



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-ATT05_TH</b>	BLAST CHILLER-FREEZER with UNIVERSAL GUIDES for 5 GN 1/1 or mm trays. 600x400, TECNODOM brand, with NEEDLE PROBE, yield POSITIVE CYCLE +90°+3° Kg.23, NEGATIVE CYCLE +90°-18° Kg.12, V. 230/1, Kw.1,424, Weight Kg.92, dim.mm.750x740x850h	<b>€ 1.532,19</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>
PROFESSIONAL DESCRIPTION		

**BLAST CHILLER-FREEZER with UNIVERSAL GUIDES for 5 gastro-norm GRILLS/PANS 1/1 or mm. 600x400, available with ONBOARD or REMOTE REFRIGERATION UNIT, TECNODOM brand:**

- **internal and external structure made of stainless steel** ;
- rounded internal corners;
- **insulation in CFC-free polyurethane** , injected at high pressure;
- **insulation thickness : 60 mm** ;
- chamber dimensions mm 610x410x410h;
- **removable upper shelf** ;
- door with **automatic closing** and **magnetic seal** ;
- front panel with **electronic control board with chamber probe** and **core needle probe** ;
- **ventilated refrigeration with air agitator** ;
- **easily removable and tropicalized refrigeration unit as standard** (ambient temperature +43°C and relative humidity of 65%) operating with R404A/R507 gas;
- **yield POSITIVE CYCLE +90°+3° Kg. 23, NEGATIVE CYCLE +90°-18° Kg. 12;**
- **opening rear compartment and removable unit** , for **easy maintenance** ;
- **timed evaporator defrost**, at the end of the cycle, and **lower condensation water containment tray** ;
- Height- **adjustable stainless steel feet** (60/90 H mm);
- **also available in the version with remote refrigeration unit** .

**Supplied :**

- Chamber probe, core needle probe and n. 10 universal steel guides.

**Accessories/Options :**




- remote hermetic refrigeration unit, installable up to a maximum of 10 m - Cod.TDUNAT05SG.
- universal steel guides - Cod.TD-GUABB.
- Gastro-Norm 1/1 plasticized grill (mm.530x325) - Cod.TD-GRPLTGN.
- kit of 2 wheels with brake and 2 wheels without brake - Cod-TD-RUOABB.

**CE MARK  
MADE IN ITALY**

**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>breadth (mm)</b>	750
<b>depth (mm)</b>	740
<b>height (mm)</b>	870

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-GUABB</b> 	<b>TECHNOCHEF - Universal steel guides, Mod. GUABB</b> Universal steel guides for temperature reduction	<b>€ 33,11</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-GRPLTGN</b> 	<b>TECHNOCHEF - Plastic coated grill GN 1/1, Mod.GRPLTGN</b> Gastro-Norm plasticized grill 1/1 (mm.530x325)	<b>€ 24,83</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-RUOABB</b> 	<b>TECHNOCHEF - Kit 2 wheels with brake and 2 wheels without brake, Mod.RUOABB</b> Kit 2 wheels with brake and 2 wheels without brake	<b>€ 121,76</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

