

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)	0,2
net weight (Kg)	45
breadth (mm)	283
depth (mm)	605
height (mm)	445

PROFESSIONAL DESCRIPTION

RAPID COOLER for 2 BOTTLES on the TABLE, with TIMER (buzzer):

- yield: cooling of 75 cc bottle : from 25° to 10 °C in approximately 10 minutes ;
- capacity: 2 bottles ;
- simple to use thanks to the flexible and individual adjustment, it allows you to always obtain the right cooling for each type of wine in a few minutes, enhancing its aroma and taste without altering its characteristics and organoleptic properties as certified by sommeliers and oenologists;
- compact , elegant and easy to handle , it fits into any environment;
- ideal for wine shops, bars, restaurants, hotels, exhibition stands, banquets, weddings and even at home for toasts with friends;
- suitable for all types of wine , champagne , beer and still water ;
- also excellent for cans and plastic bottles;
- it works with a **special coolant** contained inside the tank;
- the bottles to be cooled are gently introduced into the chosen cooling well ;
- equipped with a timer that acts as a guide to know how long you want your bottle to remain immersed in the well and an acoustic alarm warns that the selected time has expired; if the bottle remains immersed for too long after the sound of the buzzer it can freeze and break (
 the machine is always in operation and the bottle cools down even if the timer is not activated);
- place the machine away from heat sources and in an environment with a minimum temperature of +10°C and maximum temperature of +30°C;
- tank volume: 15 lt .;
- refrigerant gas: R134a ;
- Consumption: 2Kw/24h ;

• When starting up, it takes 8 hours before starting to use the machine to allow the liquid to reach the correct operating temperature.

CE mark Made in Ital







