

TECNOSERVICE'21 srl

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Delivery from 8 to 15 days

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
YCP-P.15	Electric AUTOMATIC POLENT COOKER - Maximum production 15 Kg/hour equal to 60 portions, V. 230/1 - KW 1.8 - Weight 29 Kg, dimensions mm 250x750x660h	€ 1.826,41 VAT escluded Shipping to be calculed

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: 15 kg/hour (60 portions of 250 g)
- o Recommended water/flour ratio: 3.5 liters / 1 kg
- 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
- Professional engine
- $\circ~$ Ingredient container capacity: 12 liters of water/ 3 kg of flour/ 120 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- Production time: 90 minutes
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards Made in Italy

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	1,8	
net weight (Kg)	29	
breadth (mm)	250	

depth (mm) 750 **height (mm)** 660

