



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF091-FRG050</b>	Sanitizing refrigerator cabinet with 2-door ozone generator, Professional, capacity 1400 liters, temperature 0°/+10°C, ventilated refrigeration, ECOLOGICAL gas R290, Gastronorm 2/1, V.230/1, Kw.0.4, Weight 160 Kg, dimensions 1440x800x2020h mm	<b>€ 3.021,24</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

**PROFESSIONAL DESCRIPTION**

**SANITIZING FRIDGE CABINET with OZONE GENERATOR, 2 Doors, 1400 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 2;
- Suitable for **containing Gastronorm 2/1 grills** (650x530 mm);;
- Racks with 62 mm pitch;
- **Capacity 1400 liters** ;
- **Operating temperature 0°/+10° C** ;
- **Insulation 60 mm** ;
- **Ventilated refrigeration** ;
- **Hot gas defrost** ;
- **ECOLOGICAL refrigerant gas R290** ;
- Climate class 5;
- **Digital thermostat** ;
- **Ventilation stop as standard** ;
- Ambient temperature of use from +18° to +25°C;
- **Self-closing door as standard** ;
- Standard lock;
- Optional internal lighting;
- Adjustable feet as standard;
- Single-phase power supply;
- Power 400W;
- Internal dimensions 1320x680x1440h mm
- External dimensions 1440x800x2020h mm.

**Supplied :**

- n. 16 grid guides
- n. 8 GN 2/1 grids (650x530 mm)

**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>	0,4
<b>net weight (Kg)</b>	160
<b>breadth (mm)</b>	1440
<b>depth (mm)</b>	800
<b>height (mm)</b>	2020