

# PIASTRE INDUZIONE

## INDUCTION GRILLS

- Macchinario per uso professionale • Struttura in acciaio inox • Timer con display a led (0-180 min) • Piano in vetro nera • Protezione elettronica per il surriscaldamento • Doppia ventola di raffreddamento • Facile da pulire • Norme CE
- Professional equipment • Stainless steel structure • Timer function 1-180 min • Black glass plate • Electronic protection for overheating • Double cooling fan • Easy to clean • CE approved • Proudly Made in Italy

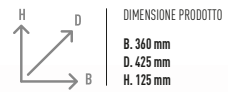
### PIND01 - PRESS TOUCH



### PIND02 - TOUCH CONTROL



### PIND03 - TOUCH CONTROL WOK



	Alimentazione Power supply (V/oh/Hz)	Potenza Motor power (Kwatt)	Piano utile inferiore Bottom plate dimensions (mm)	Temperatura max Temperature max (°C)	Peso netto Net weight (kg)	Peso lordo Gross weight (kg)	Dimensione imballo Packing dimensions (mm)
<b>PIND 01</b>	230/50-60	3,5	380x300	60-240	5,3	7,0	B. 500 D. 500 H. 270
<b>PIND 02</b>	230/50-60	3,5	380x330	60-240	5,2	7,0	B. 400 D. 400 H. 270
<b>PIND 03</b>	230/50-60	3,5	420x380	60-240	5,85	8,0	B. 500 D. 500 H. 270

### NORME CE / CE APPROVED

**PIND01** Piano ad Induzione Press Touch  
 Induction Cooker Press Touch  
 codice prodotto product code

**PIND02** Piano ad Induzione Touch Control  
 Induction Cooker Touch Control  
 codice prodotto product code

**PIND03** Piano ad Induzione Wok Touch Control  
 Wok Induction Cooker Touch Control  
 codice prodotto product code

Trifase / Three phase V. 230/400	Monofase / Single phase V. 230
	<b>PIND01</b>
	<b>PIND02</b>
	<b>PIND03</b>