Tecnomac®

CONSERVATION CABINETS FOR FOODSERVICE APPLICATIONS WITH HUMIDITY CONTROL

The Tecnomac conservation cabinet range consists of premium quality refrigerators and freezers specially designed with the user in mind. The intelligent and functional design of Tecnomac's cabinets makes them easy to adjust, program and clean. Tecnomac has created a model in each range which has active humidity control from 45% to 80% so the user can choose the humidity settings depending on the product being stored. These models with programmable humidity are specifically designed for fresh pastries and chocolates.

STANDARD FEATURES
- Precise temperature control
- Continuous refrigeration/freezing
- HACCP alarms
- Keyboard lock
- Automatic or manual hot gas defrosting
- Humidity control

OPTIONS
- Castors Kit - Set of 4
- 5 Pairs of stainless steel guides
- Glass door

DIMENSIONS

720W x 870D x 1975-2025H mm

Minimum clearance at rear: 100mm

CAPACITY

To suit 600mm x 400mm trays with maximum capacity of 24 trays at a 50mm pitch
Complete with 10 pairs of stainless steel guides
Version for trays 660mm x 460mm available (optional)

TECHNICAL DATA

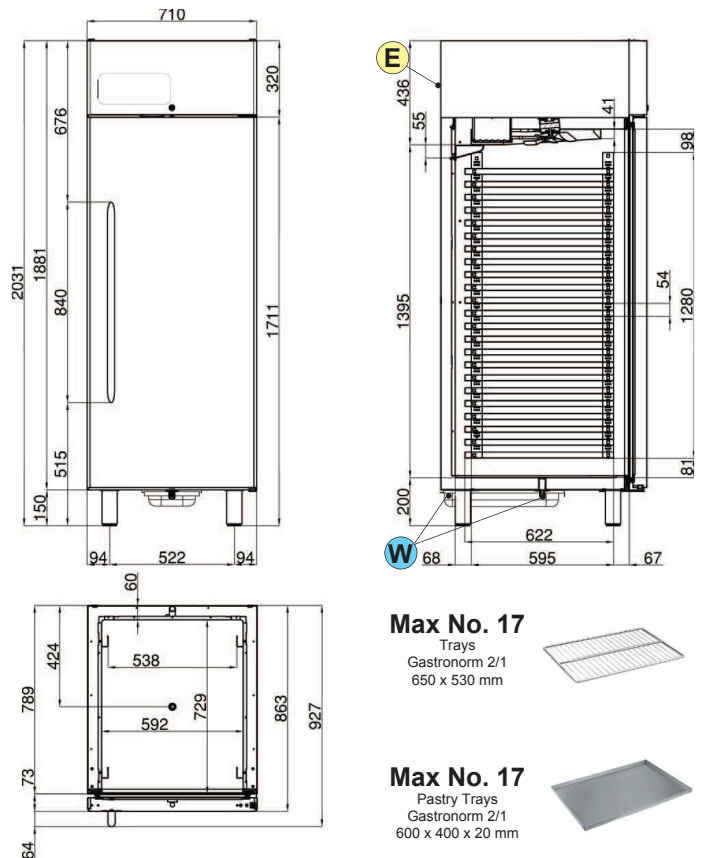|	
Power supply:	240V / 1N / 50Hz / 9.5A
Power output:	1000W
Compressor:	HERMETICS
Refrigeration Power (-10°C/+40°C):	1573W
Refrigeration Fluid:	R404A
Working temperature:	-28°C / -15°C
Humidity control	45%–80%
Defrost:	Hot Gas
Weight:	162kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Max No. 17
Trays
Gastronorm 2/1
650 x 530 mm

Max No. 17
Pastry Trays
Gastronorm 2/1
600 x 400 x 20 mm

W Drainage discharge   E Electrical cabel supply

from the world of Comcater!