



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)	176
gross weight (Kg)	188
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, mod. STG ALL 700 VIP S:

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, 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;
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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: 176 kg
- **Max capacity 100 kg**
- 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 :

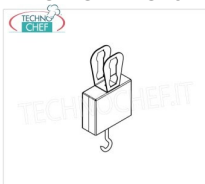
- Scale for salami bar or meat hook
- 2-ring salami carousel
- Salami carousel ring
- Pair of stainless steel guides for salami bars (40 kg)
- Pair of reinforced stainless steel guides for salami bars (55 Kg)
- Stainless steel bar for salami hooks
- Small stainless steel hook for salami mm 60 x 3
- Pair 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
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TCF18-ALL700VIPS

304 Stainless Steel Cured Meat 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 176, Dim.mm.750x850x 2080h

€ 6.468,06*VAT excluded***Shipping to be calculated****Delivery** from 15 to 25 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****TCF18-PA2802****Small stainless steel hook for salami****€ 15,00***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA1100****Pair of stainless steel guides for grills****€ 19,31***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA1250****Stainless steel bar for salami hooks****€ 26,74***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA0002****Stainless steel grid 65x53 cm****€ 50,76***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA4000****Extra charge for wheel application****€ 108,55***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA2801****Ring for salami carousel****€ 116,56***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA1800****Covering stainless steel feet on 3 sides****€ 259,69***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TCF18-PA2810****Scale for salami bar or meat hanger****€ 549,94***VAT excluded***Shipping to be calculated****Delivery** 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

