

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
KR-ICT27	INDUCTION table top, USEFUL SURFACE: DIAMETER 280 MM, POWER 2.7 Kw, V. 230/1, external dimensions mm. 323x370x105h	€ 153,67 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

INDUCTION table top:

- made on **stainless steel bodywork**;
- cooking surface with a diameter of 280 mm;
- continuous power regulator with display, up to a maximum of 2.7 kw;
- suitable for **iron or magnetic bottom pans**;
- external dimensions mm 323x370x105h .

THE ADVANTAGES OF INDUCTION:

- very short preheating times and shorter cooking time compared to other methods;
- high precision and promptness of adjustment;
- the heat produced is transferred completely to the food to be cooked without any type of dispersion .

COOKING:

• the induction plate works by creating an electromagnetic field induced in the container which, when heated, cooks the food inside.

SAFFTY

- $\circ \ \ \text{the temperature of the appliance is much lower} \ \text{than the classic plates, thus reducing the risk of burns and burns} \ ;$
- $\circ\;$ very easy to use, it automatically recognizes the presence of the container .

CLEANING

• the lower temperature of the hob makes cleaning easier, since the food residues do not burn and therefore do not become encrusted.

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	2,7	

net weight (Kg)	4
breadth (mm)	323
depth (mm)	370
height (mm)	105