



CODE	DESCRIPTION	PRICE/DELIVERY
TCF18-STGALL1500VIPS	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

PROFESSIONAL DESCRIPTION

CURED MEAT STORAGE CABINET, 2 GLASS doors, STAINLESS STEEL, max capacity 200 Kg, Temp. 0 ° / + 30 ° C, DIM. cm 150x85x208h, MOD. STG ALL 1500 VIP S:

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 200 kg of cured meats in **just 30 days**.

FEATURES:

- **internal and external 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;
- **quick setting and display of temperature, humidity, ventilation speed, air changes and running / parking ;**
- 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. 1500x850x2080h
- Weight: Kg. 193
- **Max capacity Kg. 200**
- Meat / cheese version with capacity Kg. 300C / 200F

Supplied:

- Cured meat version: 3 pairs of runners with 9 bars and 36 hooks per door
- Meat and cheese version: 5 pairs of runners with 5 plastic-coated grids per door

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

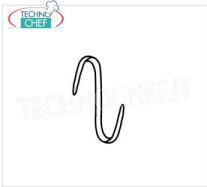
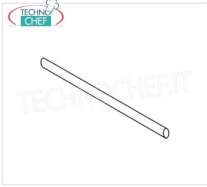





CE mark

Made in Italy

TECHNICAL CARD

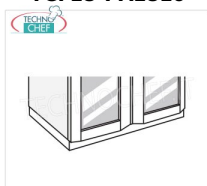
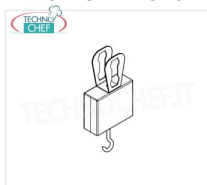
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,6
net weight (Kg)	193
gross weight (Kg)	205
breadth (mm)	1500
depth (mm)	850
height (mm)	2080

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-PA1810**Delivery** from 4 to 9 days**Stainless steel feet cover on 3 sides**Stainless steel feet cover on 3 sides for models 1500 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

