



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
www.technochef.it
www.technochef.eu

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| CODE | DESCRIPTION | PRICE/DELIVERY |
|----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| TCF091-FRG020 | Sanitizing refrigerator cabinet with ozone generator 1 door, Professional, capacity 700 lt, temperature 0°/+10°C, ventilated refrigeration, ECOLOGICAL gas R290, Gastronorm 2/1, V.230/1, Kw.0,38, Weight 80 Kg, dimensions 720x800x2020h mm | € 2.344,40 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days |

PROFESSIONAL DESCRIPTION

SANITIZING FRIDGE CABINET with OZONE GENERATOR, 1 Door, 700 lt., Temp.0/+10°C :

- **Useful for preserving for a long time** and **sanitizing all foods that would normally be kept fresh, with the advantage of extending their shelf life** ;
- Equipped with a **fully automated digital control** device meeting Industry 4.0 requirements;
- **Time controlled ozonator** ;
- **OZONE** used in small quantities (1 min. every 20 min.) **extends the shelf life of the products** and **keeps their quality intact** ;
- **OZONE generator via electric generator with maximum production of 250 MG/H** (air powered) operation via ON/OFF time setting;
- **The wardrobe is equipped with :**
 - **Cooling element** ;
 - High-tech **Ozone Generator** ;
 - **Forced ventilation** , to guarantee uniformity of the quality of Ozone inside the cell,
 - **Digital instrument that controls the ozone temperature** , times and safety of any door opening.
- The system records all events and programs and is interconnected following the industry 4.0 criterion. To ensure proper functioning of the system it is necessary to connect the device to the internet;
- **Product that falls within the TAX CREDIT (DL 23/2020) Tax credit of 50% of sanitation costs up to a maximum of 20,000 euros (waiting for officialisation).**

TECHNICAL DATA

- **Made of AISI 304 stainless steel** ;
- Number of doors 1;
- Suitable for **containing Gastronorm 2/1 grills** (650x530 mm);
- Racks with 62 mm pitch;
- **Capacity 700 liters** ;
- **Operating temperature 0°/+10° C** ;
- **Ventilated refrigeration** ;
- Insulation 60 mm;
- **Hot gas defrost** ;
- **ECOLOGICAL refrigerant gas R290** ;
- Climate class 5;
- **Digital thermostat** ;
- Ambient temperature of use from +18° to +25°C;
- **Ventilation stop as standard** ;
- **Self-closing door as standard** ;
- Standard lock;
- Optional internal lighting;
- Adjustable feet as standard;
- Single-phase power supply;
- Power 380W;
- Internal dimensions 600x680x1440h mm;
- External dimensions 720x800x2020h mm.

Supplied :

- n. 8 x grill guides
- n. 4 GN 2/1 grills (65 x 53 cm)

CE MARK
MADE IN ITALY

TECHNICAL CARD

| | |
|----------------------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 0,38 |
| net weight (Kg) | 80 |
| breadth (mm) | 720 |
| depth (mm) | 800 |
| height (mm) | 2020 |