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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)	1,0
net weight (Kg)	196
gross weight (Kg)	208
breadth (mm)	750
depth (mm)	850
height (mm)	2080

PROFESSIONAL DESCRIPTION

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

- Internal and external structure in AISI 304 stainless steel;
- Wide internal visibility thanks to the glass windows on the door and on the back of the cabinet;
- Interior with rounded corners and printed bottom;
- Racks, grids and guides in AISI 304 stainless steel;
- Height-adjustable stainless steel feet (130/200 mm)
- Manual or timed series UV-C germicidal lamp ;
- Interior lighting with K6500 LED bars;

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- Self-closing doors with 105° stop with easily replaceable magnetic gaskets and key lock;
- Operating temperature +0°/+10°C
- Active humidity regulation from 40% to 90%
- Insulation thickness 75 mm;

- It does not require connection to the water mains;
- 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;
- $\circ~$ 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;
- $\circ~$ Clock and calendar (RTC) and Multilingual menu ;
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- **Power supply** : 230/1/50 Hz
- External dimensions mm . 750x850x2080h
- Weight: 196 kg
- Capacity Kg. 150

Included : 3 pairs of stainless steel guides, 1 meat hook, 2 meat hooks, 3 stainless steel grids

CE MARK Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
TCF18-MEATPANORAMA700VIP	Everlasting - Meat maturing-maturation cabinet in stainless steel, 1 GLASS DOOR, Gas R 452a, Temp. +0°/+10° C, Capacity Kg. 150, Dim. mm 750x850x2080h	€ 6.290,01 VAT escluded Shipping to be calculed Delivery from 4 to 9 days