



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
KR-ICT35KA	INDUCTION PLATE for table, USEFUL SURFACE: DIAMETER 240 MM, POWER 3,5 Kw, V. 230/1, external dimensions mm. 330X440X164h	€ 1.099,82 <i>VAT excluded</i> <i>Shipping to be calculated</i> Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

INDUCTION PLATE table :

- made on **stainless steel bodywork** ;
- cooking **surface** with a **diameter of 240 mm** ;
- **continuous plate power variator** with **display** , up to a **maximum of 3.5 kw** ;
- suitable for **iron or magnetic bottom pans** ;
- external dimensions **mm 330x440x164H**.

THE ADVANTAGES OF INDUCTION :

- **very short preheating times** and **shorter cooking times** than other methods;
- **high precision** and **readiness for adjustment** ;
- **the heat produced is completely transferred to the food** to be cooked **without any kind of dispersion** .

COOKING :

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

SECURITY :

- the **temperature of the appliance is much lower** compared to traditional plates, **thus reducing the risk of burns and burns** ;
- **very easy to use, it automatically recognizes the presence of the container** .

CLEANING :

- the **lower temperature of the hob** makes **cleaning easier** , as food residues do not burn and therefore do not become encrusted.

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,5
net weight (Kg)	9
breadth (mm)	330
depth (mm)	440
height (mm)	164