



PIC 25

The PIC25 is a high-performance induction hob specific for chocolate with 3 chocolate settings (very close calibration to allow a constant and very precise cooking to the nearest degree for chocolate, caramel, sugar or sauces).

It will suit any busy kitchen and is perfect for the front of house environment where theatre cooking can really add to the experience of your customers. The induction zone covers 280mm square and extends approx. 30mm above the surface of the vitro-ceramic plate allowing you to work the food without losing heat. At 4mm thick the glass plate will support up to 20Kg and is protected with a steel bar along it's front. PIC25 using a full 2.5Kw giving powerful performance whilst retaining the flexibility of a 13amp plug operation. With the 20 digital pre-set power controller you have full and precise control of your cooking.

Along with all the models in our professional induction range the PIC25 is rated to run at full power for up to 8 hours without cutting out.

Features: 20 pre-set digital control; digital timer; 4mm thick vitro ceramic glass plate.



Weight	6kg
Dimensions (mm) w x d x h	315 x 380 x 102
Cooking surface	280 x 280
Power	2.5 KW
Inductor Rating	8 hours at 2.5 KW
Energy efficiency	95%