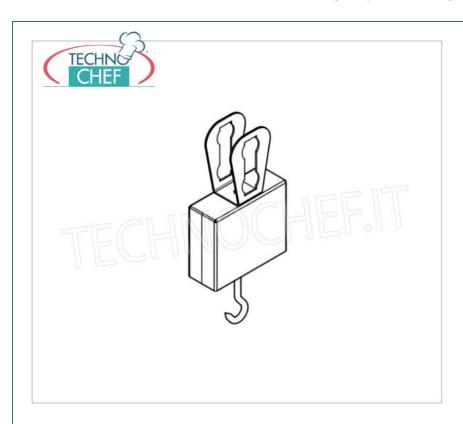


TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|--------------|-----------------------------------|----------------------------------|
| TCF18-PA2810 | Scale for salami bar or meat hook | Delivery from 4 to 9 days |
| | | |

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

| CORF (DICTURES | DESCRIPTION | DDICE/DELD/EDV |
|----------------|-------------|----------------|

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

Delivery from 15 to 25 days

Delivery from 15 to 25 days

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. $0 \degree / + 30 \degree$ C, digital controls, V. 230/1, Kw.1,8, Weight Kg 176, dim. mm.750x850x 2080h

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 $^{\circ}$ / + 30 $^{\circ}$ 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 $^{\circ}$ / + 30 $^{\circ}$ 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 $^{\circ}$ / + 30 $^{\circ}$ 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 $^{\circ}$ / + 30 $^{\circ}$ C, digital controls, V. 230/1, Kw.2,6, Weight Kg 193, dim. mm.1500x850x 2080h

Delivery from 15 to 25 days