



CODE	DESCRIPTION	PRICE/DELIVERY
TCF18-STGALL1500BLACKCF	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 <i>VAT excluded</i> Shipping to be calculated Delivery from 15 to 25 days

PROFESSIONAL DESCRIPTION

CURED SEASONING STORAGE CABINET, 2 GLASS doors, IN BLACK PLASTIC STEEL, max capacity 200 Kg, Temp.0°/+30°C, DIM. 150x85x208h cm, MOD. STG ALL 1500 BLACK CF:

Seasoning consists of giving a certain product a certain period of rest in suitable climatic conditions, so that it quickly reaches an **optimal result** in terms of **organoleptic qualities, aroma, fragrance and flavour. These are the PHASES of the process:**

- **Stewing or draining** : lasting a few hours, it favors the diffusion of aromas in the meat.
- **Drying** : lasting approximately 6 days; in this period there is a large loss of excess water from the product, which must be as uniform as possible, avoiding hardening of the external casing.
- **Seasoning** : lasts for a variable duration based on the type of product; in this period, good humidity regulation helps the formation of natural enzymatic phenomena 'good mold' which favor the complete maturation of the product, such as to guarantee its preservation and healthiness.

The maturing cabinet makes the most of your artisanal product during the delicate maturing process, by controlling humidity and ventilation the system guarantees an ideal maturing climate for up to 200 kg of cured meats in just 30 days.

CHARACTERISTICS:

- **internal lining in AISI 304 stainless steel** with S.Brite finish;
- lining and **sternum in black plasticized steel** ;
- interior with rounded edges and printed bottom;
- 75 mm insulation in eco-friendly polyurethane;
- **racks, grills and guides in AISI 304 stainless steel** ;
- easily replaceable monobloc refrigeration unit;
- **ventilated refrigeration** with cataphoresis-treated evaporator;
- class N air condensing unit (max +32°C);
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- **EVERtouch electronic control panel with 7" touch screen display;**

◦ **functional characteristics of the EVERtouch panel :**

► **10 preset recipes**

► **150 programmable recipes**

► **20 distinct phases for each recipe**

- **constant display of the internal temperature and humidity** , the remaining time of the current phase and the icons with active function;
- **USB port for import/export** of recipes, parameters, recorded data and any software updates;
- HACCP data and alarm log;
- multilingual menu;
- **quick setting and display of temperature, humidity, ventilation speed, air changes and start-stop ;**
- display of temperature, humidity, weight and Ph graphs;
- WiFi connection for total management of remote commands;
- **internal lighting with K6500 LED bars** (glazed models);
- locking with keys;
- self-closing doors with 105° stop;
- easily replaceable magnetic seals;
- **height-adjustable stainless steel feet** (130-200 mm);
- WiFi connection module for remote management;
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- **temperature adjustment range 0 / +30°C ;**
- active humidity regulation from 40% to 95%;
- **ECOLOGICAL GAS** refrigerant R452A (GWP 2141);
- condensate collection with removable tray;
- **requires connection to the water mains for humidity control and management .**
- **automatic defrost** with electric resistance;
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- Power supply: 230/1/50 Hz
- **External dimensions** mm. 1500x850x2080h
- Weight: 193 kg
- **Max capacity Kg. 200**
- Meat/cheese preparation version, capacity Kg. 300C/200F

Supplied:

- Cured meats version: 3 pairs of guides with 9 bars and 36 hooks per door
- Meat and cheese version: 5 pairs of guides with 5 plastic-coated grids per door

Accessories/Options :

- Scale for salami bar or meat hanger
- Salami carousel 2 rings
- Ring for salami carousel
- Pair of stainless steel guides for salami bars (40 kg)
- Pair of reinforced stainless steel guides for salami bars (55 Kg)
- Stainless steel bar for salami hooks
- Small stainless steel hook for salami 60 x 3 mm
- Pair of stainless steel guides
- Stainless steel grill 65x53 cm
- Wheel application supplement
- STAINLESS STEEL foot cover on 3 sides


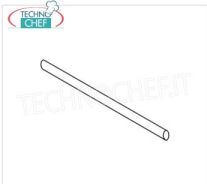


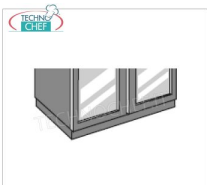
CE mark

Made in Italy

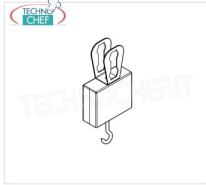
TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,6
net weight (Kg)	193
gross weight (Kg)	205
breadth (mm)	1500
depth (mm)	850

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p>TCF18-PA2802</p> 	<p>Small stainless steel hook for salami Small stainless steel hook for salami, dim.60x3mm</p>	<p>€ 15,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>TCF18-PA1100</p> 	<p>Pair of stainless steel guides for grills Pair of stainless steel guides for grills</p>	<p>€ 19,31 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>TCF18-PA1250</p> 	<p>Stainless steel bar for salami hooks Stainless steel bar for salami hooks</p>	<p>€ 26,74 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>TCF18-PA0002</p> 	<p>Stainless steel grid 65x53 cm Stainless steel grid, dim.mm.650x530</p>	<p>€ 50,76 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>TCF18-PA4000</p> 	<p>Extra charge for wheel application Extra charge for wheel application</p>	<p>€ 108,55 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>TCF18-PA2801</p> 	<p>Ring for salami carousel Ring for salami carousel</p>	<p>€ 116,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>TCF18-PA1813</p> 	<p>Black foot cover on 3 sides Black foot cover on 3 sides for mod.1500 ALL IN ONE MEAT/BLACK</p>	<p>€ 321,40 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>

TCF18-PA2810



Scale for salami bar or meat hanger
Scale for salami bar or meat hanger

€ 549,94

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TCF18-PA2800



Salami carousel 2 rings
Salami carousel 2 rings

€ 1.321,29

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

