



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-STGALL1500VIPS</b>	Cured meat storage and seasoning cabinet in 304 stainless 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	<b>€ 8.870,68</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 15 to 25 days</b>

#### PROFESSIONAL DESCRIPTION

**CURED MEAT STORAGE CABINET, 2 GLASS doors, STAINLESS STEEL, max capacity 200 Kg, Temp. 0 ° / + 30 ° C, DIM. cm 150x85x208h, MOD. STG ALL 1500 VIP S:**

**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 200 kg of cured meats in **just 30 days**.

#### FEATURES:

- **internal and external cladding in AISI 304 stainless steel** with S.Brite finish;
- 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);
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- **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;
- **quick setting and display of temperature, humidity, ventilation speed, air changes and running / parking ;**
- 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;
- 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 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 .**
- **automatic defrost** with electric resistance;
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- Power supply: 230/1/50 Hz
- **External dimensions** mm. 1500x850x2080h
- Weight: Kg. 193
- **Max capacity Kg. 200**
- Meat / cheese version with capacity Kg. 300C / 200F

**Supplied:**

- Cured meat version: 3 pairs of runners with 9 bars and 36 hooks per door
- Meat and cheese version: 5 pairs of runners with 5 plastic-coated grids per door

**Accessories / Optionals :**

- Scale for salami bar or meat hook
- Salami carousel 2 rings
- Ring for salami carousel
- 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 grid 65x53 cm
- Wheel application surcharge
- Stainless steel feet cover on 3 sides


**CE mark**

**Made in Italy**

**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,6
<b>net weight (Kg)</b>	193
<b>gross weight (Kg)</b>	205
<b>breadth (mm)</b>	1500
<b>depth (mm)</b>	850
<b>height (mm)</b>	2080

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-PA2802</b> 	<b>Small stainless steel hook for salami</b> Small stainless steel hook for salami, dim.mm.60x3	<b>€ 6,06</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1250</b> 	<b>Stainless steel bar for salami hooks</b> Stainless steel bar for salami hooks	<b>€ 23,03</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1100</b> 	<b>Pair of stainless steel guides for grills</b> Pair of stainless steel guides for grills	<b>€ 19,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1150</b> 	<b>Stainless steel guides for salami bars (40 Kg)</b> Pair of stainless steel guides for salami bars (40 Kg)	<b>€ 45,61</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA0002</b> 	<b>Stainless steel grid 65x53 cm</b> Stainless steel grid, dim.mm.650x530	<b>€ 50,76</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA1153</b> 	<b>Reinforced stainless steel guides for salami bars (55 Kg)</b> Pair of reinforced stainless steel guides for salami bars (55 Kg)	<b>€ 63,26</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF18-PA2801</b> 	<b>Ring for salami carousel</b> Ring for salami carousel	<b>€ 89,61</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

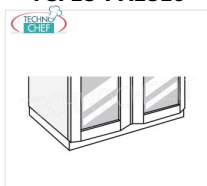
**TCF18-PA4000**

**Extra charge for wheel application**  
Extra charge for wheel application

**€ 108,55**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

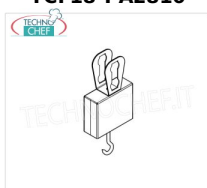
**TCF18-PA1810**

**Stainless steel feet cover on 3 sides**  
Stainless steel feet cover on 3 sides for models 1500 ALL  
MEAT INOX / GLASS / VIP

**€ 307,11**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**TCF18-PA2810**

**Scale for salami bar or meat hook**  
Scale for salami bar or meat hook

**€ 543,52**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**TCF18-PA2800**

**Salami carousel 2 rings**  
Salami carousel 2 rings

**€ 1.297,01**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

