

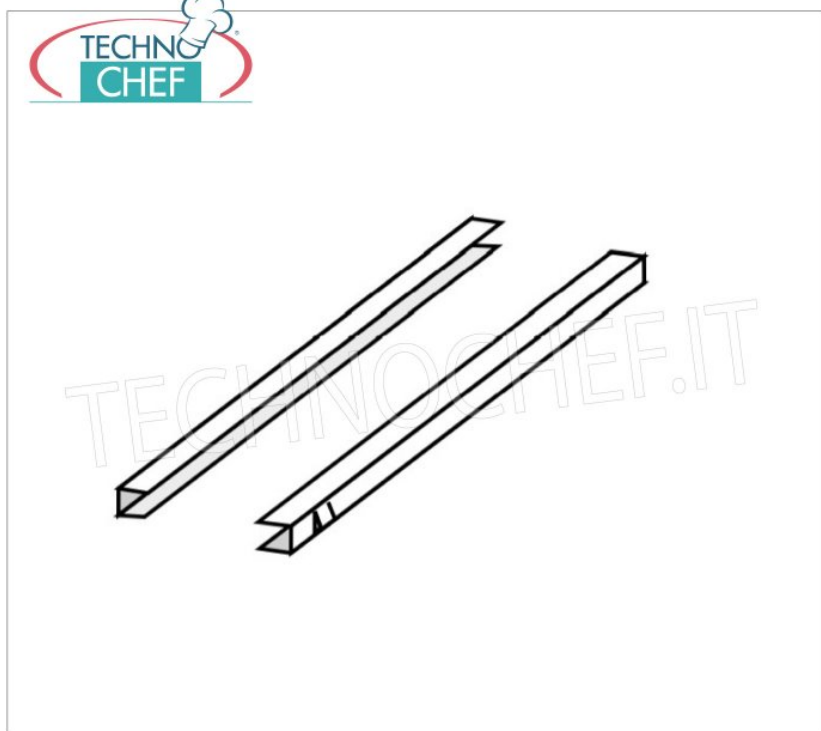


**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-PA1100</b>	Pair of stainless steel guides for grills	<b>€ 19,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TCF18-STGMEAT700VIP</b> 	<b>MEAT MATURATION CABINET, Stainless steel, 1 glass door, max load 150 kg, mod. STG MEAT 700 VIP</b> Everlasting - Meat Maturation-Maturation CABINET, 304 STAINLESS STEEL CABINET, 1 DOOR with GLASS, Ecological Refrigerant Gases, Temp. +0°/+10° C, Max Capacity Kg. 150, Dim. mm 750x850x2080h	<b>€ 5.289,48</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> Delivery from 10 to 18 days

<b>TCF18-STGALL700S</b> 	<b>SEAMER PRESERVER Steel cured meats, 1 DOOR, max yield 100 Kg</b> 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	<b>€ 5.930,18</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> Delivery from 15 to 25 days
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**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 excluded*  
Shipping to be calculated

**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 excluded*  
Shipping to be calculated

**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 excluded*  
Shipping to be calculated

**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 excluded*  
Shipping to be calculated

**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 excluded*  
Shipping to be calculated

**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 excluded*  
Shipping to be calculated

**Delivery** from 15 to 25 days