



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
HC.PFT.A.G1-O	GLASS CERAMIC COOKING TOP / FRY TOP, ELECTRIC table top, 2 INDEPENDENT COOKING ZONES of 1.5 + 1.5 kw, ADJUSTABLE TEMPERATURE from 50 ° to 400 ° C, V 230/1, Kw 1.5 + 1.5 , dimensions mm 485x545x200h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GLASS CERAMIC FRY TOP, ELECTRIC table :

- Stainless steel structure sealed to prevent infiltration;
- Glass ceramic cooking surface;
- Highly reliable radiant system,
- 2 independent cooking zones in 1,5 kw glass ceramic;
- 10 seconds to reach the glow;
- Adjustable temperature from 50 ° - 400 ° C;
- Heating system controlled by energy regulator;
- Operation indicator under the glass ceramic surface;
- Two complementary cooking systems: by contact and infrared;
- Excellent grilling without added fats;
- Homogeneous thermal distribution favored by the characteristics of the glass and resistance;
- High energy efficiency guaranteed by the particular thermal insulation of the resistance;
- Patented grease collection system,
- Quick and easy cleaning;
- Number of circuits: 2;
- Adjustment knobs: 2;
- Regulation system: Energy regulator;
- Heating system: Radiation;
- Dimensions mm 485x545x200h;
- Cooking area size: 450 × 290 mm;
- Glass dimensions: 535 × 390 mm;
- Feet height: 15-30 mm.

MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,00
net weight (Kg)	10
breadth (mm)	485
depth (mm)	545
height (mm)	200