



**TECNOSERVICE'21 srl**  
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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>SPC-SP015PR-B</b>	Black GLASS CERAMIC TABLETOP COOKING PLATE, SPIDOGLOSS Line, with RIBBED lower and upper surface, MANUAL CONTROLS, Max temperature 400°C, V.230/1, Kw.2.8, Weight 14.9 Kg, dim.mm.481x457x182h	<b>€ 1.127,32</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

**PROFESSIONAL DESCRIPTION**

**BLACK GLASS CERAMIC TABLETOP COOKING PLATE, SPIDOGLOSS line, with UPPER and LOWER GROOVED SURFACE, version with MANUAL CONTROLS :**

- **Structure** in stamped **AISI 304 stainless steel** ;
- **Rigata black glass ceramic hobs** ;
- **Cooking surface 300x400 mm** ;
- Manual Controls;
- **Max temperature 400°C** for cooking raw foods such as meat, fish, vegetables, eggs, etc.;
- **Quick and effective cleaning in just 10 minutes** thanks to the use of glass ceramic and a specific detergent;
- **Preheating times reduced by 60%** thanks to the infrared heating system;
- **Energy consumption reduced by 60%** thanks to the sophisticated thermal insulation system that reduces unnecessary heat dispersion;
- **Strong yet lightweight** , weight reduced by 30% thanks to the materials used;
- **Exceptional results in grilling all types of meat and vegetables** .

**CE MARK**  
**MADE IN ITALY**

**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,8
<b>net weight (Kg)</b>	14,9
<b>breadth (mm)</b>	481
<b>depth (mm)</b>	457
<b>height (mm)</b>	182



**Risultati eccezionali nella cottura  
grigliata di tutti i tipi di carne e verdure**



**Filetti di Pollo**  
3' 30" a 350°C



**Wurstel Brat/normale**  
3' a 320°C



**Hamburger Manzo**  
3' 30" a 340°C



**Entrecote**  
4" a 340°C



**Spiedini Maiale**  
4' 30" a 320°C



**Verdure**  
3' - 4' a 350°C