

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,65
net weight (Kg)	12,6
gross weight (Kg)	17,6
breadth (mm)	350
depth (mm)	600
height (mm)	266

PROFESSIONAL DESCRIPTION

Professional Electric Chip Warmer GN 2/3 DROP-IN :

- Maintaining the temperature and consistency of fried foods for a long time;
- **Dry heat radiated from above** onto the food by a resistor inserted in a parabola;
- $\bullet \ \ \, \textbf{GN2/3 tray with shaped and perforated false bottom} \ , \ removable \ to \ facilitate \ product \ collection; \\$
- The module can be inserted above the top or flush with the top , the controls can be placed on a front panel or on the top to the side of the machines.

TECHNICAL DATA:

- o Total Power 0.65 kW
- Frequency 50/60 Hz
- ∘ Voltage 220-240 1~ V
- GN2/3 tank capacity
- Tub size 32.5x35.4x20 cm
- o AISI 304 Tank Type
- o Dimensions cm (LxDxH): 35x60x26.6

CE mark

TCF312-000910 Electric potato warmer GN 2/3, 1 TOP module, V.230/kW.0,65, Weight 12,6 Kg, dim.mm.350x600x266h	^{1,} € 666,44
. W. 0,00, Mergine 12,0 kg, diminimis50,000,000	VAT escluded Shipping to be calculed Delivery from 4 to 9 days