

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



CODE	DESCRIPTION	PRICE/DELIVERY
YCP-P.5	Electric AUTOMATIC POLENT COOKER - Maximum production 7 Kg/hour equal to 28 portions, V. 230/1 - KW 1.1 - Weight 25 Kg, dimensions mm 210x730x620h	€ 1.344,44 VAT escluded Shipping to be calculed
		Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

Automatic polenta cooking machine - useful and innovative system that allows you to cook polenta and always serve it fluidly and as if it had just been made:

- o Production: 7 kg/hour (28 portions of 250 g)
- Recommended water/flour ratio: 3.5 liters / 1 kg
- $\circ \ \ \text{Structure completely in stainless steel}$
- $\circ~$ No humidity dispersion, so it is recommended to use 20-25% in less water than the doses recommended on the packaging
- o Professional engine
- $\circ~$ Ingredients container capacity: 5.5 liters of water/ 1.5 kg of flour/ 55 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- Production time: 60 minutes
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards Made in Italy

TECHNICAL CARD		
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	1,1	
breadth (mm)	210	
depth (mm)	730	
height (mm)	620	

