



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	5060
<b>motor power capacity (Kw)</b>	1,8
<b>net weight (Kg)</b>	12,5
<b>gross weight (Kg)</b>	14
<b>breadth (mm)</b>	300
<b>depth (mm)</b>	340
<b>height (mm)</b>	210

#### PROFESSIONAL DESCRIPTION

**CAST IRON tabletop COOKING PLATE, with ribbed lower plate and 1 ribbed self-balanced upper plate:**

- **stainless steel** structure;
- **cast iron cooking plates** ;
- **self balanced upper plate** ;
- **thermostatic control** from **0°** to **300°C** ;
- **hob size** : mm.220x230;
- **open plate dimensions** : mm. 300x340x500h;
- easy to handle and position, it offers a large work surface in a small space;
- ideal for cooking any food cooked on a griddle, such as stuffed toast, hot sandwiches of various thicknesses and sizes, meat, fish, eggs, vegetables, cheeses.

**CE standards**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FMEG01</b>	CAST IRON tabletop COOKING PLATE, with ribbed lower plate and 1 self-balanced ribbed upper plate, thermostatic control, V.230/1, Kw.1.8, weight 12.5 Kg, dim. mm.300x340x210/500h	<b>€ 120,89</b> <i>VAT excluded</i> <b>Shipping to be calculated</b>

