

TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

HOT STAINLESS STEEL TOP with INFRARED LAMPS, complete range of 4 MODELS, from 1 to 4 TRAYS GASTRO-NORM 1/1 (mm 530x325):

• structure in AISI 304 stainless steel sheet ;

- upper frame in stainless steel tube, integrated in the top to allow easy combination with other units;
- $\circ~$ stainless steel floor heating via electric heating elements ;
- $\circ~$ thermostat adjustable from + 30 ° to +90 ° C ;
- curved plexiglass fender;
- upper frame with infrared lamps (600 W., 1 for each Gastro-Norm pan);
- separate ignition switch for hot floor and lamps, with warning light;
- rubber support feet.

CE marking Made in Italy

	TECHNIC	AL CARD	
	power supply	Monofase	
	Volts	V 230/1	
	frequency (Hz)	5060	
	AVAILABL	E MODELS	
TECHNOCHUEIT	Hot surfaces with heating lamp STAINLESS STEEL HOT TOP with 1 INFRARED LAMP and SIDE DEFLECTORS in plexiglass, version for 1 GASTRO- NORM 1/1 TRAY (530x325 mm), adjustable thermostat from 30 to 90 °, V 230/1, Kw.0,6, dim.mm.380x530x700h		Delivery
0	SIDE DEFLECTORS in	heating lamp IT TOP with 2 INFRARED LAMPS and plexiglass, version for 2 GASTRO- 0x325 mm), adjustable thermostat	Delivery

