SOLUZIONIFOODSERVICE

PAELLERO PROFESSIONAL MODEL 90-P WITH POWER REGULATORS AND THERMOCOUPLE

STOVE BURNER WITH SUPPORT FOR PAELLA diameter cm.90 THREE RINGS WITH THERMOCOUPLE AND POWER REGULATORS BUTANE PROPANE SUPPLY CONSUMPTION Kw.36,75





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CHARACTERISTICS:

- $N^{\circ}3$ heat diffusion rings (diam. cm.50/70/90) for a homogeneous irradiation on the whole surface of the iron pan.
- N°3 flame regulation valves
- Regulations for internal use -CE PROFESSIONAL USE-
- Maximum consumption Kw.36,75
- Butane Propane feed
- Equipped with 3 support legs in red painted steel, total height 80 cm

SUITABLE FOR PANS FROM 60cm to 130cm in diameter

Made in Valencia -MADE IN SPAIN-

