



Sirman Spa
 Viale dell'industria 9/11
 35010 Pieve di Curtarolo (PD) Italy
 Tel/Fax +39 049 9698666/9698668
 E-mail. info@sirman.com

CORT L-R-X



Suitable for cooking meat, fish, eggs, vegetables, cheese and any other food that can be grilled; ideal for sandwiches and rolls of different size and thickness.

Thanks to its small size, it is easy to handle and to position, offering as well a large cooking surface.

Ribbed or smooth cast iron or smooth stainless steel surfaces available.

- cast iron plates with ceramic coating treatment:

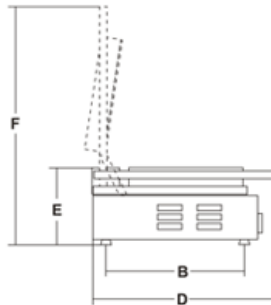
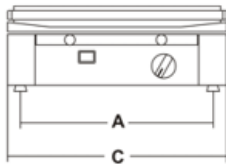
- highest sturdiness and life time
- perfect thermal conductivity
- very easy to clean
- adjustable upper plates;
- self balancing upper plate;
- shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity;
- adjustable thermostat up to 300° C;
- heavy-duty machine;
- mechanical timer available.



CORT L Timer



CORT XX



| | |
|-----------------------|------------------|
| Model | CORT |
| Power | Watt 2100 |
| Power source | 230V/50-60Hz F+N |
| Useful surface | mm 355x255 |
| A | mm 340 |
| B | mm 275 |
| C | mm 380 |
| D | mm 435 |
| E | mm 235 |
| F | mm 500 |
| Net weight | Kg 22 |
| Shipping | mm 430x420x270 |
| Gross weight | Kg 23 |