



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
net weight (Kg)	176
gross weight (Kg)	188
breadth (mm)	750
depth (mm)	850
height (mm)	2080

PROFESSIONAL DESCRIPTION

MEAT AGING CABINET, 1 DOOR WITH GLASS IN STAINLESS STEEL, TEMPERATURE +0°/+10°C, CAPACITY Kg. 150, DIM. cm 75x85x208h:


- External structure in **STEEL with 1 glass door** ;
- Internal structure in **Aisi 304 stainless steel**;
- Interior with rounded corners and printed bottom;
- Racks, grids and guides in AISI 304 stainless steel;
- Height-adjustable **stainless steel feet** (130/200 mm)
- UV-C **germicidal lamp** as standard;
- **Interior lighting** with K6500 LED bars;
- **Self-closing doors** with 105° stop with easily replaceable magnetic gaskets and key lock;
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- **Operating temperature** +0°/+10°C
- Active humidity regulation from 40% to 90%
- It does not require connection to the water mains;
- Insulation thickness 75 mm;
- **Ventilated refrigeration** with cataphoresis-treated evaporator;
- **ECOLOGICAL GAS** refrigerant **R452A**;

- **Automatic evaporation** of condensation water with self-regulating electric resistance;
- **Automatic defrosting** with electric resistance;
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- **Wi-Fi connection** for remote viewing and control;
- USB peripheral for software update;
- MEAT Touch **electronic control panel** with 4.3" **touch screen display** ;
- **N. 3 preset recipes** , programmable up to 4 distinct phases for each recipe;
- **N. 10 fully customizable recipes** that can be stored on the instrument;
- Constant display of internal temperature and humidity;
- Clock and calendar (RTC) and **Multilingual menu** ;
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- **Power supply** : 230/1/50 Hz
- **Dimensions mm** . 750x850x2080h
- Weight: 176 kg
- **Capacity** Kg. 150

Included : meat hook with 2 hooks + 3 stainless steel grids;

CE MARK
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
TCF18-MEAT700VIP	Everlasting - Meat maturing-maturation cabinet, 304 stainless steel cabinet, 1 DOOR with GLASS, Ecological refrigerant gases, Temp. +0°/+10° C, Max capacity 150 kg, Dim. mm 750x850x2080h	€ 5.289,48 <i>VAT excluded</i> Shipping to be calculated Delivery from 10 to 18 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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