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Services and Technologies for professional catering since 1973



## BLACK GLASS CERAMIC COOKING HOB, SPIDOGLASS Line, ECO Range, with 2 HIGH-BALANCED SELF-BALANCED TOPS, version with MANUAL CONTROLS :

- high-strength stainless steel outer covering with rounded edges ;
- non-porous hygienic handle with anatomical design for an optimal and safe grip ;
- ideal for cooking both sandwiches and sandwiches, as well as meat or vegetables, ensuring excellent cooking and maintaining intact flavors and aromas;
- perfect for fast food , but can also be a valid support in the kitchen ;
- High quality cooking thanks to the uniform distribution of the heat produced and to the use of glass ceramic cooking surfaces, a material that
  offers high resistance to thermal shocks, non-stick, non-porosity and therefore impermeability to flavors and odors;
- cooking mode : contact and infrared cooking;
- $\,\circ\,$  temperature adjustable from 120  $\,^\circ$  to 400  $\,^\circ$  C ;
- $\,\circ\,$  temperature unit can be set by the user in ° C or ° F;
- 'SHB' ultra-fast and uniform heating system, through which the heating filament reaches a temperature of 800 ° C, with infrared emission;
- black smooth glass ceramic cooking tops, which allow a part of infrared rays to filter through, so as to allow them to reach and heat the product directly to the heart and guaranteeing a crunchiness of the external surfaces;
- 2 upper self-balanced tops with patented movement, to guarantee a larger surface area of food-glass-ceramic contact,
- cooking hob dimensions : 2 mm.250x250 shelves ;
- glass ceramic is the perfect material for contact cooking, resistant to shocks and thermal shocks, impermeable to smells and tastes;
- thanks to the non stick characteristics of the glass ceramic, cleaning operations are simple and quick , allowing to eliminate the risk of bad smells due to food residues on the cooking surfaces;
- drawer for collecting residual liquids with large capacity;
- liquid drains rounded to cold temperature, which flows all around the hob, allows dirt and liquids to be easily conveyed to the collection drawer;
- side covers against dirt shattering;
- general ignition switch;
- manual controls ;
- ignition warning light with LED lighting ;
- maximum thermal efficiency and working safety (cold external surfaces without edges);
- containment of thermal dispersions through high thickness glass fiber insulation;
- temperature maintenance with minimum energy consumption ;
- up to 60% savings in pre-heating time and up to 60% savings in energy consumption thanks to the high-efficiency thermal insulation system Protek.Safe, which eliminates unnecessary energy losses;
- compact and elegant design;
- non-slip feet.

## Made in Italy

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	2
net weight (Kg)	17
breadth (mm)	619
depth (mm)	458
height (mm)	176





## VETROCERAMICA

## LA MIGLIORE SUPERFICIE PER CUCINARE

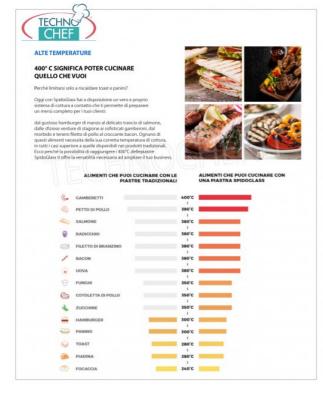
RESISTENZA 🗸 ASSENZA DI FUMO 🗸

FACILE PULIZIA 🗸

La vetroceramica è il materiale perfetto per le cottureper contatto. Resistente agli urti e agli shock termici, impermeabile ad odori e sapori, non assorbe il gusto dei cibi cotti e permette quindi di cucinare in sequenza cibi anche molto diversi tra loro mantenendo sapori e profumi intatti.

Grazie alle caratteristiche di antiaderenza del materiale vengono fortemente ridotti i fumi prodotti durante la cottura e le operazioni di pulizia sono semplici e rapide consentendo di eliminare il rischio di cattivi odori dovuti ai residui di cibo sui piani di cottura.







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