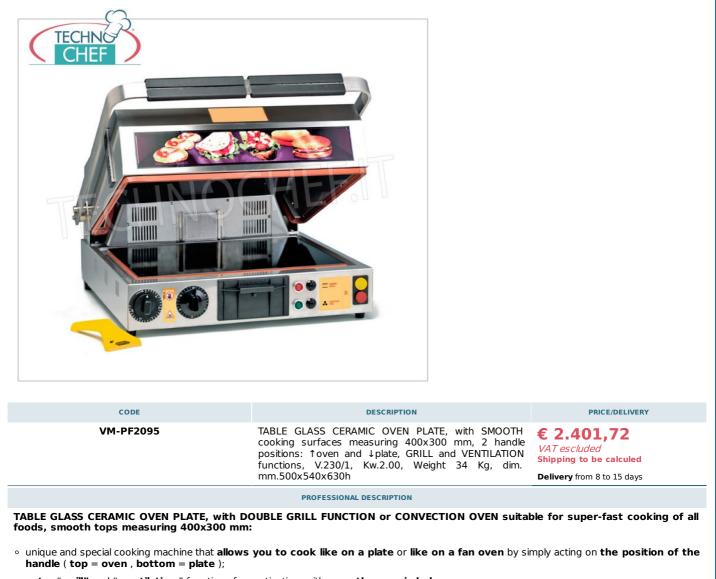


TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



- $\circ~$ extra " grill" and " ventilation " functions for gratinating, with smooth ceramic hobs ;
- the grill function allows the preparation of all sandwiches, stuffed toasts and any other food requiring simultaneous bilateral toasting;
- the oven function, on the other hand, allows you to cook all foods that must not be crushed by the upper hob;

 \circ equipped with immediate heating electric resistances with low electricity consumption ;

• extreme cooking speed thanks to the concentrated and uniform heat;

ease of use and ease of cleaning.

TECHNICAL FEATURES :

- bodywork in stainless steel ;
- hobs in glass ceramic smooth 400x300 mm ;
- 2 immediate and patented positions of the handle : toven and lplate ;
- general push-button switch with warning light;
- grill and ventilation button switches with relative warning lights;
- grill button for browning;
- fan button for a ventilated oven;
- thermostat 0-250°;
- timer 0-30';
- dim.mm.500x540x630h max.

CE mark Made in Italy

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,00
net weight (Kg)	34
breadth (mm)	500
depth (mm)	540
height (mm)	630