

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD power supply Monofase **Volts** V 230/1 frequency (Hz) 50 motor power capacity (Kw) 3,5 net weight (Kg) 8 gross weight (Kg) 11 breadth (mm) 510 depth (mm) 420 height (mm) 190

PROFESSIONAL DESCRIPTION

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 3.5 kW;
- $\circ~$ 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;
- the heat produced is completely transferred to the food to be cooked without any type of dispersion .

COOKING:

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

CLEANING

• 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-PFD35N	Tabletop INDUCTION HOB, INDUCTIVE SURFACE: diameter from 140 to 220 mm, V. 230/1, Kw 3.5, Weight 8 Kg, dim. mm. 343x440x120h	€ 158,78 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days