



TECNOSERVICE'21 srl

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TECHNOCHEF.IT

CODE	DESCRIPTION	PRICE/DELIVERY
YCP-P.30	Electric AUTOMATIC POLENT COOKER - Maximum production 30 Kg/hour equal to 120 portions, V. 230/1 - KW 2.2 - Weight 50 Kg, dimensions mm 250x1000x660h	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

Automatic polenta cooking machine - useful and innovative system that **allows you to cook polenta and always serve it fluidly and as if it had just been made** .

- Production: 30 kg/hour (120 portions of 250 gr.)
- Recommended water/flour ratio: 3.5 liters / 1 kg
- **Structure completely in stainless steel**
- No dispersion of humidity, so it is recommended to use the 20-25% less water, compared to the doses recommended on the packaging
- Professional engine
- Ingredient container capacity: 24 liters of water/ 6 kg of flour/ 240 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- **Production time: 100 minutes**
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards
Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	2,2
net weight (Kg)	50
breadth (mm)	250
depth (mm)	1000
height (mm)	660

