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Services and Technologies for professional catering since 1973



Main features:

• monocoque with 60 mm insulation (75 mm for the 900 lt) with HFO expanded polyurethane, which has a GWP level of 0

- cell operating temperature -6° + 40°C
- device with fully automated digital control compliant with Industry 4.0 requirements
- capacity 71FL 600x400
- capacity 91FL 600x800 or 600x400 x2

Proofing retarder cabinets can perform **multiple functions** including:

- cooling, heating , and maintenance management;
- management and operation via temperature reading of probes : evaporator, suction cell;
- cold/heat/hold function;
- complete fermentation/rising cycles can be performed by setting times and temperature and ventilation characteristics;
- It can also be used for **preserving, defrosting, drying** , etc.

OPTIONAL · GLASS DOOR CE mark

AVAILABLE MODELS

1-door proofing retarder cabinet, 700 lt, temp. -6°/+40°C, stainless steel structure, touch screen control panel, ventilated refrigeration, V. 230/1,









