

TC 60-N

TC 60-C

Tecnomac®





Technology and design



TecnoControl

Tecnomac's main objective has always been to research and develop new and innovative food refrigeration systems.

***TecnoControl** is the result of this effort: a modular appliance created around the user.*

*Reliability, great capability, **active humidity control**, design and attention to detail offer high performance and the creation of a new and favourable working environment.*

***TecnoControl**, built to preserve your creative efforts.*



TecnoControl TC 60-C

+2/+15°C - Hr 40%/80%



Innovative technology for the conservation of chocolate and fresh pastries. Thanks to an active humidity control system, which is programmable from 40% up to 80%, it is possible to create a perfect micro-climate for the preservation of chocolate. On top of that, the active humidity control allows longer conservation of fresh pastries up to 4/5 days, maintaining perfect fragrance over the time. Thanks to the dual purpose of this machine you can take advantage of the seasonal nature of products, using TecnoControl for chocolate during the winter, and for fresh pastries during other seasons.

TecnoControl TC 60-N

-22/-10°C



Ideal for the conservation of food products subjected to a blast freezing process down to -18° C at core, such as finished products or semi-finished pastry products, bread and ice-cream products. A sophisticated refrigeration and air circulation system guarantee a perfect conservation without dehydration.





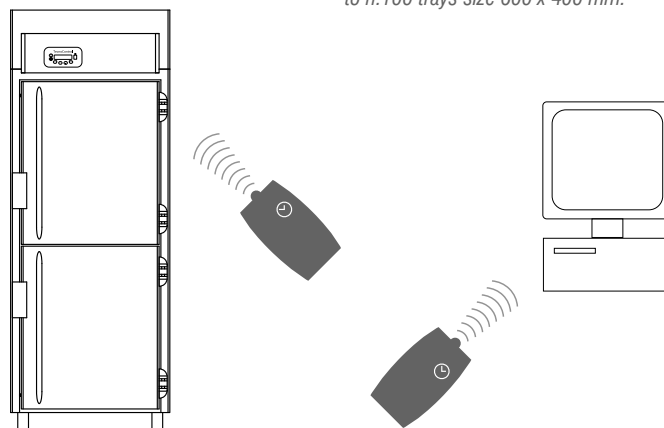
Ergonomic and functional **control panel**, with an alphanumeric and back-lit LCD display, enables easy viewing and programming of various functions.

Principal functions:

- **Temperature control**
- **Humidity Control (TC 60-C)**
 - **Continuous Cold**
 - **Energy Saver**
- **HACCP Alarms Registration**
 - **Infrared door**
 - **Keyboard lock**
- **Defrosting control (hot gas defrosting)**

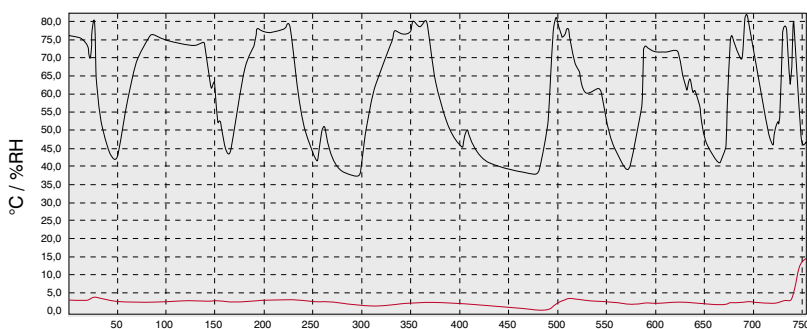
Great capacity thanks to the special pan-holding structure with a minimum 10 mm pitch which gives greater flexibility organising the storage according to personal and specific needs.

With a 50 mm pitch, the capacity is n.60 trays size 600 x 400 mm, while the 30 mm pitch we reach up to n.100 trays size 600 x 400 mm.



The runners are easily attachable or detachable, and are equipped with slide-locks.

The innovative design of the door handles ensure safe and easy use.



The door hinges are modern and solid, and made to withstand frequent use over the years.

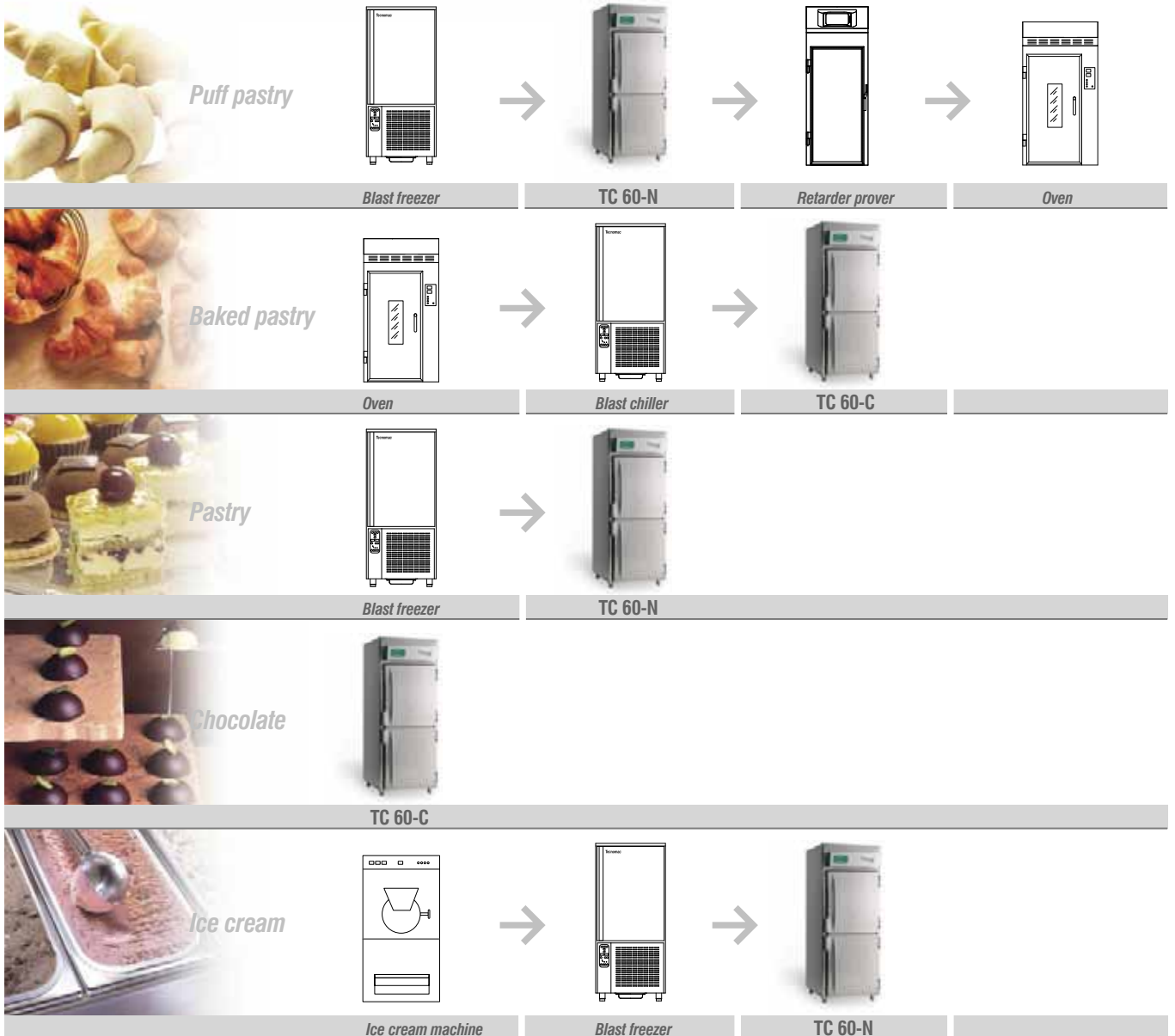
Every module is equipped with a semi-embedded double door, with right hinges, completely rounded and welded. Left hinges are optional.

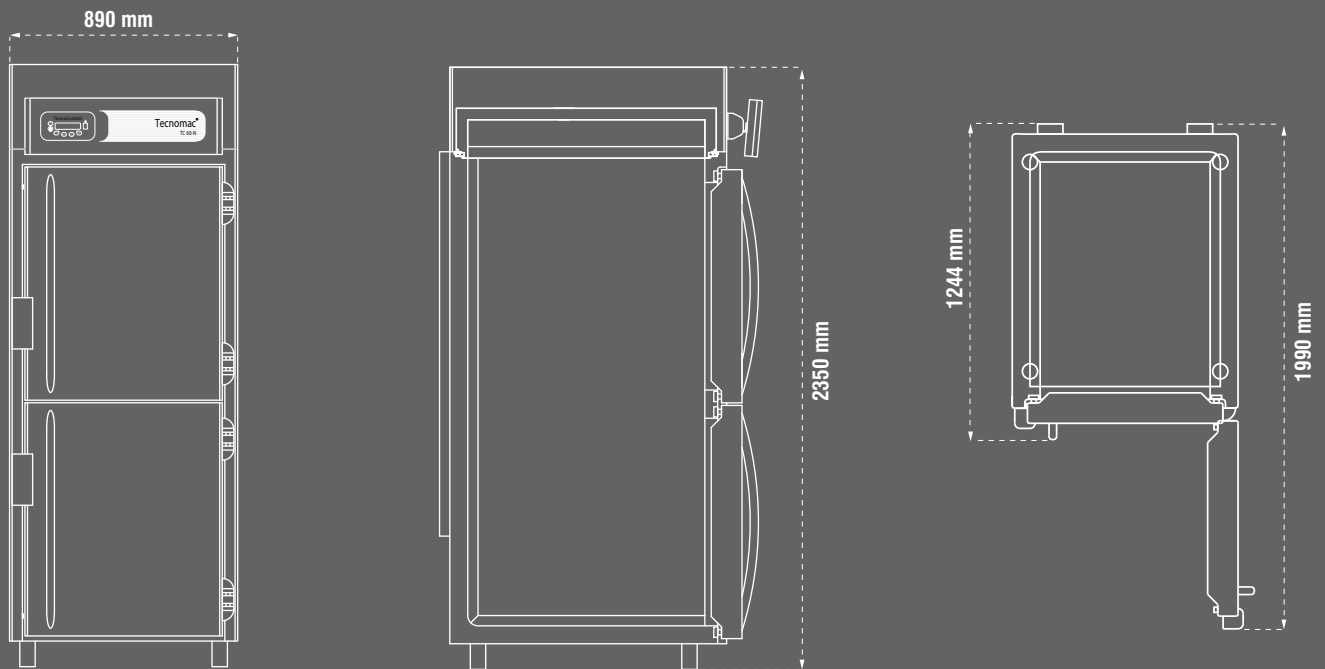
The internal computer constantly monitors and registers HACCP alarms. It is possible to transfer the HACCP information to an external computer through an infrared remote control and accompanying software (optional).

Modular system



The new modular TecnoControl line was conceived in order to offer to its operator the possibility of creating a modern working environment with regards to "cold technology", and integrating it with the production process realized with the blast freezer and from the TECNOMAC line. Some examples:





DIMENSIONS

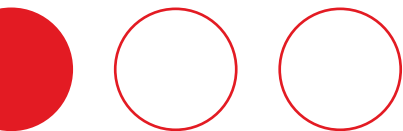
External width	890 mm
External depth	1244 mm
External height	2350 mm
Tray capacity (pitch 50 mm)	n°60 (600 x 400 mm); n°30 (600 x 800 mm)
Tray pitch regulation	10 mm
Shelf size	600 x 800 mm
Standard equipment	n°20 pairs of guides for shelves 600 x 800 mm
Construction	Stainless Steel AISI 304
Isolation thickness	70 mm

TECHNICAL FEATURES

Working temperatures	<ul style="list-style-type: none"> • TC 60-C: +2°C / +15°C • TC 60-N: -22°C / -10°C
Humidity control only TC 60-C)	Programmable from 40% to 80%
Standard voltage	220 V / 1 / 50 Hz (Special voltage on request)
Absorbed power	1610 W - 7 A
Defrosting	Hot gas
Condensing unit	Integrate
Refrigerant gas	R404A
HACCP	Internal temperature control 24 hours a day, with alarms recording

OPTIONAL

N.5 of stainless steel guides	
Remote infrared control + software for PC	
Remote condensing unit	
Water cooled condenser	
Castors	
Left hinged doors	



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