



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)	5060
motor power capacity (Kw)	3,6
net weight (Kg)	25
gross weight (Kg)	27
breadth (mm)	570
depth (mm)	305
height (mm)	210

PROFESSIONAL DESCRIPTION

CAST IRON tabletop COOKING PLATE, with ribbed or smooth lower plate and 2 ribbed self-balancing upper plates:

- **stainless steel** structure;
- **cast iron cooking plates** ;
- possibility to choose the grooved or **smooth lower plate** ;
- **2 self-balanced upper plates** ;
- **thermostatic control** from **0°** to **300°C** ;
- **hob size** : mm.475x230;
- **open plate dimensions** : mm. 570x305X500h;
- 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
FMEG03	CAST IRON tabletop COOKING PLATE, with ribbed or smooth lower plate and 2 self-balanced ribbed upper plates, thermostatic control, V.230/1, Kw.3.6, Weight	€ 214,98 <i>VAT excluded</i> Shipping to be calculated

25 Kg, dim. mm. 570x305x210h

Delivery from 4 to 9 days