

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-PV27LR23M	PLATE-FryTop in Single Glass Ceramic, Electric, Top plate. self-balanced RIBBED – lower plate. SMOOTH; adjustable temperature from 0° to 300°C, V.230/1, Kw 1.7, weight 13.5 Kg, dim.mm.340x450x190/600h	€ 611,93 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Single GLASS-CERAMIC FryTop, "Eurokera" type, with SELF-BALANCED RIBBED TOP PLATE and SMOOTH LOWER PLATE:

- External cladding in **high resistance stainless steel**;
- Ribbed self-balancing upper plate smooth lower plate with 5mm thickness;
- Thermal insulation in fiber ceramic;
- Electrical system in silicon glass with safety thermostat;
- Adjustable temperature from 0° to 300°C;
- Hob dimensions: mm.270x300;
- cooking modes: contact and infrared cooking;
- It offers high resistance to thermal shock, non-stick, non-porosity and therefore impervious to flavors and odors;
- Ideal for cooking and reheating meat, fish, eggs, vegetables, cheeses, stuffed toast, sandwiches, etc;
- Simple and quick cleaning, thanks to the non-stick characteristics of the glass ceramic, allowing you to eliminate the risk of bad odors
 due to food residues on the hobs;
- Power indicator with LED lighting;
- Temperature maintenance with **minimal energy consumption**;
- · Compact and elegant design;

CE MARK Made in Italy

Made in Italy		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	1,7	

net weight (Kg)	11,5
gross weight (Kg)	13,5
breadth (mm)	340
depth (mm)	450
height (mm)	190