

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,7
net weight (Kg)	5
gross weight (Kg)	8
breadth (mm)	325

TECHNICAL CARD

PROFESSIONAL DESCRIPTION

105

depth (mm) 370 height (mm)

Tabletop INDUCTION PLATE, FIMAR brand:

- stainless steel structure;
- glass ceramic plate;
- o inductive surface : diameter from 140 to 220 mm;
- \circ heat induction system from the plate to the container;
- with the removal of the container, which must absolutely be of the metal type, the machine stops;
- power output : from 0.8 to 2.7 kW;
- o operation in power level mode or temperature mode (C°).

THE ADVANTAGES OF INDUCTION:

- very short preheating times and shorter cooking time than other methods;
- high precision and promptness of adjustment;
- \circ the heat produced is completely transferred to the food to be cooked without any type of dispersion .

• the induction plate works by creating an induced electromagnetic field in the container which, when heated, cooks the food inside it.

the lower temperature of the hob makes cleaning easier, as food residues do not burn and therefore do not cake.

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
FM-PFD27N	Tabletop INDUCTION HOB, INDUCTIVE SURFACE: diameter from 140 to 220 mm, V. 230/1, Kw 2.7, Weight 5 Kg, dim. mm. 325x370x105h	€ 108,55 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days