

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



16	CHI	IICAL	LCARD

Trifase
V 400/3
9,6
87
97
800
714
900

PROFESSIONAL DESCRIPTION

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

- $\circ~$ 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.
- $\circ~$ Incoloy steel heating elements placed under the cooking plate.
- $\circ~$ Thermostatic control and safety thermostat with manual reset.
- $\circ~$ Temperature adjustment from 50 to 270 °C.
- Line indicator light and temperature indicator light.
- Slightly inclined cooking surface with large fat drain hole and conveyor into a special liquid-tight container.
- Particularly suitable for delicate cooking.
- Adjustable feet
- 24 month warranty.

CE MARK
MADE IN ITALY

AVAILABLE MODELS



ELECTRIC GRIDDLE with SMOOTH POLISHED PLATE in Compound, Mod. E7FL8MP-2/CPD



