

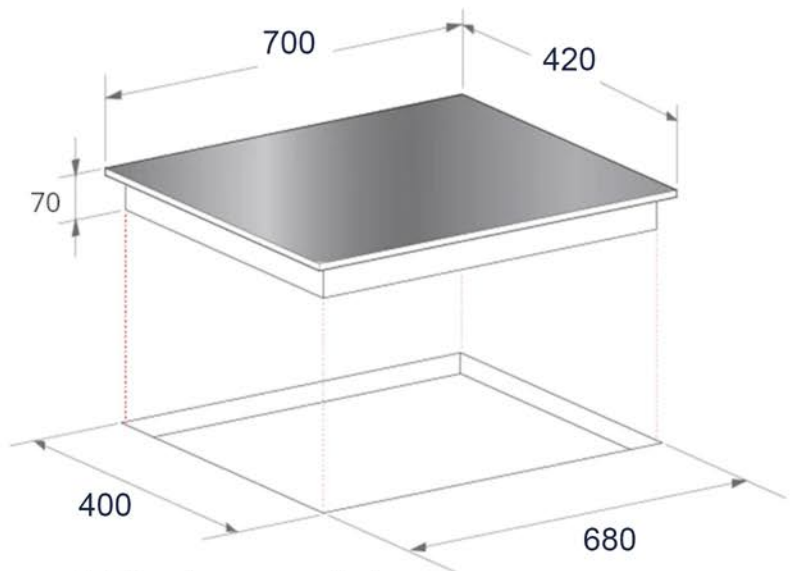
# VIRTUS

Dual zone model Item # PIAVETROGRIL7042T2

We've crafted a one-of-a-kind, innovative product born from the Italian passion for culinary culture, empowering you to cook what was once beyond reach. It's a small but mighty blend of technology, redefining the art of cooking

- Once sealed on top with silicone, the hob becomes hermetic or almost hermetic (a significant advantage in the nautical field), which is impossible with other products currently on the market, offering clear benefits.
- Adjustable power and temperature settings allow for grilling directly on the glass or cooking with pots and pans (the only product on the market with these features).
- Ultra-minimal aesthetics in line with the sleek design of modern boats.
- High efficiency (when used as a grill, it can be even more efficient than induction systems).
- Exceptional power-to-cooking ratio (only 2500W for the entire hob).
- Great versatility and flexibility as the two modular cooking zones allow for multiple combinations of cooking.
- Virtually zero bacterial retention, as there is no absorption of substances.
- Thanks to the previous point, it is possible to cook various dishes (after a quick clean-up) without mixing flavors or odors.
- Extremely easy to clean.
- Instant ignition and rapid temperature reaching times.
- Exceptional cooking results, similar to charcoal/lava rock grilling, thanks to the emission of infrared heat, while avoiding the complications associated with such fuels.
- High temperatures on the cooking zone due to special heating elements.
- Simultaneous temperature containment where a cool zone is preferred.
- Another crucial factor, unlike other cooking systems, the cooking zones are essentially sealed, rendering the wind's effect almost negligible. The heating elements maintain their efficiency (or lose very little efficiency) even in windy conditions.

Technical datas:  
230Vac - 50/60 Hz  
2500W



\* all dimensions are approximate



**TECHIMPEX**  
*Marine Cookers*

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