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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

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Технические характеристики на специальные витрины и шкафы охлаждаемые MEAT, EXPONORM, PHASTA, AVANA КОМПАНИИ **TECFRIGO**

Виды товаров: для демонстрации мяса с сухой выдержкой, для рыбы, для пасты и макаронных изделий, для шоколада и др.



COLD
ENGINEERING
TECFRIGO

VFS 360 FG

Temperature (°C)	+6/+10
Dimensions LxPxH (mm)	595x630x1860
Refrigeration	Static fan assisted
Capacity (L)	368
Shelves	n° 5 mm. 514x402
Absorption (W)	250
Umidity (%)	-
Type of defrost	Automatic defrosting by thermostatic pause
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weight (Kg)	80
Lock	Standard
Light	Led
Standard colors	Black,
Extra colors	

SKU: VFS 360 FG

CATEGORIES: Catering - Food, VFS 360 FG, Tecfrigo

TAGS: meat, only glass door, vertical



MEAT 1152 DA

Temperature (°C)	+1/+2
Dimensions LxPxH (mm)	1542x760x2015
Refrigeration	Ventilated
Capacity (L)	1150
Shelves	n° 6 mm. 555x650
Absorption (W)	900
Umidity (%)	50 - Max 80 (regolabile)
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weight (Kg)	319
Lock	Optional
Light	Led
Standard colors	Silver,
Extra colors	

SKU: MEAT 1152 DA

CATEGORIES: Catering - Food, Meat Dry Aged, Tecfrigo

TAGS: aluminium, meat, R290, vertical



COLD
ENGINEERING
TECFRIGO

MEAT 552 DA

Temperature (°C)	+1/+2
Dimensions LxPxH (mm)	795x760x2015
Refrigeration	Ventilated
Capacity (L)	550
Shelves	n° 3 mm. 555x650
Absorption (W)	500
Umidity (%)	50 - Max 80 (regolabile)
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weight (Kg)	204
Lock	Optional
Light	Led
Standard colors	Silver,
Extra colors	

SKU: MEAT 552 DA

CATEGORIES: Catering - Food, Meat Dry Aged, Tecfrigo

TAGS: aluminium, meat, R290, vertical



COLD
ENGINEERING
TECFRIGO

MEAT 360 DA FG

Temperature (°C)	+1/+2
Dimensions LxPxH (mm)	595x630x1860
Refrigeration	Ventilated
Capacity (L)	368
Shelves	n° 2 mm. 514x402
Absorption (W)	300
Umidity (%)	50 - Max 80 (regolabile)
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weight (Kg)	83
Lock	Standard
Light	Led
Standard colors	Black,
Extra colors	

SKU: MEAT 360 DA FG

CATEGORIES: Catering - Food, Meat Dry Aged, Tecfrigo

TAGS: meat, only glass door, vertical



COLD
ENGINEERING
TECFRIGO

MEAT 302 DA

Temperature (°C)	+1/+2
Dimensions LxPxH (mm)	730x625x2015
Refrigeration	Ventilated
Capacity (L)	400
Shelves	n° 3 mm. 572x402
Absorption (W)	400
Umidity (%)	50 - Max 80 (regolabile)
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weight (Kg)	182
Lock	Optional
Light	Led
Standard colors	Silver,
Extra colors	

SKU: MEAT 302 DA

CATEGORIES: Catering - Food, Meat Dry Aged, Tecfrigo

TAGS: aluminium, meat, R290, vertical



MEAT 276 DA

Temperature (°C)	+1/+2
Dimensions LxPxH (mm)	795x760x1240
Refrigeration	Ventilated
Capacity (L)	275
Shelves	n° 1 mm. 555x650
Absorption (W)	400
Umidity (%)	50 - Max 80 (regolabile)
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weight (Kg)	122
Lock	Optional
Light	Led
Standard colors	Silver,
Extra colors	

SKU: MEAT 276 DA

CATEGORIES: Catering - Food, Meat Dry Aged, Tecfrigo

TAGS: aluminium, meat, R290, vertical



COLD
ENGINEERING
TECFRIGO

MEAT 60 DA

Temperature (°C)	+1/+2
Dimensions LxPxH (mm)	1200x625x1305
Refrigeration	Ventilated
Capacity (L)	200
Shelves	n° 2 mm. 450x470
Absorption (W)	500
Umidity (%)	50 - Max 80 (regolabile)
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R290
Net weigth (Kg)	175
Lock	Optional
Light	Led
Standard colors	Silver,
Extra colors	Ral,

SKU: MEAT 60 DA

CATEGORIES: Catering - Food, Meat Dry Aged, Tecfrigo

TAGS: aluminium, horizontal, meat, on top counter, R290

COLORI / Colors / Couleurs / Farben / Colores:



Di serie / Standard / Standards / Standardfarben / Estándar



Optional / Optional / Optionnel / Extra / Extras

MEAT - EXPONORM:



Cod. 02



Cod. 01



PHASTA:



Cod. 01



Cod. 02



COLORI RAL

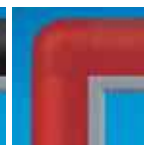
RAL colors / Couleurs RAL / RAL-farben / Colores RAL



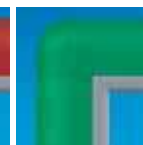
Cod. 17
Bianco RAL 9010



Cod. 13
Nero RAL 9005



Cod. 22
Rosso RAL 3001



Cod. 37
Verde RAL 6024



Cod. 38
Azzurro RAL 5015



Cod. 19
Giallo RAL 1023



PRINTATURA COLORI LEGNO

Decoration wood colors / Décoration couleurs bois
Dekor holz farben / Decoración colores de madera



Cod. 04



Cod. 05

Altri colori a richiesta. Other colours at request. Autres couleurs selon demande. Andere farben zum auf Wunsch. Otros colores según pedido.

MEAT 550



GRIGLIE IN
ACCIAIO INOX

STAILESS STEEL
GRATES

GRILLES EN
ACIER INOXIDABLE

ROSTE AUS
ROSTFREIEM STAHL

REJILLAS
DE ACERO INOXIDABLE

Colori standard
Standard colors



COD. 02

Colori optional
Optional colors



COD. 01



COD. 53



COD. 54



RAL

		°C	mm. (LxPxH)	Lt.	DI SERIE	Watt	% U.R.	DEFROST	H ₂ O			Kg.		
Meat 550		+1/+6	795x730x2005	550	n° 3 mm. 555x650	700	75		AUT	230v/1/50Hz		R134a	204	Optional
Meat 1150		+1/+6	1542x730x2005	1150	n°6 mm. 555x650	950	75		AUT	230v/1/50Hz		R134a	319	Optional
														LED di serie

Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

MEAT 1150



MEAT 550





NEW**MEAT 550 DA**

DA = Dry Aged
Specifico per la frollatura della carne!

DA = Dry Aged
Specific for the aging meat!

Vetrina dotata di un impianto per la produzione e la gestione dell'umidità che può essere regolata dal 50% all'80% così da permettere un continuo controllo della perdita di peso della carne.

Showcase equipped with a system for humidity production and management, which can be adjusted from 50% to 80% to allow a continuous control of the weight's loss of the meat.

n° 3 griglie a filo in acciaio inox regolabili in altezza
 No. 3 stainless steel wire shelves with adjustable height

Leds di serie
 LEDs standard

Centralina elettronica più regolatore elettronico di umidità
 Electronic control panel and electronic humidity control

Colori standard
 Standard colors



COD. 02

Colori optional
 Optional colors



COD. 01



COD. 53



COD. 54



RAL

OPTIONAL: RAL

		°C	mm. (LxPxH)	Lt.	DI SERIE	Watt	% U.R.	DEFROST	H ₂ O				Kg.		
NEW	Meat 550 DA	+1/+2	795x730x2005	550	n° 3 mm. 555x650	700	50 - Max 80 Regolabile/Adjustable		AUT	230v/1/50Hz		R134a	204	Optional	LED di serie
NEW	Meat 1150 DA	+1/+2	1542x730x2005	1150	n° 6 mm. 555x650	950	50 - Max 80 Regolabile/Adjustable		AUT	230v/1/50Hz		R134a	319	Optional	LED di serie

Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

NEW**MEAT 1150 DA**

Carenatura evaporatore in acciaio inox con
finitura lucida "a specchio"
Fairing evaporator in mirror polished stainless steel



MEAT DRY AGED

OPTIONAL: RAL



ROTISSERIE
DISHES
Muddy Chick
Lemon & Ginger Glazed, Cherry Chip
Spicy Red Pepper Dip, Chunky Chip
Cantaloupe Yogurt Dressing.





Exponorm 650



Evaporatori inox
Stainless steel evaporators
Évaporateurs inox
Inox Verdunster
Evaporadores en acero inox

ACCESSORIO / ACCESSORY:

Vaschette gastronorm
Gastronorm basins
Bacs gastronorm
Gastronorm-schalen
Cubetas gastronorm

Colori standard
Standard colors



COD. 02

Colori optional
Optional colors



COD. 01



COD. 53



COD. 54



RAL



	°C	mm. (LxPxH)	Lt.	DI SERIE	Watt	% U.R.	DEFROST	H ₂ O				Kg.		
Exponorm 650	-2/0	855x730x1810	650	Gastronorm 2/1 - 1/1 - 1/2	650	80		MAN	230v/1/50Hz			R404a	176	Optional
														LED di serie

Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

Phasta 350



Colori standard
Standard colors


COD. 01

Colori optional
Optional colors


COD. 02


COD. 53


COD. 54


RAL

															
		°C	mm. (LxPxH)	Lt.	DI SERIE	Watt	% U.R.		H ₂ O				Kg.		
Phasta 350		0/+8	595x615x1810	350	n° 5 mm. 430x450	600	75		AUT	230v/1/50Hz		R404a	139	Optional	LED di serie

Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

Phasta 505



Colori standard
Standard colors



COD. 01

Colori optional
Optional colors



COD. 02



COD. 53



COD. 54



RAL

	°C	mm. (LxPxH)	Lt.	DI SERIE	Watt	% U.R.		H ₂ O				Kg.		
Phasta 505	0/+8	700x770x1810	500	n° 5 mm. 537x560	600	75		AUT	230v/1/50Hz		R404a	168	Optional	LED di serie

Dati di collaudo • Test details • Détails d'essai • Prüfungsergebnisse • Datos de ensayo • MAX = (30°C - % U.R. 55)

avana 350



CLIMATIZZATA & UMIDIFICATA



N°7 ripiani in legno, completi di divisori, utilizzabili orizzontali o inclinati per esposizione

Nr. 7 shelves in wood, complete with dividers, usable horizontally or inclined to display.

Rivestimento interno in legno noce massello

Internal lining is made of solid wood.

Sistema elettronico automatico di umidificazione e climatizzazione, con controllo grado U.R. e temperatura in tempo reale sul display

Humidification and air conditioning automatic electronic system, with RH and temperature control, in real time on the display

Questi frigoriferi funzionano con una temperatura ambiente che va da +15 a +25 °C / These refrigerated cabinets function with an ambient temperature from +15 a +25 °C / Ces armoires réfrigérées fonctionnent à l'ambiance de +15 a +25 °C / Diese Kuehlschraenke funktionieren mit einer Raumtemperatur das von + 15 auf + 25 °C geht / Estos armarios refrigerados marchano con una temperatura ambiente de +15 a +25 °C

Colori standard
Standard colors



Colori optional
Optional colors



avana 150

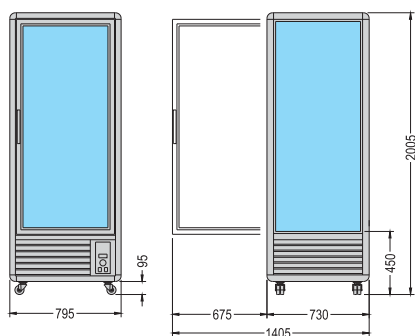


Colore standard
Standard color

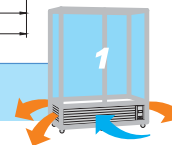
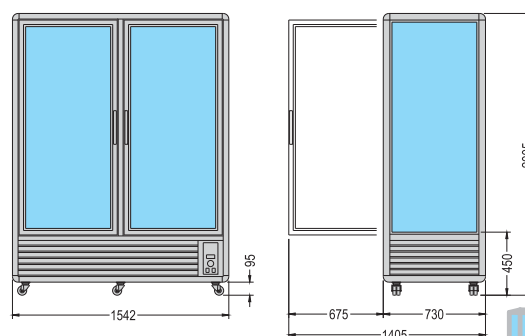


		°C	mm. (LxPxH)	Lt.	DI SERIE	Watt	% U.R.	DEFROST	H ₂ O			Kg.		
NEW Avana 150		+5/+20	605x600x870	149	n° 6	105	75-80		AUT	230v/1/50Hz		R600a	45	Optional LED di serie
Avana 350		+18	607x617x1850	350	n° 7 mm. 420x506	600	80		AUT	230v/1/50Hz		R404a	105	Optional LED di serie

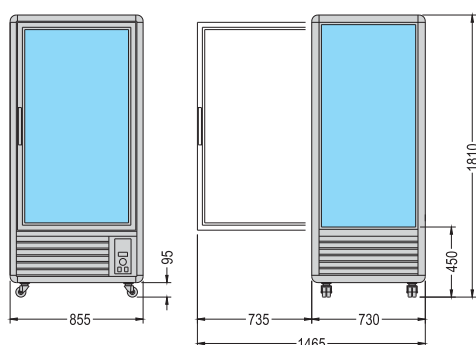
MEAT 550 / MEAT 550 DA



MEAT 1150 / MEAT 1150 DA



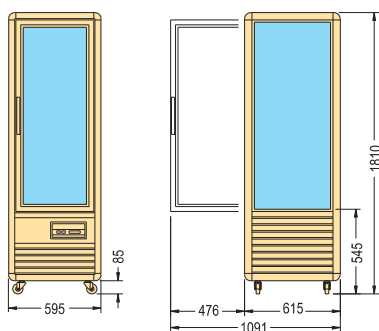
EXPONORM 650



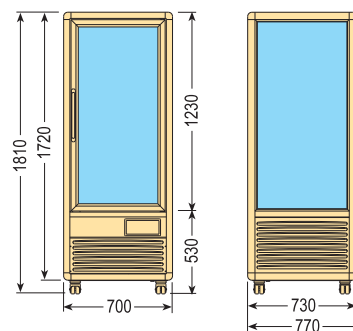
Le vaschette Gastronorm con griglia sono fornite a richiesta
Gastronorm basins with grate are available on request
 Les bacs Gastronorm avec grille sont fournis sur demande
 Die Gastronorm schalen mit gitter werden auf Wunsch geliefert
 Las cubetas Gastronorm con rejilla se entregan bajo demanda



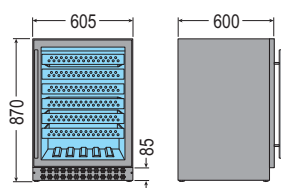
PHASTA 350



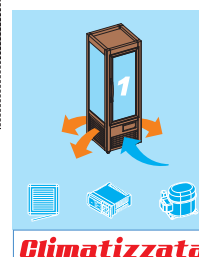
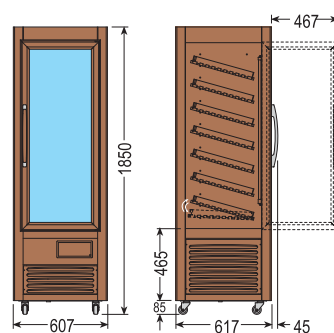
PHASTA 505



AVANA 150



AVANA 350



Climatizzata

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.tecfrigo.nt-rt.ru | | tog@nt-rt.ru