



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FMEG03	CAST IRON tabletop COOKING PLATE, with ribbed or smooth lower plate and 2 self-balanced ribbed upper plates, thermostatic control, V.230/1, Kw.3.6, Weight 25 Kg, dim. mm. 570x305x210h	€ 214,98 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

CAST IRON tabletop COOKING PLATE, with ribbed or smooth lower plate and 2 ribbed self-balancing upper plates:

- **stainless steel** structure;
- **cast iron cooking plates** ;
- possibility to choose the grooved or **smooth lower plate** ;
- **2 self-balanced upper plates** ;
- **thermostatic control** from 0° to 300°C ;
- **hob size** : mm.475x230;
- **open plate dimensions** : mm. 570x305X500h;
- easy to handle and position, it offers a large work surface in a small space;
- ideal for cooking any food cooked on a griddle, such as stuffed toast, hot sandwiches of various thicknesses and sizes, meat, fish, eggs, vegetables, cheeses.

CE standards
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	3,6
net weight (Kg)	25
gross weight (Kg)	27
breadth (mm)	570
depth (mm)	305
height (mm)	210

