



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



EVERLASTING

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-STGMEAT1500BLACKPANORAMA</b>	Meat aging CABINET in BLACK PLASTICATED steel, 2 GLASS DOORS, Gas R 452a, Temp. + 0 ° / + 10 ° C, Capacity Kg. 300, Dim.mm 1500x850x2080h	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

**MEAT STRAINING CABINET, 2 DOORS WITH FRONT AND BACK GLASS, IN BLACK PLASTICATED STEEL, TEMPERATURE + 0 ° / + 10 ° C, CAPACITY Kg. 300, DIM. cm 150x85x208h, mod. STG MEAT 1500 BLACK PANORAMA:**

- Internal structure in **AISI 304** stainless steel;
- Black plasticized steel exterior;
- **Wide** internal visibility thanks to the **windows on the door and on the back** of the cabinet;
- Interior with rounded edges and printed bottom;
- Racks, grids and guides in AISI 304 stainless steel;
- **Height-** adjustable stainless steel feet (130/200 mm)
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- Manual or timed **UV-C germicidal lamp**;
- Internal lighting with K6500 LED bars;
- Self-closing doors with 105 ° stop with easily replaceable magnetic seals and key lock;
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- **Operating temperature** + 0 ° / + 10 ° C
- **Active humidity regulation** from 40% to 90%
- 75 mm insulation thickness;
- It does not require connection to the water mains;
- **Ventilated refrigeration** with cataphoresis treated evaporator;
- **ECOLOGICAL GAS** refrigerant **R452A**;
- **Automatic evaporation** of condensation water with self-regulating electric resistance;
- **Automatic defrost** with electric resistance;
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- **Wi-Fi connection** for remote viewing and control;
- USB device for software update;
- MEAT Touch **electronic control panel** with 4.3 " **touch screen display**;
- **N. 3 preset recipes** , programmable up to 4 distinct phases for each recipe;
- **10 fully customizable recipes that can be** stored on the instrument;
- Constant visualization of the internal temperature and humidity on the display;
- Clock and calendar (RTC) and **Multilingual Menu** ;
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- **Power supply** : 230/1/50 Hz
- **External dimensions mm** . 1500x850x2080h
- Weight: Kg. 332
- **Capacity** Kg. 300

**Supplied with** : 6 pairs of stainless steel guides, 2 meat hooks, 4 meat hooks, 6 stainless steel grids;

**CE MARK**  
**Made in Italy**

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,7
net weight (Kg)	332
gross weight (Kg)	344
breadth (mm)	1500
depth (mm)	850
height (mm)	2080