

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



PROFESSIONAL DESCRIPTION

GLASS CERAMIC FRY TOP, ELECTRIC table :

- Stainless steel structure sealed to prevent infiltration;
- Glass ceramic cooking surface;
- High reliability radiant system;
- o 2 independent cooking zones in glass ceramic of kw 2,5 each;
- 10 seconds to reach the glow;
- Adjustable temperature from 50 ° 400 ° C;
- Heating system controlled by energy regulator;
- $\circ\;$ Operation indicator under the glass ceramic surface;
- Two complementary cooking systems: by contact and infrared;
- Excellent grilling without added fats;
- Homogeneous thermal distribution favored by the characteristics of the glass and resistance;
- High energy efficiency guaranteed by the particular thermal insulation of the resistance;
- Patented grease collection system;
- Quick and easy cleaning;
- Number of circuits: 2;
- Adjustment knobs: 2;
- Regulation system: Energy regulator;
- Heating system: Radiation;
- o Dimensions mm 640x670x200h;
- $\circ~$ Cooking area size: 510 \times 450 mm;
- Glass dimensions: 643 × 535 mm;
- Feet height: 15-30 mm.

ΜΑΡΕ ΙΝ ΙΤΑΙ Υ

MADE IN ITALY	
TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	5,00
net weight (Kg)	14
breadth (mm)	640
depth (mm)	670
height (mm)	200