

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-PV27LR23M	Plate-FryTop in Single Glass Ceramic, Electric, Top plate self-balanced RIGATA - lower plate SMOOTH; adjustable temperature from 0 ° to 300 ° C, V.230 / 1, Kw 1,7, weight 13,5 Kg, dim.mm.340x450x190 / 600h	€ 611,93 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Single GLASS CERAMIC FRYTOP-PLATE, "Eurokera" type, with SELF-BALANCED RIBBED TOP and SMOOTH LOWER TOP:

- High resistance stainless steel external coating;
- Self-balanced ribbed top plate 5mm thick smooth bottom plate;
- Thermal insulation in ceramic fiber;
- Silicon glass electrical system with safety thermostat;
- Adjustable temperature from 0 ° to 300 ° C;
- Cooking surface dimensions: mm.270x300;
- cooking methods: contact and infrared cooking;
- It offers high resistance to thermal shocks, non-stick, non-porosity and therefore impermeability to flavors and odors;
- Ideal for cooking and reheating meat, fish, eggs, vegetables, cheeses, stuffed toast, sandwiches, etc;
- Quick and easy cleaning, thanks to the non-stick characteristics of the glass ceramic, allowing to eliminate the risk of bad smells due to food residues on the hobs;
- Power light with LED lighting;
- Maintaining the temperature with **minimum energy consumption**;
- Compact and elegant design;

CE MARK Made in Italy

TECHNICAL CARD			
Monofase			
V 230/1			
5060			
1,7			

net weight (Kg)	11,5
gross weight (Kg)	13,5
breadth (mm)	340
depth (mm)	450
height (mm)	190