



**TECNOSERVICE'21 srl**

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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>	1,8
<b>net weight (Kg)</b>	137
<b>gross weight (Kg)</b>	149
<b>breadth (mm)</b>	750
<b>depth (mm)</b>	850
<b>height (mm)</b>	2080

#### PROFESSIONAL DESCRIPTION

**COLD CUTS SEASONING STORAGE CABINET, 1 DOOR, IN STAINLESS STEEL, TEMPERATURE +0°/+30°C, CAPACITY Kg. 100, DIM. cm 75x85x208h:**

**Maturing consists in giving** a certain product **a specific period of rest in suitable climatic conditions**, so that it quickly reaches an **optimal result** in terms of **organoleptic qualities, aroma, fragrance and flavour**. **These are the phases of the process :**

- **Stewing or Draining** : lasting a few hours, it helps the aromas spread throughout the meat.
- **Drying** : lasts about 6 days; during this period, the product loses a large amount of excess water, which must be as uniform as possible, avoiding the hardening of the external casing.
- **Maturing** : it lasts a variable amount of time based on the type of product; during this period, good regulation of humidity helps the formation of natural enzymatic phenomena, 'good moulds', which favour the complete maturation of the product, thus guaranteeing its conservation and healthiness.

**The seasoning cabinet** enhances your **artisanal product** during the delicate seasoning process, **controlling humidity and ventilation** the **system guarantees** an **ideal seasoning climate** for up to 100 kg of cured meats in **just 30 days**.

#### CHARACTERISTICS

- **external and internal coating in AISI 304 stainless steel** with S.Brite finish;
- interior with rounded edges and printed bottom;
- 75mm insulation in eco-friendly polyurethane;

- **AISI 304 stainless steel racks, grills and guides;**
- easily replaceable **monoblock refrigeration unit** ;
- **ventilated refrigeration** with cataphoresis-treated evaporator;
- air condensing unit in class N (max +32°C);
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- **EVERtouch electronic control panel with 7" touch screen display;**
- **EVERtouch panel functional features :**
- ▶ **10 preset recipes**
- ▶ **150 programmable recipes**
  - ▶ **20 distinct steps for each recipe**
- constant display of internal temperature and humidity, remaining time of the current phase and icons with active function;
- **USB port for import/export** of recipes, parameters, recorded data and possible software updates;
- HACCP data and alarm log;
- **multilingual menu;**
- **quick setting and display of temperature, humidity , fan speed, air changes and travel-stop ;**
- display of temperature, humidity, weight and pH graphs;
- **WiFi connection** for total remote control management;
- **interior lighting with K6500 LED bars** (glazed models);
- lock with keys;
- self-closing doors with 105° stop;
- easily replaceable magnetic gaskets;
- **height-adjustable stainless steel feet** (130-200 mm);
- WiFi connection module for remote management;
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- **temperature regulation range 0 / +30°C ;**
- active humidity regulation from 40% to 95%;
- **ECOLOGICAL GAS** refrigerant R452A (GWP 2141);
- **condensation collection with removable tray ;**
- requires connection to the water network for humidity control and management.
- automatic defrosting with electric resistance;
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- Power supply: 230/1/50 Hz
- **External dimensions** mm. 750x850x2080h
- Weight: 137 kg
- **Max capacity 100 kg**
- Meat/cheese version capacity Kg. 150C/100F

**Included :**

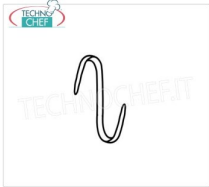

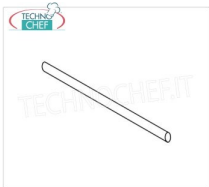




- Cured meats version, 3 pairs of guides with 9 bars and 36 hooks;
- Meat and cheese version, 5 pairs of guides with 5 plastic-coated grids;

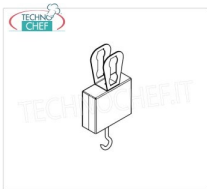
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**Accessories/Optionals :**

- Scale for salami bar or meat hook
- 2-ring salami carousel
- Salami carousel ring
- Pair of stainless steel guides for salami bars (40 kg)
- Pair of reinforced stainless steel guides for salami bars (55 Kg)
- Stainless steel bar for salami hooks
- Small stainless steel hook for salami mm 60 x 3
- Pair of stainless steel guides
- Stainless steel grill cm 65x53
- Wheel application supplement
- Stainless steel foot cover on 3 sides

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-ALL700INOXS</b>	Stainless Steel 304 Cured Meats Storage and Seasoning Cabinet, 1 Door, Max Capacity 100 Kg, Temp. 0°/+30°C, Digital Controls, V. 230/1, Kw.1.8, Weight Kg 137, Dim.mm.750x850x 2080h	<b>€ 5.930,18</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 15 to 25 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-PA2802</b> 	<b>Small stainless steel hook for salami</b>	<b>€ 15,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1100</b> 	<b>Pair of stainless steel guides for grills</b>	<b>€ 19,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1250</b> 	<b>Stainless steel bar for salami hooks</b>	<b>€ 26,74</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA0002</b> 	<b>Stainless steel grid 65x53 cm</b>	<b>€ 50,76</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA4000</b> 	<b>Extra charge for wheel application</b>	<b>€ 108,55</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA2801</b> 	<b>Ring for salami carousel</b>	<b>€ 116,56</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1800</b> 	<b>Covering stainless steel feet on 3 sides</b>	<b>€ 259,69</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA2810</b>	<b>Scale for salami bar or meat hanger</b>	<b>€ 549,94</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



TCF18-PA2800

Salami carousel 2 rings

**€ 1.321,29**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



CON GIOSTRA SALAMI (ACCESSORIO)



EVERLASTING