



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,26
<b>net weight (Kg)</b>	152
<b>gross weight (Kg)</b>	189
<b>breadth (mm)</b>	2020
<b>depth (mm)</b>	800
<b>height (mm)</b>	850

#### PROFESSIONAL DESCRIPTION

**3 DOOR REFRIGERATED TABLE with NEUTRAL DRAWER , capacity 580 litres, temperature +2°C /+8°C , ECOLOGICAL in Class C:**

- **AISI 304 stainless steel structure,**
- **ventilated refrigeration ;**
- **Compartments suitable for inserting grids or pastry/pizza trays (600x400 mm);**
- **1 neutral drawer above the technical compartment ;**
- built-in **refrigeration unit removable** for easy maintenance;
- **opening front panel with key ;**
- **circular flow of the cold air** so as not to directly touch the product;
- electronic temperature control with **digital thermostat ;**
- electric **resistance** around **the door frame** to eliminate condensation;
- **automatic defrost** with electric resistance and **automatic temperature control defrost temperature ;**
- **automatic evaporation of condensation water ;**
- **anti-corrosion** treated evaporator;
- **ECOLOGICAL refrigeration unit with R290 gas ;**
- **energy class C ;**
- maximum ambient temperature: +32°C;
- maximum temperature humidity: 55% HR;
- **insulation thickness 60 mm ;**

- door with **return spring** ;
- door seal removable without tools;
- bottom with **rounded corners** ;
- height-adjustable feet in **Aisi 304 stainless steel** ;
- **stainless steel backrest** , possibility of leaning against the wall;
- internal dimensions 1562x630x589h mm;
- external dimensions 2020x800x860h mm.

**Supplied :**

- n.3 grids measuring 400x600 mm
- n.6 guides.





**Options/Accessories :**

- **pair of guides to support** trays ( **code FOGUT** );
- **pair of anti-tipping guides** for grill ( **code FOGAR** );
- **kit of 4 wheels** with a diameter of 120 mm, two of which with brakes ( **code FORUO120** );
- plasticized **grid** ( **code FOGRP64** );
- **rear splashback** on the top ( **code ALZ3100P** ).

**NOTE:**

IN THE COMPARTMENT NEAR THE REFRIGERATION UNIT IT IS RECOMMENDED TO INSTALL ONLY THE CHEST OF DRAWERS WITH 2 DRAWERS, **so as not to obstruct the circulation of the cold.**

**CE MARK**  
**MADE IN ASIA**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FO-G-PA3100TN</b>	3 DOOR refrigerated table with neutral drawer, Professional, 580 liter capacity, temperature +2°/+8°C, Pastry trays 600x400 mm, ventilated refrigeration, ECOLOGICAL in Class C, Gas R290, V.230/1, Kw.0, 26, weight 152 kg, dim.mm.2020x800x860h	<b>€ 1.222,30</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>FO-GRP64</b> 	<b>Forcar - Plasticized Grid mm 600x400</b>	<b>€ 11,24</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>FO-GUT</b> 	<b>Forcar - Driving Couple</b>	<b>€ 17,18</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>FO-GAR</b> 	<b>Forcar - Pair of anti-tilt guides</b>	<b>€ 20,04</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>FOALZ3100P</b> 	<b>Rear upstand on the top for Mod. FOPA3100TN</b>	<b>€ 28,63</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>FO-RUO120</b>	<b>Forcar - 4 Wheel Kit, 2 with Brake</b>	<b>€ 78,63</b> <i>VAT excluded</i> <b>Shipping to be calculated</b>



Delivery from 4 to 9 days



Cassetto neutro  
sopra vano tecnico



Optional  
Alzatina posteriore sul piano

