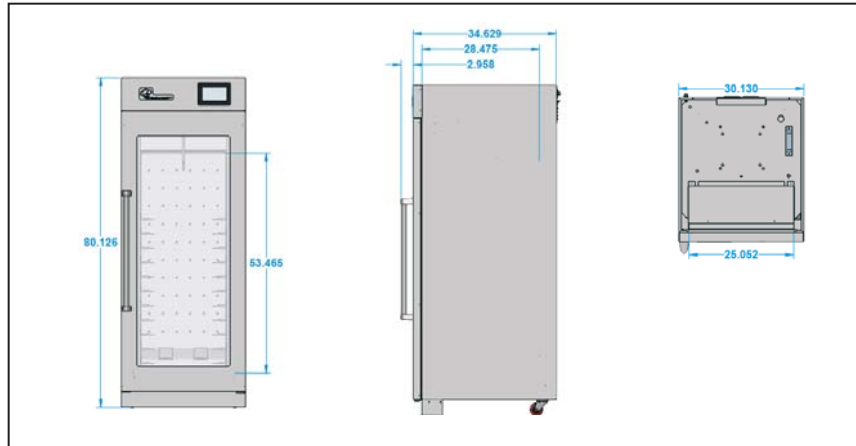




TENDERCHEF TC100 FOOD CURING CABINET



| Model Number | Capacity | | Slide Pairs Standard | Inside Working Height | | Overall Dimensions | | | Caster Diameter | | Shipping Weight | |
|--------------|------------|---------|----------------------|--------------------------------|------|-------------------------------------|------------------------------------|------------------------------------|-----------------|----|-----------------|-----|
| | Meat Hooks | Shelves | | in | mm | Height in mm | Depth in mm | Width in mm | in | mm | lbs | kgs |
| TC100 | 3 | 6 | 6 | 53 ¹ / ₂ | 1359 | 80 ¹ / ₈ 2035 | 34 ⁵ / ₈ 879 | 30 ¹ / ₈ 765 | 3 | 76 | 420 | 191 |

CONSTRUCTION...All stainless steel welded, double wall construction with double 1" foam board insulation. 12 gauge stainless steel full depth bolsters.

CABINET MATERIAL...All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

BASE FRAME...12 gauge stainless steel full depth caster bolsters with 1" x 1" 14 gauge stainless steel perimeter tube supports welded to bolsters.

DOOR...Stainless steel door with magnetic gasket and tempered glass window to protect food from damaging UV light. Field reversible. 20" x 1.25" stainless steel tubular door handle. Stainless steel ramping roller latch. Door activated switch shuts off evaporator fans when the door is opened and lockout for UV light. Pin hinges with 180 degree door swing. Standard hinging is on the right. Specify if left hinging is needed.

CAPACITY... Combination of wire racks and 3 loops for meat hooks. Six wire shelves included. Accommodates up to 220 pounds of meat.

CONTROLS... Digital touch screen controls can be programmed for temperature and humidity settings as

well as the number of aging/curing days for different products. Settings for lighting cycles. USB port for programming and front screen. Menu settings for subprimal beef cuts: prime rib, tomahawk prime rib, short loin as well as cheese and charcuterie.

LIGHTING... 12 volt LED time controlled lighting. One UV-C bulb for disinfecting the cabinet. Top center light is always on. UV-C light and side lights may be programmed to be ON for 8-16 hours.

CASTERS...3" diameter, all swivel, polyurethane tread. Sealed roller bearing and double ball bearing swivel. Plate mounted and bolted to base. All casters fitted with brakes.

LATCH...Double grip roller latch for secure closure.

RACK ASSEMBLY...Removable stainless steel rack posts with adjustable rack supports. 6 pairs of rack supports and 6 nickel plated wire shelves.

REFRIGERATION SYSTEM...Self-contained evaporator coil and blower refrigeration system. 1/3 H.P. air cooled high torque top mounted condensing unit, thermal expansion valve, filter/dehydrator, large capacity

exchanger. Hot gas bypass controlled defrost. Temperature range of 30F to 58F (-1C to 15C). Refrigerant charge of approximately 25 oz. CFC-free R134a.

ELECTRICAL CHARACTERISTICS... Operates on 115 volts, 600 watts, 60 cycle, single phase, 5A. Ten foot 3-wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

PERFORMANCE...Capable of cooling cabinet to 30F (-1C). Approximate pull down time to 40F (4C) is 20-30 minutes. Precise temperature control between 30F and 58F (-1C to 15C), can be set in 1 degree increments. Relative humidity can be controlled in 1% increments from 60-90% (or off). Automated UV bacterial control system.

ACCESSORIES/OPTIONS...

- Wire shelf
- Himalayan salt block set
- 5 year extended compressor warranty
- Set of stainless steel meat hooks (qty 4)
- locking door latch
- Left hinged door mounting
- Alternate electrical configurations (contact factory)

SPECIFICATIONS

Agency Approvals Pending

Specifications subject to change through product improvement & innovation.



CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981
www.carter-hoffmann.com

FEATURES & BENEFITS

TENDERCHEF TC100 FOOD CURING CABINET

Since 1947, foodservice equipment that delivers!

ALL STAINLESS STEEL CONSTRUCTION... All stainless steel construction. Adds rigidity to entire cabinet for maximum durability and reliable performance, and eliminates raw edges for easy cleaning and safety.

DIGITALLY PROGRAMMED CONTROLLER... touch screen controls can be programmed for temperature and humidity as well as the number of aging/curing days for charcuterie and cheese. Choose from sub primal meat cuts such as short loin, prime rib and tomahawk prime rib, as well as cheese and charcuterie. USB port for convenient menu setting and front screen settings.



HIGH EFFICIENCY CLIMATE SYSTEM WITH ENVIRONMENTALLY SAFE COOLANT... Capable of temperature from 30F to 58F (-1C to 15C) for dry aging meat and curing cheese and charcuterie. Control temperature in 1 degree increments and humidity in 1% increments.

FULL LENGTH DOOR... With tubular push handle and roller latch and magnetic gasket. Full length tempered glass window to both view and protect products inside

LIGHTING... Tenderchef has LED lighting to view products inside and make the cabinet a front of the house showcase. It also includes a UV-C light for disinfecting the cabinet.

SHELVES AND MEAT HOOK LOOPS... Three meat hook loops to hang subprimal cuts and charcuterie. Cabinet also comes with a set of 5 wire shelves where you can age meat, ripen cheese and cure charcuterie. 200 lb capacity. Himalayan salt block and tray are optional.

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