



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-PA1150</b>	Pair of stainless steel guides for salami bars (40 Kg)	<b>Delivery</b> from 4 to 9 days

#### PROFESSIONAL DESCRIPTION

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-STGALL700S</b>	<b>STAGIONATORE CONSERVATORE Steel cured meats, 1 DOOR, max yield 100 Kg</b>	<b>Delivery</b> from 15 to 25 days



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

#### 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

**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

**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 ° / + 30 ° C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim.mm .1500x850x 2080h

**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 ° / + 30 ° C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim. mm.1500x850x 2080h

**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 ° / + 30 ° C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim. mm.1500x850x 2080h

**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

**Delivery** from 15 to 25 days