

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,8
net weight (Kg)	156
gross weight (Kg)	168
breadth (mm)	750
depth (mm)	850
height (mm)	2080

PROFESSIONAL DESCRIPTION

COLD CUTS SEASONING STORAGE CABINET, 1 GLASS door, in STAINLESS STEEL, Temp.0°/+30°C, max capacity 100 Kg, 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;
- o interior with rounded edges and printed bottom;
- o 75mm insulation in eco-friendly polyurethane;
- $\circ~$ 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); 0 • 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; o multilingual menu; quick setting and display of temperature, humidity, ventilation speed, air changes and travel-stop; o 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; o easily replaceable magnetic gaskets; $\circ \ \ \textbf{height-adjustable stainless steel feet (130-200 \ mm);}$ · WiFi connection module for remote management; temperature regulation range 0 / +30°C; active humidity regulation from 40% to 95%; • ECOLOGICAL GAS refrigerant R452A (GWP 2141); o condensation collection with removable tray; · requires connection to the water network for humidity control and management . • automatic defrosting with electric resistance; • Power supply: 230/1/50 Hz • External dimensions mm. 750x850x2080h Weight: 156 kg Max capacity 100 kg o Meat/cheese version capacity Kg. 150C/100F

Included :

- Cured meat version: 3 pairs of guides with 9 bars and 36 hooks
- Meat and cheese version: 5 pairs of guides with 5 plasticized grids

Accessories/Optionals:

- o Scale for salami bar or meat hook
- 2-ring salami carousel
- Salami carousel ring
- Pair of stainless steel guides for salami bars (40 kg)
- o Pair of reinforced stainless steel guides for salami bars (55 Kg)
- o Stainless steel bar for salami hooks
- $\circ~$ 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

TCF18-ALL700GLASSS

Stainless Steel 304 Cured Meats Storage and Seasoning Cabinet, 1 Glass Door, Max Capacity 100 Kg, Temp. 0°/+30°C, Digital Controls, V. 230/1, Kw.1.8, Weight Kg 156, Dim.mm.750x850x 2080h

€ 6.213,27

VAT escluded

Shipping to be calculed

Delivery from 15 to 25 days

Small stainless steel hook for salami Stainless steel bar for salami hooks Stainless steel grid 65x53 cm	PRICE/DELIVERY € 15,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days € 26,74 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Stainless steel bar for salami hooks	VAT escluded Shipping to be calculed Delivery from 4 to 9 days € 26,74 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Stainless steel grid 65x53 cm	<i>E</i> 50.76
	VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Extra charge for wheel application	€ 108,55 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Ring for salami carousel	€ 116,56 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Covering stainless steel feet on 3 sides	€ 259,69 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Scale for salami bar or meat hanger	€ 549,94 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
Salami carousel 2 rings	€ 1.321,29 VAT escluded Shipping to be calculed
	Ring for salami carousel Covering stainless steel feet on 3 sides Scale for salami bar or meat hanger



