

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD		
power supply	Monofase/Trifase	
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	3,4	
net weight (Kg)	23	
gross weight (Kg)	32	
breadth (mm)	630	
depth (mm)	450	
height (mm)	190	

PROFESSIONAL DESCRIPTION

DOUBLE GLASS-CERAMIC PLATE, "Eurokera" type, with SELF-BALANCED RIBBED UPPER SHELF and SMOOTH LOWER SHELF:

- External cladding in high resistance stainless steel;
- Ribbed self-balancing top plates;
- $\circ~$ Smooth bottom plate with 5mm thickness;
- Thermal insulation in **fiber ceramic**;
- Electrical system in silicon glass with safety thermostat;
- Adjustable temperature from 0° to 300°C;
- Hob dimensions: mm.550x300;
- Cooking methods: contact and infrared cooking;
- It offers high resistance to thermal shock, non-stick, non-porosity and therefore impervious to flavors and odors;
- Ideal for cooking and reheating meat, fish, eggs, vegetables, cheeses, stuffed toast, sandwiches, etc;
- Simple and quick cleaning, thanks to the non-stick characteristics of the glass ceramic, allowing you to eliminate the risk of bad odors due to food residues on the hobs;
- Power indicator with LED lighting;
- $\circ \ \ \text{Temperature maintenance with } \textbf{minimal energy consumption} \ ;$
- Compact and elegant design;

CE MARK

Made in Italy		
CODE	DESCRIPTION	PRICE/DELIVERY
FM-PV55LR2340MT	DOUBLE Glass-Ceramic FryTop PLATE, Upper plate. self-balanced RIBBED – lower plate. SMOOTH; adjustable temperature from 0° to 300°C, V.230/1, Kw 3.4, weight 32 Kg, dim. mm.630x450x190/600h	€ 982,00 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days