

# PIASTRE IN VETROCERAMICA

GLASS-CERAMIC CONTACT PLATES  
PLAQUES DE CONTACT EN VITRO-CERAMIQUE



modello

**PVSL • PVSR • PVDL • PVDR**





PVSL



PVDR



**Formato grande, base vetroceramico unico e doppio coperchio specifico per agevolare cotture differenziate ed in velocità.**

Questa piastra può essere usata contemporaneamente e con temperature diversificate (2 termostati indipendenti) o singolarmente a seconda delle necessità.

#### SPECIFICHE GENERALI

Cassetto raccogli sugo.

Impianto a normativa CE.

Resistenza profilo speciale.

Coperchio superiore in vetroceramico.

Piano cottura in vetroceramico.

Ideale per pizze, toast, panini, hamburger, verdure come zucchine, melanzane.



**This plate features two top lids. These lids can be used as cooktop panels in order to achieve consistent cooking results.**

This particular feature allows for quick outcomes when the types of food differ greatly from each other (e.g. meat and vegetables). The grill features two independent thermostat controls, which can be adjusted for simultaneous usage or set at different temperatures, according to need.

#### DETAILS

Drip trays.

CE compliance.

Specially designed heating elements.

Vitroc ceramic Top Lids.

Vitroc ceramic electric cooktop.

Suitable for pizza, toast, sandwiches, hamburgers, vegetables such as zucchinis, eggplants.



**Cette plaque a une base vitro-c ramique unique et deux couvercles sp cifiques pour faciliter la cuisson d aliments diff renci s et rapidement, avec des températures différentes grâce à deux thermostats indépendants , selon la nécessité.**

#### SPECIFIQUES GENERALES

Tiroir pour la récolte de gras.


Conforme aux normes CE.

Résistances projetées exprès.

Couvercle supérieure en vitro-céramique.

Surface en vitro-céramique.

Apte pour pizza, croques-messieurs, hamburgers, légumes tels quels zucchinis, aubergines.

DATI TECNICI					
TECHNICAL DATA • DONNEES TECHNIQUES • DATOS TECNICOS					
MODELLO		PVSL - PVSR	PVDL - PVDR		
<ul style="list-style-type: none"> <li>• <b>Temperatura</b></li> <li>• <i>Temperature</i></li> <li>• <i>Temperature</i></li> <li>• <i>Temperatura</i></li> </ul>	C°	300	300		
<ul style="list-style-type: none"> <li>• <b>Imensioni piano</b></li> <li>• <i>Plate dimensions</i></li> <li>• <i>Dimensions de la surface de cuisson</i></li> <li>• <i>Dimensiones llano de cocción</i></li> </ul>	mm	335 x 280	510 x 280		
<ul style="list-style-type: none"> <li>• <b>Dimensioni</b></li> <li>• <i>Dimensions</i></li> <li>• <i>Dimensions</i></li> <li>• <i>Dimensiones</i></li> </ul> 	mm	A 425 B 410 C 170	A 600 B 410 C 170		
<ul style="list-style-type: none"> <li>• <b>Tensione</b></li> <li>• <i>Voltage</i></li> <li>• <i>Voltage</i></li> <li>• <i>Voltaje</i></li> </ul>	V	220 - 230	220 - 230		
<ul style="list-style-type: none"> <li>• <b>Potenza</b></li> <li>• <i>Power</i></li> <li>• <i>Puissance</i></li> <li>• <i>Potencia</i></li> </ul>	kW	1,4	2		
<ul style="list-style-type: none"> <li>• <b>Peso netto</b></li> <li>• <i>Net weight</i></li> <li>• <i>Poids net</i></li> <li>• <i>Peso neto</i></li> </ul>	Kg	11	21		