

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



balanced RIBBED - lower plate. SMOOTH; adjustable temperature from 0° to 300°C V 230/1 Kw 3.4 weight	CODE	DESCRIPTION	PRICE/DELIVERY
32 Kg, dim. mm.630x450x190/600h Delivery from 4 to 9 days	FM-PV55LR2340MT	temperature from 0° to 300°C, V.230/1, Kw 3.4, weight	VAT escluded Shipping to be calculed

PROFESSIONAL DESCRIPTION

DOUBLE GLASS-CERAMIC PLATE, "Eurokera" type, with SELF-BALANCED RIBBED UPPER SHELF and SMOOTH LOWER SHELF:

- External cladding in high resistance stainless steel;
- Ribbed self-balancing top plates;
- $\circ~$ Smooth bottom plate with 5mm thickness;
- Thermal insulation in **fiber ceramic** ;
- Electrical system in silicon glass with safety thermostat;
- $\circ\,$ Adjustable temperature from 0° to 300°C ;
- Hob dimensions: mm.550x300;
- Cooking methods: contact and infrared cooking;
- It offers high resistance to thermal shock, non-stick, non-porosity and therefore impervious to flavors and odors;
- Ideal for cooking and heating meat, fish, eggs, vegetables, cheeses, stuffed toast, sandwiches, etc;
- Simple and quick cleaning, thanks to the non-stick characteristics of the glass ceramic, allowing you to eliminate the risk of bad odors
 due to food residues on the hobs;
- Power indicator with LED lighting;
- Temperature maintenance with **minimal energy consumption**;
- Compact and elegant design;

CE MARK Made in Italy

Made in Italy		
TECHNICAL CARD		
power supply	Monofase/Trifase	
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	3,4	

net weight (Kg)	23
gross weight (Kg)	32
breadth (mm)	630
depth (mm)	450
height (mm)	190