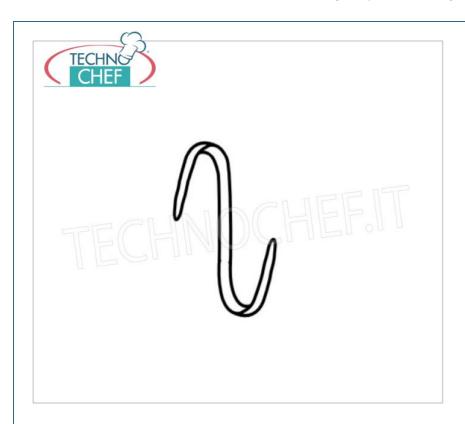


TECNOSERVICE'21 srl

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

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF18-PA2802	Small stainless steel hook for salami, dim.60x3mm	€ 15,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

DESCRIPTION	PRICE/DELIVERY

CODE/PICTURES TCF18-STGALL700S



SEANER PRESERVER Steel cured meats, 1 DOOR, max yield 100 $\rm Kg$

Cured meats seasoning and storage cabinet in 304 stainless steel, 1 door, max capacity 100 kg, temp. 0°/+30°C, digital controls, V. 230/1, kW.1.8, weight 137 kg, dim.mm .750x850x 2080h

TCF18-STGALL700GLASSS



SEASONER PRESERVER Steel cured meats 1 GLASS DOOR, max yield 100 Kg

Cured meats seasoning and storage cabinet in 304 stainless steel, 1 glass door, max capacity 100 kg, temp. 0°/+30°C, digital controls, V. 230/1, 1.8 kW, weight 156 kg, dim. mm.750x850x 2080h

€ 6.213,27

€ 5.930,18

VAT escluded

Shipping to be calculed

Delivery from 15 to 25 days

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

TCF18-STGALL700VIPS



SEASONER PRESERVER Steel cured meats 1 GLASS DOOR, max yield 100 Kg

Cured meats seasoning and storage cabinet in 304 stainless steel, 1 glass door, max capacity 100 kg, temp. 0°/+30°C, digital controls, V. 230/1, 1.8 kW, weight 176 kg, dim. mm.750x850x 2080h

€ 6.468,06

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

TCF18-STGALL700BLACKCF



Cured meat seasoner and preserver in black steel, 1 GLASS DOOR, max yield 100 kg

Seasoning and Storage Cabinet for Cured Meats in Black Plasticized Steel, 1 Glass Door, max capacity 100 Kg, Temp. 0°/+30°C, digital controls, V. 230/1, Kw.1.8, Weight 168 Kg, dim. mm.750x850x 2080h

€ 6.520,21

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

TCF18-STGALL1500S



SEANER PRESERVER Steel cured meats, 2 DOORS, max yield 200 Kg

Cured meats seasoning and storage cabinet in 304 stainless steel, 2 doors, max capacity 200 kg, temp. 0°/+30°C, digital controls, V. 230/1, kW.2.6, weight 193 kg, dim.mm .1500x850x 2080h

€ 7.874,62

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

TCF18-STGALL1500GLASSS



SEASONER PRESERVER Steel cured meats, 2 GLASS DOORS, max yield 200 Kg

Cured meats seasoning and storage cabinet in 304 stainless steel, 2 glass doors, max capacity 200 kg, temp. 0°/+30°C, digital controls, V. 230/1, kW.2.6, weight 193 kg, dim. mm.1500x850x 2080h

€ 8.374,51

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

TCF18-STGALL1500VIPS



SEASONER PRESERVER Steel cured meats, 2 GLASS DOORS, max yield 200 Kg

Cured meats seasoning and storage cabinet in 304 stainless steel, 2 glass doors, max capacity 200 kg, temp. 0°/+30°C, digital controls, V. 230/1, kW.2.6, weight 305 kg, dim. mm.1500x850x 2080h

€ 8.872,91

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days

TCF18-STGALL1500BLACKCF



Cured meat seasoner and preserver in black steel, 2 GLASS DOORS, max yield 200 kg

Seasoning and Storage Cabinet for Cured Meats in Black Plasticized Steel, 2 Glass Doors, max capacity 200 Kg, Temp. 0°/+30°C, digital controls, V. 230/1, Kw.2.6, Weight 193 Kg, dim. mm.1500x850x 2080h

€ 8.969,76

VAT escluded
Shipping to be calculed

Delivery from 15 to 25 days