

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
KR-ICT35KA	INDUCTION PLATE for table, USEFUL SURFACE: DIAMETER 240 MM, POWER 3,5 Kw, V. 230/1, external dimensions mm. 330X440X164h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

INDUCTION PLATE table :

- $\circ \ \ \text{made on stainless steel bodywork} \ ;$
- $\circ~$ cooking surface with a diameter of 240 mm ;
- $\circ~$ continuous plate power variator with display , up to a maximum of 3.5 kw ;
- $\circ~$ suitable for $\mbox{iron or magnetic bottom pans}$;
- external dimensions mm 330x440x164H.

THE ADVANTAGES OF INDUCTION:

- $\circ~$ very short preheating times and shorter cooking times than other methods;
- high precision and readiness for adjustment;
- $\circ\,$ the heat produced is completely transferred to the food to be cooked without any kind of dispersion .

COOKING

• the induction hob works by creating an electromagnetic field induced in the container which, when heated, cooks the food inside it.

SECURITY:

- the temperature of the appliance is much lower compared to traditional plates, thus reducing the risk of burns and burns ;
- $\circ\;$ very easy to use, it automatically recognizes the presence of the container .

CLEANING:

• the lower temperature of the hob makes cleaning easier, as food residues do not burn and therefore do not become encrusted.

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	3,5	
net weight (Kg)	9	
breadth (mm)	330	
depth (mm)	440	
height (mm)	164	