



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-PV55LR2340MT	DOUBLE Glass-Ceramic FryTop PLATE, Upper plate. self-balanced RIBBED - lower plate. SMOOTH; adjustable temperature from 0° to 300°C, V.230/1, Kw 3.4, weight 32 Kg, dim. mm.630x450x190/600h	Delivery from 4 to 9 days

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** ;
- **Smooth bottom plate** with 5mm thickness;
- Thermal insulation in **fiber ceramic** ;
- Electrical system in silicon glass with safety thermostat;
- **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

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