



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-TP02MID</b>	REFRIGERATED TABLE 2 DOORS, TECNODOM brand, capacity lt. 440, PASTRY, operating temperature 0 ° / + 10 ° C, Pastry Trays 600x400 mm, V.230 / 1, Kw.0,495, Weight 88 Kg, dim.mm. 1600x800x850h	

#### PROFESSIONAL DESCRIPTION

**REFRIGERATED TABLE for PASTRY 2 DOORS, capacity lt. 440, operating temperature 0 ° / + 10 ° C, TECNODOM brand:**

- **internal and external structure in AISI 304 stainless steel** , with the exception of the external bottom in Galvanized Steel;
- rounded internal corners;
- **suitable for containing 600x400 mm pastry trays** ;
- **CFC-free polyurethane insulation** , injected at high pressure;
- **insulation thickness : 40 mm** ;
- capacity lt. 440;
- **doors with automatic closing and magnetic gasket** ;
- **only positive temperature** ;
- front electronic control panel with NTC probe;
- **ventilated refrigeration** ;
- extractable and tropicalized monobloc refrigerating unit as standard (ambient temperature + 43 ° C and relative humidity of 65%);
- working with R404A / R507 gas;
- **fully automatic defrosting and evaporation of condensation water** ;
- height-adjustable stainless steel feet (110/190 H mm);
- dim.mm.1600x800x850 / 920h

**Included :**

- 5 pairs of pastry guides in stainless steel for each door.

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1

<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,495
<b>net weight (Kg)</b>	88
<b>breadth (mm)</b>	1600
<b>depth (mm)</b>	800
<b>height (mm)</b>	850

