



**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-ATT05_TH</b>	BLAST CHILLER-FREEZER with UNIVERSAL GUIDES for 5 TRAYS GN 1/1 or mm. 600x400, TECNODOM brand, with PIN PROBE, yield POSITIVE CYCLE +90°+3° Kg.23, NEGATIVE CYCLE +90°-18° Kg.12, V. 230/1, Kw.1,424, Weight Kg.92, dim.mm.750x740x850h	<b>€ 1.891,59</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
PROFESSIONAL DESCRIPTION		

**BLAST CHILLER-FREEZER with UNIVERSAL GUIDES for 5 GRIDS/TRAYS gastro-norm 1/1 or mm. 600x400, available with REFRIGERANT UNIT ON BOARD or REMOTE, Brand TECNODOM:**

- **internal and external structure made of Stainless Steel** ;
- rounded internal corners;
- **CFC-free polyurethane insulation** , injected at high pressure;
- **insulation thickness : 60 mm** ;
- chamber dimensions mm 610x410x410h;
- **removable top** ;
- door with **automatic closing** and **magnetic seal** ;
- front panel with **electronic control board with chamber probe and core needle probe** ;
- **ventilated refrigeration with air agitator** ;
- **easily removable** and **standard tropicalised** refrigeration unit (ambient temperature +43°C and relative humidity of 65%) operating with R404A/R507 gas;
- **yield POSITIVE CYCLE +90°+3° Kg. 23, NEGATIVE CYCLE +90°-18° Kg. 12;**
- **opening rear compartment** and **removable unit** for **easy maintenance** ;
- **evaporator defrosting by time**, at the end of the cycle, and **lower condensed water containment tray** ;
- stainless steel **feet adjustable** in height (60/90 H mm);
- **also available in the version with remote refrigeration unit** .




**Included :**

- Chamber probe, core needle probe and n. 10 Universal steel guides.

**Accessories/Options :**

- hermetic remote refrigeration unit, which can be installed up to a maximum of 10 meters - Cod.TDUNAT05SG.
- universal steel guides - Cod.TD-GUABB.
- plasticized Gastro-Norm grid 1/1 (mm.530x325) - Cod.TD-GRPLTGN.
- kit 2 wheels with brake and 2 wheels without brake - Cod.TD-RUOABB.

**CE MARK**  
**MADE IN ITALY**

TECHNICAL CARD		
	<b>power supply</b>	Monofase
	<b>Volts</b>	V 230/1
	<b>frequency (Hz)</b>	50
	<b>breadth (mm)</b>	750
	<b>depth (mm)</b>	740
	<b>height (mm)</b>	870
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-GUABB</b> 	<b>TECHNOCHEF - Universal steel guides, Mod. GUABB</b> Universal steel guides for temperature reduction	<b>€ 33,11</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-GRPLTGN</b> 	<b>TECHNOCHEF - Plastic coated grill GN 1/1, Mod.GRPLTGN</b> Gastro-Norm plasticized grill 1/1 (mm.530x325)	<b>€ 24,83</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-RUOABB</b> 	<b>TECHNOCHEF - Kit 2 wheels with brake and 2 wheels without brake, Mod.RUOABB</b> Kit 2 wheels with brake and 2 wheels without brake	<b>€ 121,76</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

