

TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
ITL-FS3X	Trolley version cooler for 3 bottles with timer, yield: 750 cc bottle cooling. from 25° to 10 °C in about 10 minutes, V.230/1, Kw.0,32, Weight 70 Kg.,dim.mm.370x630x720h	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

$\label{lem:cooler} \textbf{COOLER for 3 BOTTLES, TROLLEY version with TIMER (buzzer):}$

- yield: cooling of 75 cc bottle : from 25° to 10°C in about 10 minutes ;
- capacity: 3 bottles;
- simple to use thanks to the flexible and individual regulation, it allows to always obtain the suitable cooling for each type of wine in a
 few minutes, enhancing its aroma and taste without altering its characteristics and organoleptic properties as attested by sommeliers and
 oenologists;
- \circ $\,$ compact , elegant and easy to handle , it fits into any environment;
- ideal for wine bars, bars, restaurants, hotels, exhibition stands, banquets, weddings and even at home for friendship toasts;
- suitable for any type of wine , champagne , beer and natural water ;
- also excellent for cans and plastic bottles;
- it works with a **special coolant** contained inside the tank;
- $\circ~$ the bottles to be cooled are gently introduced into the pre-selected 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 may freeze and break (the machine is always in operation and the bottle cools down even if the timer is not activated);
- place the machine away from heat sources and in an environment with minimum temperature: +10°C and maximum: +30°C;
- tank volume: 15 lt .;
- refrigerant gas: R404a;
- consumption: 2,5Kw/24h;
- when starting 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

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,32
net weight (Kg)	70
breadth (mm)	370
depth (mm)	630
height (mm)	720
neight (mm)	720







