



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
FM-PV40LR23M	SINGLE, MEDIUM, Electric, Glass Ceramic FryTop PLATE, Top plate. self-balanced RIBBED - lower plate. SMOOTH; adjustable temperature from 0° to 300°C, V.230/1, Kw 2, weight 17 Kg, dim. mm.490x450x190/600h	€ 674,82 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

SINGLE, MEDIUM 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 top plate** ;
- **Smooth bottom** 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.400x300;
- **Cooking methods** : 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

TECHNICAL CARD

power supply Monofase

Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	2
net weight (Kg)	15,5
gross weight (Kg)	17
breadth (mm)	490
depth (mm)	450
height (mm)	190