

MADE IN FRANCE



THE REVOLUTION IN THE TEMPERATURE
MAINTENANCE



2022

SIMPLY SENSATIONAL



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

The warming plates **easytemp** with Plasma technology allow the warm temperature maintenance of the food without damaging, in any type of containers (stainless steel containers, cast iron containers, plastic containers, cardboard containers ...).

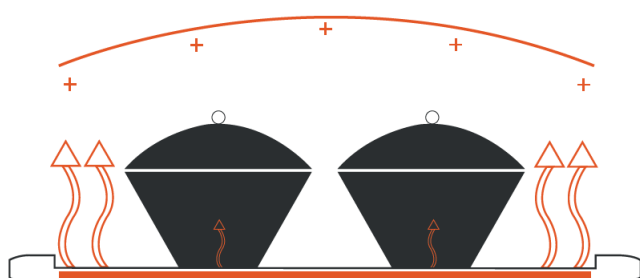


TO BE BUILT INTO A CABINET OR DISPLAY
REF. EASY-PE-650

The **plasma** treatment which consists of depositing a perfectly homogeneous nanometric layer of metal on a glass plate is a **major and unique innovation** for the quality of the warm maintenance of the food. The nutritional properties of food are fully preserved. It is a revolution compared with the other solutions on the market.

PLASMA TECHNOLOGY

RADIANT HEAT TECHNIQUE



- ✓ Homogeneous temperature conduction
- ✓ Radiation on dishes

**MAINTENANCE AT 65°C
EVEN IN OPEN SPACE**

Patented technology that guarantees a precise and uniform temperature.

“ Keeping the quality of the food is our goal ! ”



SELF SERVICE - BUFFETS - SNACKING

The EasyTemp equipment are made to keep the quality of the food you work daily. Thanks to an homogeneous transfer of the temperature and a uniform radiation on the plates. The nutritional properties of food are fully preserved.



- 100 % stainless steel AISI304L body
- Top in High resistance SCHOTT glass (indice IK : 7)
- PLASMA Technology - radiant heat technique
- 2 programmable powers with ON/OFF button
- 230 Volts

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 an optimal quality of work, choose the EASYTEMP covers. They ensure better stability of the gastronorm containers and protect the heating 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

Contact



French company
International influence
Temperature maintenance range
High technology products

email

pdelangue@sofinor.com
sofinor@sofinor.com

telephone

+ 33 3 20 10 34 10

address

SOFINOR SAS
P.A de la Houssoye
Rue Ambroise Paré
59280 BOIS-GRENIER
FRANCE



ECONOMY

Easytemp guarantees a controlled consumption with savings of over 35% compared to other equipment on the market.



QUALITY

Easytemp does not modify the quality of the food with the time thanks to long radiations.



RESPECT OF THE ENVIRONMENT

Sustainable. Very long life equipment. 98% recyclable.



HYGIENE

Easy cleaning with its completely smooth surface.

www.easytemp.fr

