

Caratteristiche

Compagni di lavoro insostituibili, nei piccoli e medi laboratori, sono gli armadi e i tavoli Tecnomac dedicati alla lievitazione e conservazione.

Le molteplici configurazioni e dimensioni, permettono di soddisfare le diverse esigenze produttive e di ingombro, specifiche di ogni laboratorio di pasticceria. Allo stesso tempo garantiscono l'alta tecnologia e prestazioni, proprie delle celle Tecnomac, avendone recepito la filosofia e l'esperienza decennale.

Tali soluzioni si contraddistinguono per adottare monoscocche, con alto isolamento, e per la veloce installazione presso i clienti.

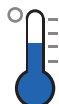


Features

Fellow irreplaceable, in small and medium, are the cabinets and tables Tecnomac dedicated to proving and conservation. The various configurations and sizes, can satisfy the production requirements and footprint specifications of each pastry shop. At the same time ensure the high technology and performance, their cell Tecnomac, having implemented the philosophy and decades of experience. These are characterized by solution adopt monocoque, with high insulation, and for quick installation at the customers.

Temperatura esercizio - Working Temperature

- 10°C / + 40°C



Optional

Cella con H interna
Room with internal Height
2000 mm

Cella senza pavimento e
profondità interna
Room no floor, internal depth
1150 mm

Capacità - Capacity

1

Capacità carrelli
Trolleys capacity
600 x 800 mm

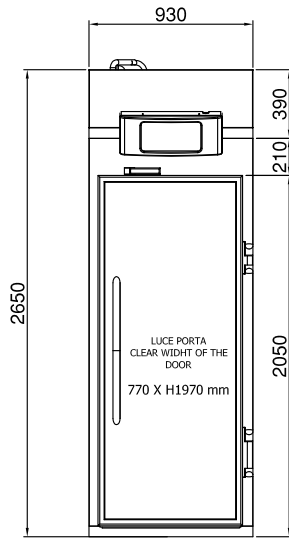
2

Capacità carrelli
Trolleys capacity
600 x 400 mm

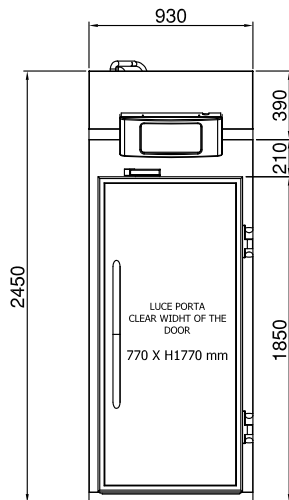
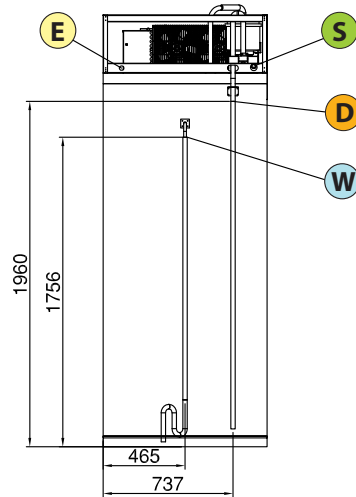
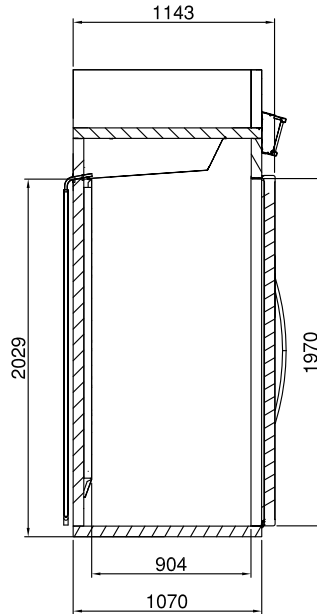
Caratteristiche - Features

Codice Prodotto Code number	ML+2 1 HP	ML H22 1 HP	ML 2D HP
Alimentazione Elettrica Power supply	230 V / 1N / 50 Hz	230 V / 1N / 50 Hz	230 V / 1N / 50 Hz
Larghezza esterna External Width	930 mm	930 mm	930 mm
Profondità External Depth	1070 mm	1070 mm	1270 mm
Altezza esterna External Height	2450 mm	2650 mm	2450 mm
Dlm. Interne Utili Inner useful dimensions	770 x 895 x 1770 mm	770 x 895 x 1770 mm	770 x 1095 x 1770 mm
Luce porta Door opening	770 x 1770 mm	770 x 1770 mm	770 x 1770 mm
Passo min. Teglie Tray pitch regulation	10 mm	10 mm	10 mm
Potenza Frigorifera / Riscaldante Refrig. Power / Heating (-10°C/+45°C)	1200 W	1200 W	1200 W
Potenza riscaldamento Heating Power	1000 W	1000 W	1000 W
Fluido refrigerante Refrigeration Fluid	R404A	R404A	R404A
Ton CO2 equiv.			
Potenza assorbita Absorbed power	17 A	17 A	17 A
Sbrinamento Defrost	automatic	automatic	automatic

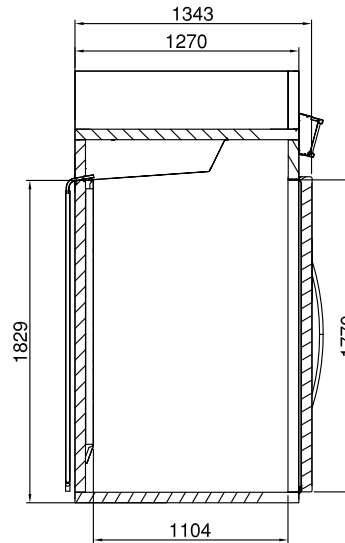
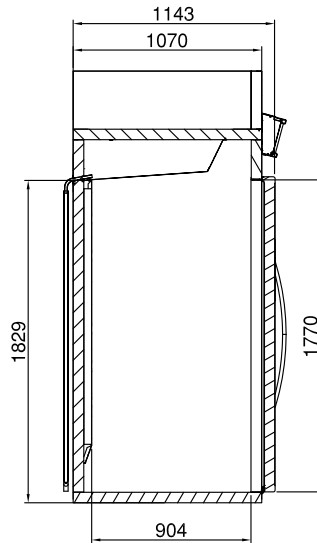
Dimensioni- Dimensions



MINILEV +2 H22



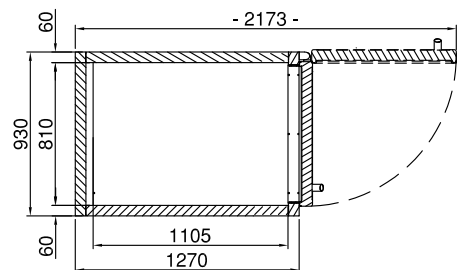
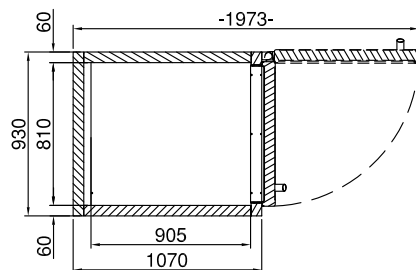
MINILEV +2



MINILEV +2 2D



**Pannello di controllo
Control Panel**



- E** ALIMENTAZIONE ELETTRICA
ELECTRICAL CABLE SUPPLY
- W** SCARICO ACQUA EVAP. DIAM. 16 MM
EVAP. WATER DISCHARGE DIAM. 16 MM

- S** ATTACCO ENTRATA ACQUA 3/4" GAS
WATER INLET CONNECTION 3/4" GAS
- D** ATTACCO USCITA ACQUA 3/4" GAS
WATER OUTLET CONNECTION 3/4" GAS

Caratteristiche

Compagni di lavoro insostituibili, nei piccoli e medi laboratori, sono gli armadi e i tavoli Tecnomac dedicati alla lievitazione e conservazione.

Le molteplici configurazioni e dimensioni, permettono di soddisfare le diverse esigenze produttive e di ingombro, specifiche di ogni laboratorio di pasticceria. Allo stesso tempo garantiscono l'alta tecnologia e prestazioni, proprie delle celle Tecnomac, avendone recepito la filosofia e l'esperienza decennale.

Tali soluzioni si contraddistinguono per adottare monoscocche, con alto isolamento, e per la veloce installazione presso i clienti.



Features

Fellow irreplaceable, in small and medium, are the cabinets and tables Tecnomac dedicated to proving and conservation. The various configurations and sizes, can satisfy the production requirements and footprint specifications of each pastry shop. At the same time ensure the high technology and performance, their cell Tecnomac, having implemented the philosophy and decades of experience. These are characterized by solutions adopted monocoque, with high insulation, and for quick installation at the customers.

Temperatura esercizio - Working Temperature

- 10°C / + 40°C



Capacità - Capacity

1

Capacità carrelli
Trolleys capacity
600 x 800 mm

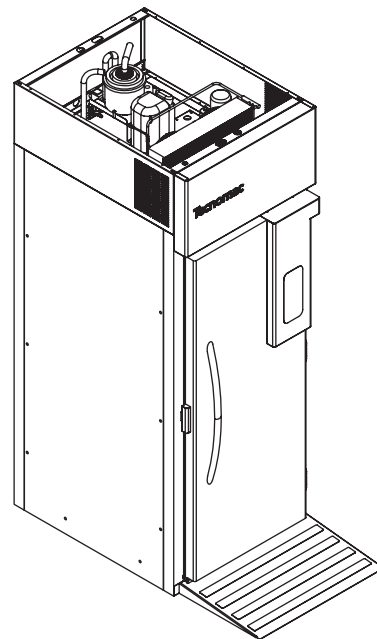
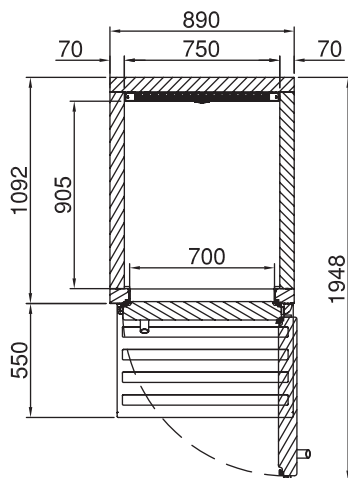
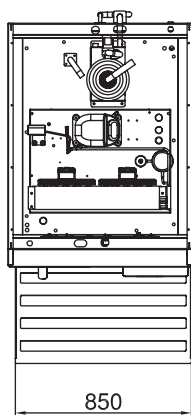
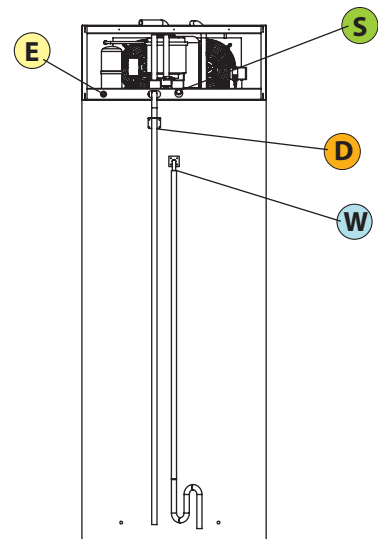
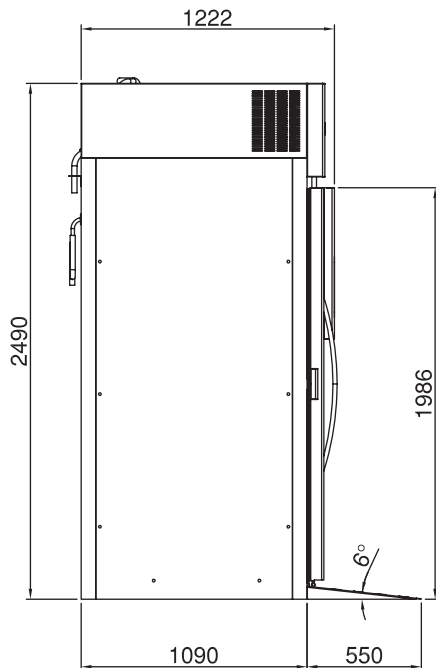
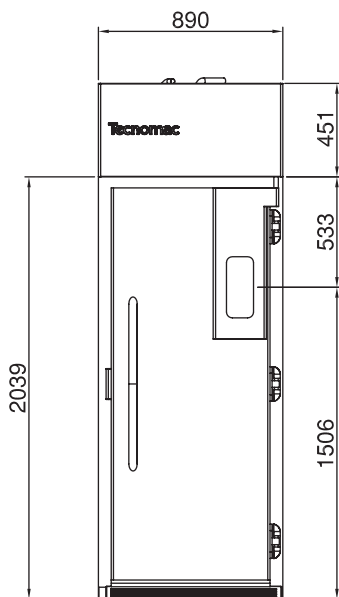
2

Capacità carrelli
Trolleys capacity
600 x 400 mm

Caratteristiche - Features

Codice Prodotto Code number	ML START 1 HP
Alimentazione Elettrica Power supply	230 V / 1N / 50 Hz
Larghezza esterna External Width	890 mm
Profondità External Depth	1222 mm
Altezza esterna External Height	2490 mm
Dlm. Interne Utili Inner useful dimensions	700 x 895 x 1770 mm
Luce porta Door opening	700 x 1770 mm
Passo min. Teglie Tray pitch regulation	10 mm
Potenza Frigorifera / Riscaldante Refrig. Power / Heating (-10°C/+45°C)	1200 W
Potenza riscaldamento Heating Power	1000 W
Fluido refrigerante Refrigeration Fluid	R404A
Ton CO2 equiv.	-
Potenza assorbita Absorbed power	17 A
Sbrinatorio Defrost	automatic

Dimensioni- Dimensions



Pannello di controllo
Control Panel

- E** ALIMENTAZIONE ELETTRICA
ELECTRICAL CABLE SUPPLY
- W** SCARICO ACQUA EVAP. DIAM. 16 MM
EVAP. WATER DISCHARGE DIAM. 16 MM

- S** ATTACCO ENTRATA ACQUA 3/4" GAS
WATER INLET CONNECTION 3/4" GAS
- D** ATTACCO USCITA ACQUA 3/4" GAS
WATER OUTLET CONNECTION 3/4" GAS

Caratteristiche

Compagni di lavoro insostituibili, nei piccoli e medi laboratori, sono gli armadi e i tavoli Tecnomac dedicati alla lievitazione e conservazione.

Le molteplici configurazioni e dimensioni, permettono di soddisfare le diverse esigenze produttive e di ingombro, specifiche di ogni laboratorio di pasticceria. Allo stesso tempo garantiscono l'alta tecnologia e prestazioni, proprie delle celle Tecnomac, avendone recepito la filosofia e l'esperienza decennale.

Tali soluzioni si contraddistinguono per adottare monoscocche, con alto isolamento, e per la veloce installazione presso i clienti.

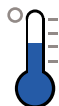


Features

Fellow irreplaceable, in small and medium, are the cabinets and tables Tecnomac dedicated to proving and conservation. The various configurations and sizes, can satisfy the production requirements and footprint specifications of each pastry shop. At the same time ensure the high technology and performance, their cell Tecnomac, having implemented the philosophy and decades of experience. These are characterized by solutions adopted monocoque, with high insulation, and for quick installation at the customers.

Temperatura esercizio - Working Temperature

- 10°C / + 40°C



Optional

Cella con H interna
Room with internal Height
2000 mm

Cella senza pavimento e
profondità interna
Room no floor, internal depth
1150 mm

Capacità - Capacity

1

Capacità carrelli
Trolleys capacity
600 x 800 mm

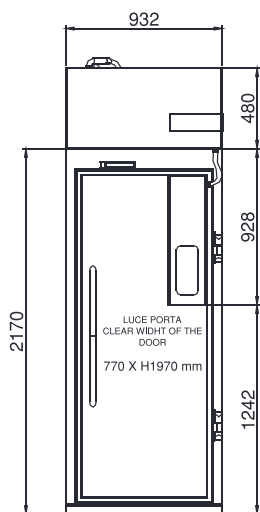
2

Capacità carrelli
Trolleys capacity
600 x 400 mm

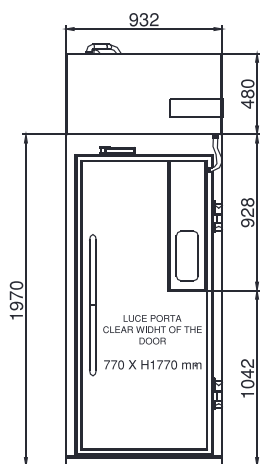
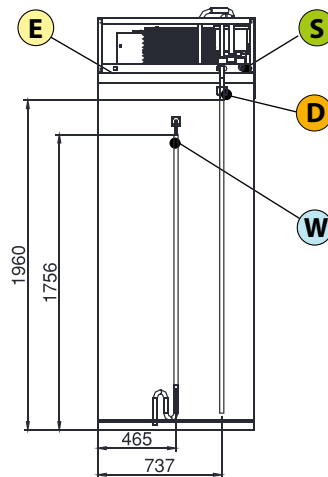
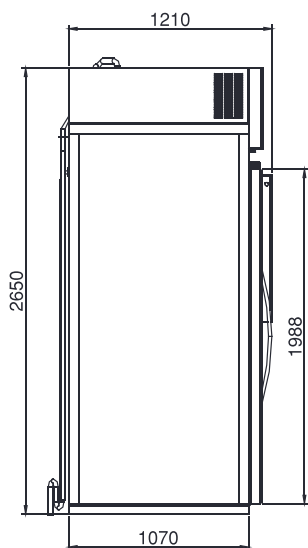
Caratteristiche - Features

Codice Prodotto Code number	ML1 HP
Alimentazione Elettrica Power supply	230 V / 1N / 50 Hz
Larghezza esterna External Width	930 mm
Profondità External Depth	1070 mm
Altezza esterna External Height	2390 mm
Dlm. Interne Utili Inner useful dimensions	770 x 895 x 1770 mm
Luce porta Door opening	770 x 1770 mm
Passo min. Teglie Tray pitch regulation	10 mm
Potenza Frigorifera / Riscaldante Refrig. Power / Heating (-10°C/+45°C)	1200 W
Potenza riscaldamento Heating Power	1000 W
Fluido refrigerante Refrigeration Fluid	R404A
Ton CO2 equiv.	
Potenza assorbita Absorbed power	17 A
Sbrinamento Defrost	automatic

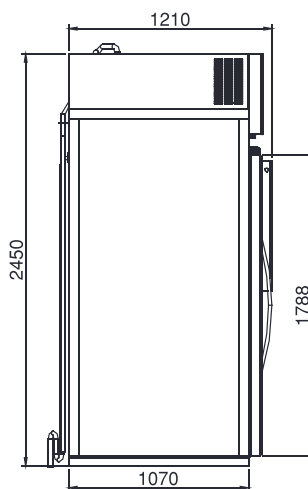
Dimensioni- Dimensions



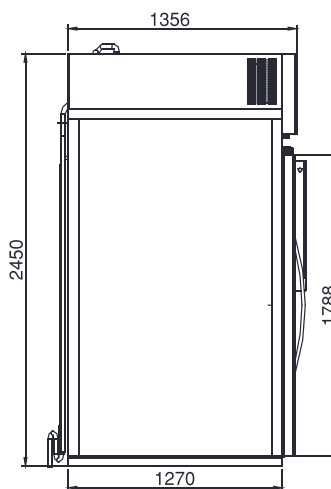
MINILEV +2 H22



MINILEV +2



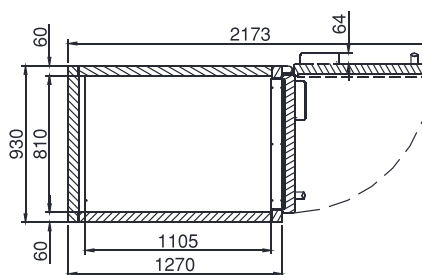
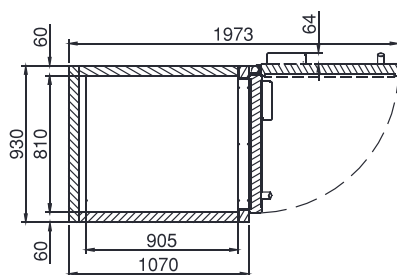
MINILEV +2



MINILEV +2 2D



**Pannello di controllo
Control Panel**



- E** ALIMENTAZIONE ELETTRICA
ELECTRICAL CABLE SUPPLY
- W** SCARICO ACQUA EVAP. DIAM. 16 MM
EVAP. WATER DISCHARGE DIAM. 16 MM

- S** ATTACCO ENTRATA ACQUA 3/4" GAS
WATER INLET CONNECTION 3/4" GAS
- D** ATTACCO USCITA ACQUA 3/4" GAS
WATER OUTLET CONNECTION 3/4" GAS