



CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITL-TT2X</b>	Rapid cooler for 2 tabletop bottles with timer, yield: 750 cc bottle cooling. from 25° to 10 °C in approximately 10 minutes, V.230/1, Kw.0.2, Weight 45 Kg., dim.mm.283x605x445h	<b>€ 1.042,12</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> Delivery from 8 to 15 days

**PROFESSIONAL DESCRIPTION**

**QUICK TABLE COOLER for 2 BOTTLES, with TIMER (buzzer):**

- **yield: cooling of 75 cc bottle : from 25° to 10°C in approximately 10 minutes ;**
- **capacity: 2 bottles ;**
- simple to use thanks to the flexible and **individual adjustment** , it allows you to always obtain the **right cooling for every type of wine in just a few minutes** , enhancing its aroma and taste without altering its characteristics and organoleptic properties as attested by sommeliers and oenologists;
- **compact , elegant and easy to handle** , it fits into any environment;
- ideal for wine bars, bars, restaurants, hotels, trade fair stands, banquets, weddings and also at home for toasts in friendship;
- **suitable for any type of wine , champagne , beer and still water ;**
- also excellent for cans and plastic bottles;
- it works with a **special coolant** contained inside the tank;
- the **bottles to be cooled are gently introduced into the chosen cooling well ;**
- equipped with a **timer** that acts as a guide to know how long you want your bottle to remain immersed in the well and an **acoustic alarm** warns that the selected time has expired; if the bottle remains immersed for too long after the buzzer sounds it can freeze and break ( **the machine is always running and the bottle cools down even if the timer is not activated** ) ;
- **position the machine away from heat sources** and in an environment with **minimum temperature: +10°C** and **maximum: +30°C ;**
- **tank volume: 15 litres ;**
- **refrigerant gas: R134a ;**
- **consumption: 2Kw/24h ;**
- when it is put into operation, it takes 8 hours before starting to use the machine to allow the correct operating temperature of the liquid to be reached.

**CE mark**  
**Made in Italy**

**power supply** Monofase

**Volts** V 230/1

**frequency (Hz)** 50

**motor power capacity (Kw)** 0,2

**net weight (Kg)** 45

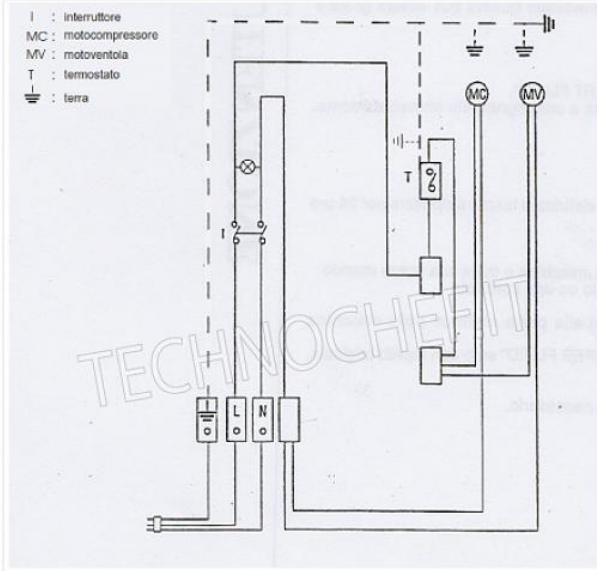
**breadth (mm)** 283

**depth (mm)** 605

**height (mm)** 445



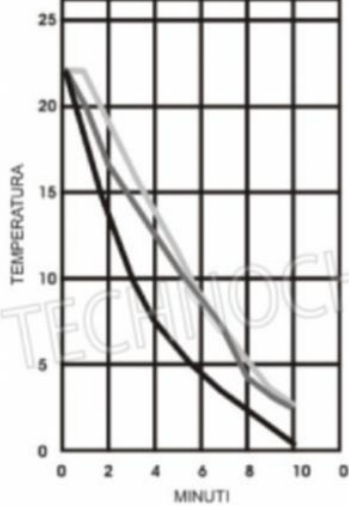
### SCHEMA ELETTRICO



**ATTENZIONE:**  
LA MACCHINA DEVE ESSERE COLLEGATA ELETTRICAMENTE AD UNA PRESA DOTATA DI COLLEGAMENTO DI TERRA.



### REFRESHING TIME



Pulsante timer

- VE 750 ml
- PET 1500 ml
- CAN 330 ml

**E' IMPORTANTE CHE LA MACCHINA SIA POSIZIONATA  
IN MODO CHE L'ARIA PASSI LIBERAMENTE  
DALLE GRIGLIE LATERALI  
NON ACCOSTARE LATERALMENTE AL MURO A  
MENO DI 20 cm DI DISTANZA**

