



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,6
net weight (Kg)	193
gross weight (Kg)	205
breadth (mm)	1500
depth (mm)	850
height (mm)	2080

PROFESSIONAL DESCRIPTION

COLD CUTS SEASONING STORAGE CABINET, 2 GLASS DOORS, IN STAINLESS STEEL, max capacity 200 Kg, Temp.0°/+30°C, DIM. cm 150x85x208h:

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 200 kg of cured meats in **just 30 days**.

CHARACTERISTICS:

- **internal and external 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);
-
-
- **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, ventilation 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;
-
-
- **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;
-
-
- Power supply: 230/1/50 Hz
- **External dimensions** mm. 1500x850x2080h
- Weight: 193 kg
- **Max capacity Kg. 200**
- Meat/cheese version capacity Kg. 300C/200F

Included:

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

Accessories/Optionals :

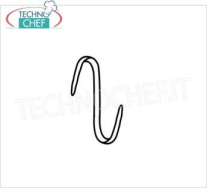

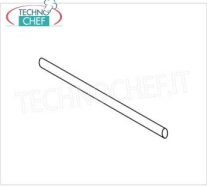




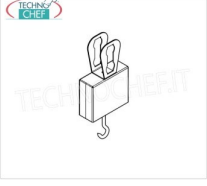
- Scale for salami bar or meat hook
- 2-ring salami carousel
- Salami carousel ring
- Pair of stainless steel guides for salami bars (40 kg)
- Pair of reinforced stainless steel guides for salami bars (55 Kg)
- Stainless steel bar for salami hooks
- Small stainless steel hook for salami mm 60 x 3
- Pair 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
TCF18-STGALL1500GLASSS	304 Stainless Steel Cured Meat Storage and Seasoning Cabinet, 2 Glass Doors, Max Capacity 200 Kg, Temp. 0°/+30°C, Digital Controls, V. 230/1, Kw.2.6, Weight Kg	€ 8.374,51 <i>VAT escluded</i> Shipping to be calculated

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF18-PA2802 	Small stainless steel hook for salami	€ 15,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA1100 	Pair of stainless steel guides for grills	€ 19,31 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA1250 	Stainless steel bar for salami hooks	€ 26,74 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA0002 	Stainless steel grid 65x53 cm	€ 50,76 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA4000 	Extra charge for wheel application	€ 108,55 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA2801 	Ring for salami carousel	€ 116,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA1810 	Covering stainless steel feet on 3 sides	€ 321,40 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA2810 	Scale for salami bar or meat hanger	€ 549,94 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF18-PA2800	Salami carousel 2 rings	€ 1.321,29 <i>VAT excluded</i> Shipping to be calculated



Delivery from 4 to 9 days

