

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



CODE	DESCRIPTION	PRICE/DELIVERY
YCP-P.30	Electric AUTOMATIC POLENT COOKER - Maximum production 30 Kg/hour equal to 120 portions, V. 230/1 - KW 2.2 - Weight 50 Kg, dimensions mm 250x1000x660h	€ 2.511,32 VAT escluded Shipping to be calculed
		Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

Automatic polenta cooking machine - useful and innovative system that allows you to cook polenta and always serve it fluidly and as if it had just been made .

- Production: 30 kg/hour (120 portions of 250 gr.)
- o Recommended water/flour ratio: 3.5 liters / 1 kg
- $\circ \ \ \text{Structure completely in stainless steel}$
- No dispersion of humidity, so it is recommended to use the 20-25% less water, compared to the doses recommended on the packaging
- o Professional engine
- o Ingredient container capacity: 24 liters of water/ 6 kg of flour/ 240 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- Production time: 100 minutes
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards Made in Italy

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	2,2	
net weight (Kg)	50	
breadth (mm)	250	
depth (mm)	1000	

