



CODE	DESCRIPTION	PRICE/DELIVERY
YCP-P.60	Electric AUTOMATIC POLENT COOKER - Maximum production 60 Kg/hour equal to 240 portions, V. 400/3 + N - KW 4 - Weight 60 Kg, dimensions mm 350x1000x930h	€ 3.196,22 <i>VAT excluded</i> Shipping to be calculated 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 :

- Production: 60 kg/hour (240 portions of 250 g)
- Recommended water/flour ratio: 3.5 liters / 1 kg
- **Structure completely in stainless steel**
- No dispersion of humidity, so it is recommended to use 20-25% less water than the doses recommended on the packaging
- Professional engine
- Ingredients container capacity: 48 liters of water/ 12 kg of flour/ 480 g of salt
- Electromechanical controls operable by the operator (Thermostat + Mixer)
- **Production time: 150 minutes**
- Self-cleaning tap
- Easily removable to facilitate cleaning of the product

CE standards

Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	4,00
net weight (Kg)	115
breadth (mm)	350
depth (mm)	1000
height (mm)	900

