
MADE IN FRANCE

**THE REVOLUTION
IN TEMPERATURE MAINTENANCE**

SIMPLY SENSATIONAL



TO PUT ON A TABLE
REF. EASY-PM-325

easytemp hot holding plates with PLASMA technology allow food to be kept warm without damaging it in all types of containers (stainless steel trays, cast iron pots, trays, cardboard boxes, etc.).

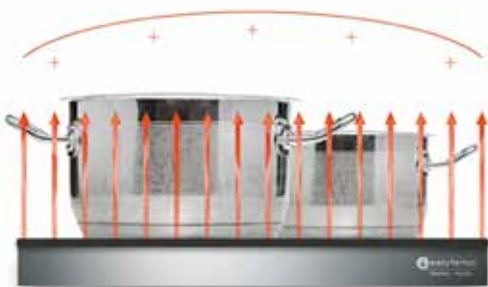


**TO BE BUILT INTO A CABINET
OR DISPLAY**
REF. EASY-PE-650

Plasma treatment, which involves depositing a nanometric layer of perfectly homogeneous metal on a glass plate, is a **major and unique innovation** in terms of heat retention quality. The nutritional properties of food are thus fully preserved. A revolution compared to all other solutions on the market.

PLASMA TECHNOLOGY

Radiant heat technology



- ✓ Homogeneous temperature conduction
- ✓ Radiation on dishes

**KEEPS YOUR COOKED FOOD
AT 65°C EVEN IN OPEN SPACE**

Patented technology that guarantees a precise and uniform temperature.

“ Maintain at its optimal cooking state is our promise ”



SELF SERVICE - BUFFETS - SNACKING

easytemp products respect the quality of the food you work with every day. Thanks to even temperature conduction and uniform radiation on dishes, the nutritional properties of food are fully preserved.



- 100 % stainless steel AISI304L body
- Highly resistant SCHOTT glass top (IK rating: 7)
- PLASMA radiant heat technology
- 2 programmable power settings with on/off function
- Voltage 230 V

TO PUT ON A TABLE

Designation	Dimensions L x D x H mm	Power	Ref.
To put on a table GN1/1	330 x 545 x 55	330 W	EASY-PM-325
To put on a table GN2/1	655 x 545 x 55	680 W	EASY-PM-650

BUILT-IN PLATE

Designation	Dimensions L x D x H mm	Power	Ref.
Built-in plate GN1/1	325 x 530 x 55	330 W	EASY-PE-325
Built in plat GN2/1	650 x 530 x 55	680 W	EASY-PE-650

For optimal quality of work, choose **easytemp** covers. They ensure greater stability for your gastronorm containers and protect your hot holding plates.



HOLDER GASTRONORM TRAY GN1/1

Ref. EASY-SUP-325100

HOLDER GASTRONORM TRAY GN2/1

Ref. EASY-SUP-650100

For tray depth min. 100 mm



ECONOMY

easytemp guarantees controlled consumption with savings of over 35% in energy compared to other products on the market.



QUALITY

easytemp does not alter the quality of food over a period of time thanks to long-wave radiation.



RESPECT OF THE ENVIRONMENT

Sustainable. Very long life equipment. 98% recyclable.



HYGIENE

Easy to clean with a completely smooth surface.



To find out more:




MADE IN FRANCE



2-YEAR WARRANTY



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