



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
KR-ICT35S	INDUCTION table top, USEFUL SURFACE: DIAMETER 280 MM, POWER 3.5 Kw, V. 230/1, external dimensions mm. 330x425x105h	€ 203,57 <i>VAT excluded</i> Shipping to be calculated 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 plate power regulator** with **display** , up to a **maximum of 3.5 kw** ;
- suitable for **iron or magnetic bottom pans** ;
- external dimensions **330x425x105h mm** .

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.

SAFETY :

- the **temperature of the appliance is much lower** than the classic plates, **thus reducing the risk of burns and burns** ;
- **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)	3,5

net weight (Kg)	5
breadth (mm)	330
depth (mm)	425
height (mm)	105