

MILANTOAST

Power for good food

GLASS CERAMIC FRY TOP

Designed for a great flexibility in usage: from preparing a gastronomic dish, to the simple heating up of a focaccia
5 models for 5 different size requirements

It is possible to realize "taylor made" models to respond to specific power, dimensions and functional requirements.
Stainless steel structure, warranty of durability over time
Smooth, extra thick glass ceramic plate

Ultra high heating speed

Max temperature over 350°C (300° for 17025)

Uniform heating of the plate

Power regulator (thermostat on 17025)

Switch and pilot lamp

Splash guards on 3 sides (not on 17025)

Scraper included for easy cleaning of the plate

Removable grease/crumb tray (not for 17025)

Infra-red heating elements

New soft-touch ergonomic knob

230 V 50 & 60Hz

Model 17041 has 2 power regulators: one for the right side and one for the left side of the cooking surface.



COD. 17025



COD. 17080/17022

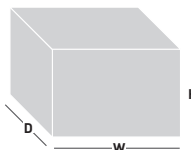


COD. 17041



MADE IN ITALY

CODE	AREA cm ²	KW	PLATE	MAX T	COOKING SURFACE	L x P x H	REGULATORS
17022	1.064	1,1	SMOOTH	> 350° C	36x28	36x34x15	1
17025	855	1,8	SMOOTH	> 300° C	DIAM. 33	44x38x29	1
17040	1.680	1,8	SMOOTH	> 350° C	59x28	59x33x15	1
17041	1.680	1,8	SMOOTH	> 350° C	59x28	59x33x15	2
17080	2.754	3,0	SMOOTH	> 350° C	51x54	52x58x16	1



Amalfi line includes other models and versions.

Please contact us for any detail info@milanttoast.com.

This document has no contract value.

Subject to changes. Names and brands registered. Edit October 2011.

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