

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE         | DESCRIPTION                        | PRICE/DELIVERY                                  |
|--------------|------------------------------------|---|
| TCF18-PA4000 | Extra charge for wheel application | € 108,55  VAT escluded  Shipping to be calculed |
|              |                                    | <b>Delivery</b> from 4 to 9 days                |

# PROFESSIONAL DESCRIPTION TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

### TCF18-STGALL700S



# STAGIONATORE CONSERVATORE Steel cured

meats, 1 DOOR, max yield 100 Kg Cured meat storage and seasoning cabinet in 304 stainless steel, 1 door, max capacity 100 Kg, Temp. 0 ° / + 30 ° C, digital controls, V. 230/1, Kw.1,8, Weight Kg 137, dim.mm .750x850x 2080h

## TCF18-STGALL700GLASSS



# STAGIONATORE CONSERVATORE Cold cuts in Steel 1 GLASS DOOR, max yield 100 Kg

Cured meat storage and seasoning cabinet in 304 stainless steel, 1 glass door, max capacity 100 Kg, Temp. 0 ° / + 30 ° C, digital controls, V. 230/1, Kw.1,8, Weight Kg 156, dim. mm.750x850x 2080h

# € 6.215,51

€ 5.928,69

VAT escluded

Shipping to be calculed

Delivery from 15 to 25 days

VAT escluded
Shipping to be calculed

**Delivery** from 15 to 25 days

#### TCF18-STGALL700VIPS



# STAGIONATORE CONSERVATORE Cold cuts in Steel 1 GLASS DOOR, max yield 100 Kg

Cured meat storage and seasoning cabinet in 304 stainless steel, 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 escluded Shipping to be calculed

Delivery from 15 to 25 days

### TCF18-STGALL700BLACKCF



# STAGIONATORE CONSERVATORE Salami in Black Steel, 1 GLASS DOOR, max yield 100 Kg

Cured Meat Storage and Seasoning Cabinet in Black Plastic-coated Steel, 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

### € 6.520,21

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

#### TCF18-STGALL1500S



# STAGIONATORE CONSERVATORE Steel salami, 2 DOORS, max yield 200 Kg

Cured meat storage and seasoning cabinet in 304 stainless steel, 2 doors, max capacity 200 Kg, Temp. 0  $^{\circ}$  / + 30  $^{\circ}$  C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim.mm .1500x850x 2080h

## € 7.869,40

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

#### TCF18-STGALL1500GLASSS



# STAGIONATORE CONSERVATORE Cold cuts in Steel, 2 GLASS DOORS, max yield 200 Kg

Cured meat storage and seasoning cabinet in 304 stainless steel, 2 glass doors, max capacity 200 Kg, Temp. 0  $^{\circ}$  / + 30  $^{\circ}$  C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim. mm.1500x850x 2080h

## € 8.374,51

VAT escluded
Shipping to be calculed

**Delivery** from 15 to 25 days

#### TCF18-STGALL1500VIPS



# STAGIONATORE CONSERVATORE Cold cuts in Steel, 2 GLASS DOORS, max yield 200 Kg

Cured meat storage and seasoning cabinet in 304 stainless steel, 2 glass doors, max capacity 200 Kg, Temp.  $0^{\circ}/+30^{\circ}$  C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim. mm.1500x850x 2080h

# € 8.870,68

VAT escluded
Shipping to be calculed

**Delivery** from 15 to 25 days

### TCF18-STGALL1500BLACKCF



### STAGIONATORE CONSERVATORE Salami in Black Steel, 2 GLASS DOORS, max yield 200 Kg

Cured Meat Storage and Seasoning Cabinet in Black Plastic-coated Steel, 2 Glass Doors, max capacity 200 Kg, Temp. 0 ° / + 30 ° C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim. mm.1500x850x 2080h

### € 8.966,04

VAT escluded
Shipping to be calculed

**Delivery** from 15 to 25 days