



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
SPC-SP015PR-B	COOKING PLATE in black GLASS CERAMIC table, SPIDOGLOSS Line, with lower and upper RIGATO top, MANUAL CONTROLS, Max temperature 400 ° C, V.230 / 1, Kw.2,8, Weight 14,9 Kg, dim.mm.481x457x182h	€ 1.127,32 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

COOKING PLATE in BLACK GLASS CERAMIC table, SPIDOGLOSS Line, with TOP and LOWER RIBBED HOB, version with MANUAL CONTROLS :

- **Structure** in pressed AISI 304 stainless steel ;
- **Black striped glass ceramic hobs** ;
- **Cooking surface 300x400 mm** ;
- Manual commands;
- **Max temperature 400 ° C** for cooking raw foods such as meat, fish, vegetables, eggs, etc ..;
- **Fast and effective cleaning in just 10 minutes** thanks to the use of glass ceramic and a special detergent;
- **Preheating times reduced by 60%** thanks to the infrared heating system;
- **Energy consumption reduced by 60%** thanks to the sophisticated thermal insulation system that reduces unnecessary heat loss;
- **Strong but light** , weight reduced by 30% thanks to the materials used;
- **Exceptional results in grilling all types of meat and vegetables** .

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,8
net weight (Kg)	14,9
breadth (mm)	481
depth (mm)	457



**Risultati eccezionali nella cottura
grigliata di tutti i tipi di carne e verdure**



Filetti di Pollo
3' 30" a 350°C



Wurstel Brat/normale
3' a 320°C



Hamburger Manzo
3' 30" a 340°C



Entrecote
4" a 340°C



Spiedini Malale
4' 30" a 320°C



Verdure
3' - 4' a 350°C