

SKU: 021500

Ristosubito

Stainless steel and copper sword, aluminum pan cm 55 SHOW COOKING cod 0215



Descrizione

Tabletop Show Cooking Pan Machine 50 cm in Stainless Steel and Copper - Code 02242

The tabletop show cooking pan machine code 02242 with a 50 cm pan is designed for food preparation in open and visible settings, combining practical functionality with an appealing visual presence. The stainless steel and copper structure ensures durability while maintaining a professional look suitable for both working and display environments.

This larger pan configuration allows for handling greater quantities of product, making it particularly suitable for dynamic activities such as events, live demonstrations, and direct sales.

Main features

The compact tabletop structure provides stability while offering a generous working surface. The 50

cm aluminum pan supports even heat distribution, helping achieve consistent and controlled processing even with higher volumes.

The Foker Europa burner is equipped with a valve and thermocouple, ensuring safe operation and precise flame control. The unit is powered by LPG cylinder, with the option to convert it to natural gas depending on operational needs.

Technical specifications

- Model: Show Cooking code 02242.
- Structure: stainless steel and copper.
- Dimensions: 76 x 55 x 60 cm.
- Pan material: aluminum.
- Pan diameter: 50 cm.
- Pan height: 9 cm.
- Burner: Foker Europa model.
- Burner features: valve with thermocouple.
- Power supply: LPG cylinder.
- Conversion: suitable for natural gas conversion.

Optional and customization

An optional copper plate with “Show Cooking” inscription is available for the front panel. Upon request, it can be customized with a hand-embossed logo using high-relief metalworking, giving the product a distinctive and recognizable identity.

Advantages and use

The 50 cm version is ideal for those who require higher production capacity while maintaining the convenience of a compact tabletop solution. The solid structure and selected materials ensure reliability even during frequent use.

Perfect for show cooking, fairs, markets, and artisan laboratories, this machine allows smooth operation while maintaining full control over the preparation process, all with a clean and professional visual impact.

Scheda Tecnica

Attributo	Valore
Altezza (cm)	75
Diametro Prodotto	55
Lunghezza (cm)	66
Profondità (cm)	60