

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
net weight (Kg)	68
gross weight (Kg)	77
breadth (mm)	800
depth (mm)	714
height (mm)	290

PROFESSIONAL DESCRIPTION

ELECTRIC GRIDDLE with SMOOTH POLISHED COMPOUND PLATE, Double Controls, MACROS 700 line,

- Worktop and front panels in AISI 304 stainless steel.
- HIGH THICK two-component cooking plate that combines a steel plate, to optimize uniformity, with an upper coating in AISI 316 stainless steel with POLISHED finish, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- Full-size cooking area 793x500 mm with flush splashguard.
- Two cooking zones with separate controls for independent and optimal temperature regulation.
- Incoloy steel heating elements placed under the cooking plate.
- Thermostatic control and safety thermostat with manual reset.
- $\circ~$ Temperature regulation from 50 to 270 °C.
- $\circ~\mbox{Line}$ indicator light and temperature indicator light.
- Slightly inclined cooking surface with large fat drain hole and conveyor into a special liquid-tight container.
- o Particularly suitable for delicate cooking.
- 24 month warranty.

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