

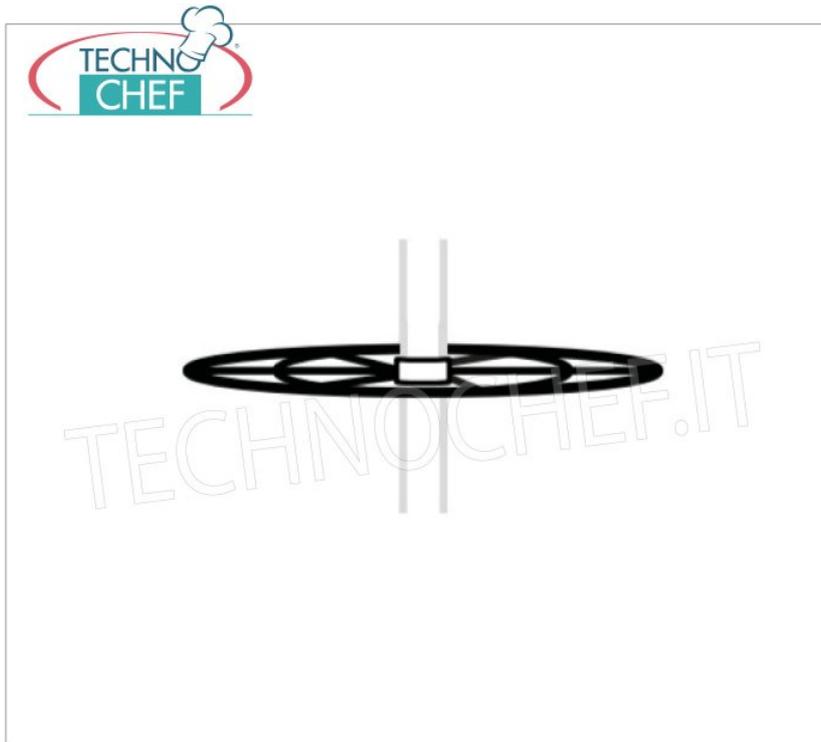


**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



| CODE                | DESCRIPTION              | PRICE/DELIVERY                   |
|---------------------|--------------------------|----------------------------------|
| <b>TCF18-PA2801</b> | Ring for salami carousel | <b>Delivery</b> from 4 to 9 days |

**PROFESSIONAL DESCRIPTION**

**TECHNICAL CARD**

| CODE/PICTURES  | DESCRIPTION   | PRICE/DELIVERY                     |
|--|---|------------------------------------|
| <b>TCF18-STGALL700S</b><br>     | <b>STAGIONATORE CONSERVATORE Steel cured meats, 1 DOOR, max yield 100 Kg</b><br>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             | <b>Delivery</b> from 15 to 25 days |
| <b>TCF18-STGALL700GLASS</b><br> | <b>STAGIONATORE CONSERVATORE Cold cuts in Steel 1 GLASS DOOR, max yield 100 Kg</b><br>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 | <b>Delivery</b> from 15 to 25 days |
| <b>TCF18-STGALL700VIPS</b><br>  | <b>STAGIONATORE CONSERVATORE Cold cuts in Steel 1 GLASS DOOR, max yield 100 Kg</b><br>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 | <b>Delivery</b> 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 ° / + 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-STGALL1500GLASS****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