



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,32
net weight (Kg)	45
breadth (mm)	560
depth (mm)	510
height (mm)	430

#### PROFESSIONAL DESCRIPTION

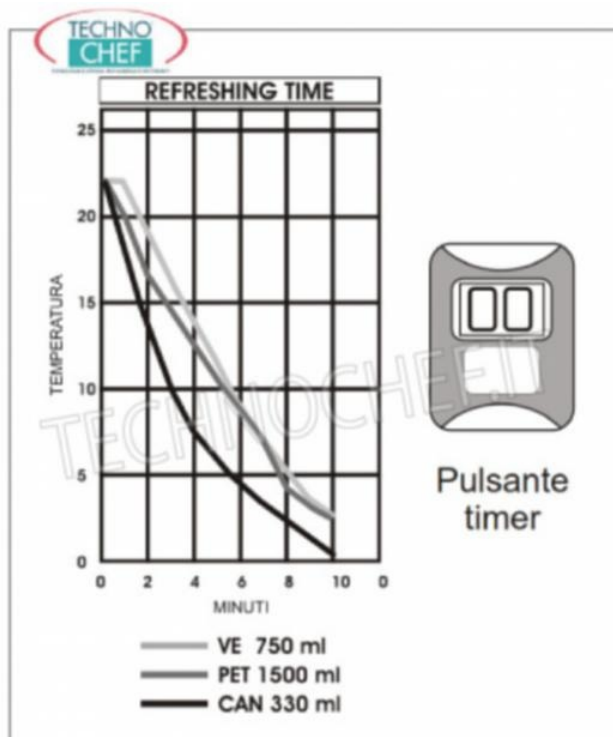
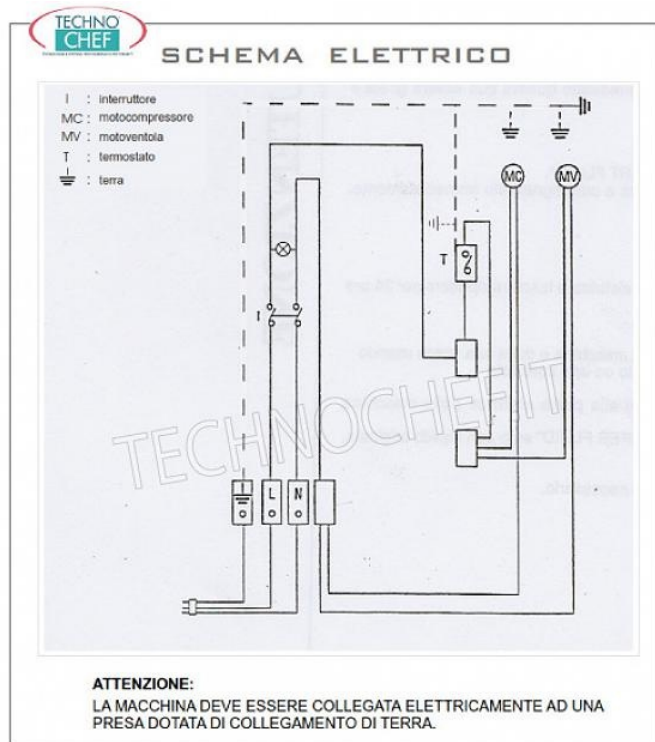
##### TABLE COOLER for 3 BOTTLES, with TIMER (buzzer):

- **yield:** cooling of 75 cc bottle : from 25° to 10°C in approximately 10 minutes ;
- **capacity:** 3 bottles ;
- simple to use thanks to the flexible and **individual adjustment** , it allows you to always obtain the **right cooling for every type of wine in just a few minutes** , enhancing its aroma and taste without altering its characteristics and organoleptic properties as attested by sommeliers and oenologists;
- **compact , elegant and easy to handle** , it fits into any environment;
- ideal for wine bars, bars, restaurants, hotels, trade fair stands, banquets, weddings and also at home for toasts in friendship;
- **suitable for any type of wine , champagne , beer and still water** ;
- also excellent for cans and plastic bottles;
- it works with a **special coolant** contained inside the tank;
- the **bottles to be cooled are introduced gently into the chosen cooling well** ;
- equipped with a **timer** that acts as a guide to know how long you want your bottle to remain immersed in the well and an **acoustic alarm** warns that the selected time has expired; if the bottle remains immersed for too long after the buzzer sounds it can freeze and break ( **the machine is always running and the bottle cools down even if the timer is not activated** ) ;
- **position the machine away from heat sources** and in an environment with **minimum temperature: +10°C** and **maximum: +30°C** ;
- **tank volume: 15 litres** ;
- **refrigerant gas: R404a** ;
- **consumption: 2.5Kw/24h** ;
- when it is started up, it takes 3/4 hours before starting to use the machine to allow the correct operating temperature of the liquid to be

reached.

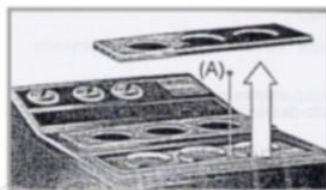
**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
ITL-TT3X	Tabletop cooler for 3 bottles with timer, yield: 750 cc bottle cooling. from 25° to 10°C in approximately 10 minutes, V.230/1, Kw.0.32, Weight 45 Kg., dim.mm.560x510x430h	<b>Delivery</b> from 8 to 15 days

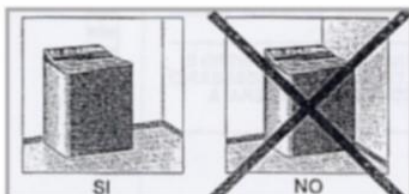




SOLLEVARE IL  
COPERCHIO E  
TOGLIERE IL  
TAPPO(A) PER  
CONSENTIRE LO  
SFIATO DELL'ARIA



È IMPORTANTE CHE LA MACCHINA SIA POSIZIONATA IN  
MODO CHE L'ARIA PASSI LIBERAMENTE DALLE GRIGLIE  
LATERALI.  
NON ACCOSTARE LATERALMENTE AL MURO A MENO DI 20  
cm DI DISTANZA.



Estrarre uno dei sacchetti barriera  
e versare il liquido all'interno della vasca

