

Planchas profesionales

NOVO-CROM

NOVO-SNACK

Ref:

NCEM - NCREM - NCRREM
NSEM - NSREM - NSRREM



CONSTRUCCIÓN: Modelo realizado en acero inoxidable con 1mm de espesor, acabado Scotch Brite pulido satinado, detalles cromados y perfiles redondeados. Mandos ergonómicos de inyección de plástico ABS, cromados y lacados.

MODELO: Plancha de cocción eléctrica, para uso profesional. Dotada de placa lisa, semi-ranurada (R), ranurada (RR), y con acabado rectificad o cromado. Modelos rectificad os (NSEM-NSREM-NSRREM) de acero S355MC de 15 mm de espesor con acabado rectificad o. Modelos cromados (NCEM-NCREM-NCRREM) de acero S355J2+N (RUUKKI) de 12mm de espesor con acabado cromado, que asegura una rápida y fácil limpieza así como un alto rendimiento del calor en la placa. Equipadas con termostato de trabajo y conmutador de encendido. Resistencias blindadas en acero inoxidable. Dispone de cajón recolector de grasas integrado en la parte frontal y de fácil extracción para su limpieza.

MANTENIMIENTO: Facilitada gracias a un desmontaje simple de la base inferior desde donde se acceden a los componentes de la máquina.

DOTACIÓN: Patas regulables en altura, espátula y muestra bote desengrasante en modelos cromados.

CONSTRUCTION: Modèle fabriqué en acier inoxydable avec 1 mm d'épaisseur, finition Scotch Brite poli satiné, détails chromés et profilés arrondis. Manettes de commande ergonomiques d'injection de plastique ABS chromés et laqués.

MODÈLE: Plancha électrique pour usage professionnel. Modèles en plaque lisse, semi-rainurée (R), rainurée (RR) avec finition rectifié et chromé. Modèles rectifiés (NSEM-NSREM-NSRREM) en acier rectifié S355J2+N (RUUKKI) de 15mm d'épaisseur. Modèles chromés (NCEM-NCREM-NCRREM) en acier S355J2+N (RUUKKI) de 15mm d'épaisseur qui assure un rapide et facile nettoyage, ainsi comme un haut rendement de la chaleur sur la plaque. Équipés avec thermostat de travail et commutateur d'allum é. Résistances blindées en acier inoxydable. Tiroir collecteur de récupération des graisses à la part d'avant et de facile extraction pour son nettoyage.

ENTRETIEN: Facilité grâce à un simple démontage du panneau avant et de la base inférieure.

DOTATION: Pieds réglables en hauteur, spatule et échantillon détergent.

CONSTRUCTION: Model made of stainless Steel 1 mm thickness, Scotch Brite satin polish finish. Ergonomic controls of ABS injection chromed and lacquered.

MODEL: Professional electric griddle, for profesional use. Smooth plate, half-slotted (R), slotted (RR), and rectified or chromed finished. Rectified model (NSEM-NSREM-NSRREM): S355J2+N (RUUKKI) 15mm Steel plate thickness with a rectified finished.

Hard-Chromed models (NCEM-NCREM-NCRREM): S355J2+N (RUUKKI) 15mm steel plate thickness with a chromed finished guaranteeing easy, quick cleaning and high heat retention in the plate. Equipped with operating thermostats with power switch. Stainless Steel armoured resistors. Removable liquid container at the front part for an easy cleaning.

MAINTENANCE: Easy accesibility to the internal components by the easy removal of the lower base.

FITTINGS: Adjustable feet, spatula and sample detergent.

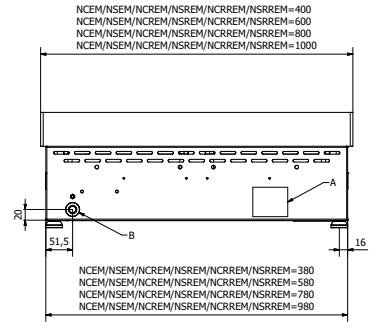
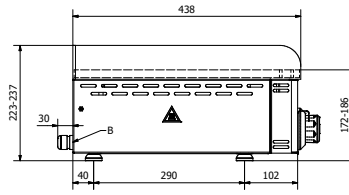


FICHA TÉCNICA

Data Sheet - Fiche technique



A	Etiqueta de características Data plate - Plaque des caractéristiques
B	Conexión eléctrica 230V Electric connection - Branchement électrique 230V

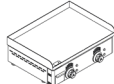


NCEM/NSEM/NCREM/NSREM/NCRREM/NSRREM=400
NCEM/NSEM/NCREM/NSREM/NCRREM/NSRREM=600
NCEM/NSEM/NCREM/NSREM/NCRREM/NSRREM=800
NCEM/NSEM/NCREM/NSREM/NCRREM/NSRREM=1000

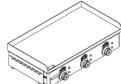
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NCEM/NSEM/NCREM/NSREM/NCRREM/NSRREM=980



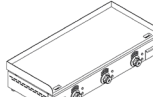
NCEM-40N



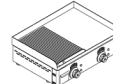
NCEM-60N



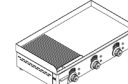
NCEM-80N



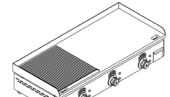
NCEM-100N



NCREM-60N



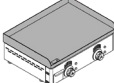
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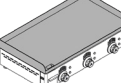
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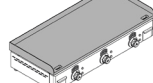
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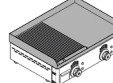
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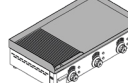
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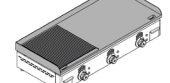
NSEM-100N



NSREM-60N



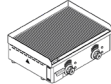
NSREM-80N



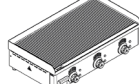
NSREM-100N



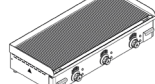
NCRREM-40N



NCRREM-60N



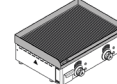
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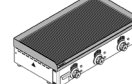
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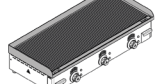
NSRREM-40N



NSRREM-60N



NSRREM-80N



NSRREM-100N

Models / Modèles Measurements / Mesures Useful area / Surface utile Plate type / Type plaque Plate finished / Finition plate Total power / Total puissance Volume / Volume Weight / Poids

Modelos	Dimensiones	Superficie útil	Tipo de placa		Acabado placa		Potencia total	Volumen	Peso
			Lisa	Ranurada	Cromo	Rectificada			
	cm	cm					kW	m ³	kg
NCEM-40N	40x44x18h	39,5x43	▲		▲		2,6	0,07	30
NCEM-60N	60x44x18h	59,5x43	▲		▲		4	0,12	43
NCEM-80N	80x44x18h	79,5x43	▲		▲		5,3	0,16	57
NCEM-100N	100x44x18h	99,5x43	▲		▲		6	0,20	67
NCREM-60N	60x44x18h	59,5x43		30cm	▲		4	0,12	43
NCREM-80N	80x44x18h	79,5x43		30cm	▲		5,3	0,16	57
NCREM-100N	100x44x18h	99,5x43		40cm	▲		6	0,20	67
NCRREM-40N	40x44x18h	39,5x43		▲	▲		2,6	0,07	30
NCRREM-60N	60x44x18h	59,5x43		▲	▲		4	0,12	43
NCRREM-80N	80x44x18h	79,5x43		▲	▲		5,3	0,16	57
NCRREM-100N	100x44x18h	99,5x43		▲	▲		6	0,20	67
NSEM-40N	40x44x18h	39,5x43	▲			▲	2,6	0,07	25
NSEM-60N	60x44x18h	59,5x43	▲			▲	4	0,12	37
NSEM-80N	80x44x18h	79,5x43	▲			▲	5,3	0,16	48
NSEM-100N	100x44x18h	99,5x43	▲			▲	6	0,20	58
NSREM-60N	60x44x18h	59,5x43		30cm	▲	▲	4	0,12	37
NSREM-80N	80x44x18h	79,5x43		30cm	▲	▲	5,3	0,16	48
NSREM-100N	100x44x18h	99,5x43		40cm	▲	▲	6	0,20	58
NSRREM-40N	40x44x18h	39,5x43		▲	▲	▲	2,6	0,07	25
NSRREM-60N	60x44x18h	59,5x43		▲	▲	▲	4	0,12	37
NSRREM-80N	80x44x18h	79,5x43		▲	▲	▲	5,3	0,16	48
NSRREM-100N	100x44x18h	99,5x43		▲	▲	▲	6	0,20	58

Smooth / Lisee Grooved / Canalée Chrome / Chrome Blued / Bruni

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