



CODE	DESCRIPTION	PRICE/DELIVERY
TCF18-STGALL700S	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	Delivery from 15 to 25 days

PROFESSIONAL DESCRIPTION

CURED MEAT STORAGE CABINET, 1 DOOR, IN STAINLESS STEEL, TEMPERATURE + 0 ° / + 30 ° C, CAPACITY Kg. 100, DIM. cm 75x85x208h:

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;
- 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;**
- **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;
- 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. 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;

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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

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

breadth (mm) 750

depth (mm) 850

height (mm) 2080

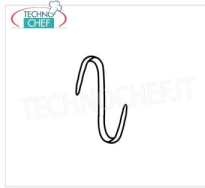
TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

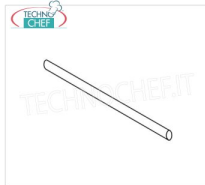
TCF18-PA2802



Small stainless steel hook for salami
Small stainless steel hook for salami, dim.mm.60x3

Delivery from 4 to 9 days

TCF18-PA1250



Stainless steel bar for salami hooks
Stainless steel bar for salami hooks

Delivery from 4 to 9 days

TCF18-PA1100



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)

Delivery from 4 to 9 days

TCF18-PA0002



Stainless steel grid 65x53 cm
Stainless steel grid, dim.mm.650x530

Delivery from 4 to 9 days

TCF18-PA1153



Reinforced stainless steel guides for salami bars (55 Kg)
Pair of reinforced stainless steel guides for salami bars (55 Kg)

Delivery from 4 to 9 days

TCF18-PA2801



Ring for salami carousel
Ring for salami carousel

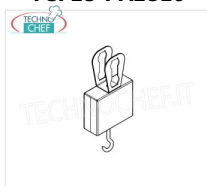
Delivery from 4 to 9 days

TCF18-PA4000**Delivery** from 4 to 9 days**Extra charge for wheel application**

Extra charge for wheel application

TCF18-PA1800**Delivery** from 4 to 9 days**Stainless steel feet cover on 3 sides**

Stainless steel feet cover on 3 sides for mod. 700 ALL / MEAT INOX / GLASS / VIP

TCF18-PA2810**Delivery** from 4 to 9 days**Scale for salami bar or meat hook**

Scale for salami bar or meat hook

TCF18-PA2800**Delivery** from 4 to 9 days**Salami carousel 2 rings**

Salami carousel 2 rings





CON GIOSTRA SALAMI (ACCESSORIO)



EVERLASTING