

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



Aging consists in giving a certain product a certain period of rest in suitable climatic conditions , so that it quickly reaches an optimal

result in terms of organoleptic qualities, aroma, fragrance and flavor, these are the phases of the process :

• Stewing or dripping : lasting a few hours, it favors the diffusion of aromas in the meat.

- **Drying** : lasting about 6 days; in this period there is a large loss of excess water from the product, which must be as uniform as possible, avoiding the hardening of the external casing.
- **Seasoning**: it has a variable duration based on the type of product; in this period a good humidity regulation helps the formation of natural enzymatic phenomena 'good molds' which favor the complete maturation of the product, so as to guarantee its conservation and healthiness.

The seasoning cabinet makes the most of your artisan product during the delicate seasoning process, by controlling humidity and ventilation, the system guarantees an ideal seasoning climate for up to 100 kg of cured meats in just 30 days.

FEATURES

- external and internal cladding in AISI 304 stainless steel with S.Brite finish;
- $\circ\;$ interior with rounded edges and printed bottom;
- 75 mm insulation in ecological polyurethane;
- racks, grids and guides in AISI 304 stainless steel;
- easily replaceable monobloc refrigeration unit;
- ventilated refrigeration with cataphoresis treated evaporator;
- class N air condensing unit (max + 32 ° C);
- 0
- EVERtouch electronic control panel with 7 "touch screen display;
- functional features EVERtouch panel :

10 preset recipes

150 programmable recipes

► 20 distinct phases for each recipe

- constant display of internal temperature and humidity, of the remaining time of the phase in progress and of the icons with the function active;
- USB port for import / export of recipes, parameters, recorded data and any software update;
- data log and HACCP alarms;
- multilingual menu;
- rapid setting and display of the temperature, d ell'umidità, the ventilation speed, of air changes and driving-in sost;
- display of temperature, humidity, weight and Ph graphs;
- WiFi connection for total remote control management;
- internal lighting with K6500 LED bars (glass models);
- lock with keys;
- $\circ~$ self-closing doors with 105 $^\circ$ stop;
- easily replaceable magnetic gaskets;
- height-adjustable stainless steel feet (130-200 mm);
- WiFi connection module for remote management;
- 0 0
- temperature adjustment range 0 / + 30 ° C ;
- active humidity regulation from 40% to 95%;
- ECOLOGICAL GAS refrigerant R452A (GWP 2141);
- condensate collection with removable tray ;
- requires connection to the water mains for humidity control and management.
- $\circ\;$ automatic defrost with electric resistance;
- 0
- Power supply: 230/1/50 Hz
- External dimensions mm. 750x850x2080h
- Weight: Kg. 137
- Max capacity Kg. 100
- Meat / cheese version with capacity Kg. 150C / 100F
- Included :
- Salami version, 3 pairs of guides with 9 bars and 36 hooks;
- Meat and cheese version, 5 pairs of guides with 5 plastic-coated grids;

Accessories / Optionals :

- Scale for salami bar or meat hook
- Salami carousel 2 rings
- Ring for salami carousel
- $\circ~$ 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
- $\circ~$ Small stainless steel hook for salami mm 60 x 3 $\,$
- Pair of stainless steel guides
- Stainless steel grid 65x53 cm
- Wheel application surcharge
- Stainless steel feet cover on 3 sides

CE MARK MADE IN ITALY

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,8
net weight (Kg)	137
gross weight (Kg)	149

	height (mm) 2080	
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVE
TCF18-PA2802		€ 6,06 VAT escluded Shipping to be calculed
	Small stainless steel hook for salami Small stainless steel hook for salami, dim.mm.60x3	Delivery from 4 to 9 days
TCF18-PA1250		€ 23,03
		VAT escluded Shipping to be calculed
TECHNERI	Stainless steel bar for salami hooks Stainless steel bar for salami hooks	Delivery from 4 to 9 days
TCF18-PA1100		€ 19,31 VAT escluded Shipping to be calculed
	Pair of stainless steel guides for grills Pair of stainless steel guides for grills	Delivery from 4 to 9 days
TCF18-PA1150	Stainless steel guides for salami bars (40 Kg) Pair of stainless steel guides for salami bars (40 Kg)	€ 45,61 VAT escluded
Based and a state of the state		Shipping to be calculed Delivery from 4 to 9 days
TCF18-PA0002		€ 50,76 VAT escluded
		Shipping to be calculed
650 mm. 530 mm	Stainless steel grid 65x53 cm Stainless steel grid, dim.mm.650x530	Delivery from 4 to 9 days
TCF18-PA1153		€ 63,26 VAT escluded
and and a second	Reinforced stainless steel guides for salami bars	Shipping to be calculed
bere and the	(55 Kg) Pair of reinforced stainless steel guides for salami bars (55 Kg)	Delivery from 4 to 9 days
TCF18-PA2801		€ 89,61 VAT escluded
	Ring for salami carousel	Shipping to be calculed Delivery from 4 to 9 days
	Ring for salami carousel	Denvery nom 4 to 9 udys





