

Via Maltese, 62/64 - 90146 Palermo (PA) - Italia

Tel. 091 685 1784 Mobile +39 351 8753628

e-mail: info@allfoodproject.com website: www.allfoodproject.com.com

C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No.

7276

of the

03/13/2025

Info

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628

Price Cod. art. Description Qty Discount Amount

TECND/ **TF03MIDGNS** AFP / TF03EKOGNSK stainless steel food

1

€2,042.00

counter

 Snack preparation plan - Ventilated model - N. 3 doors, gn 1/1 cm 53 x 32.5 - Temperature 0 ° ´+ 10 ° c -Measurements cm I 187 xp 70 xh

95/102

Accessories:

- Couple of stainless steel guidesCouple of stainless steel guides for double bottom (ideal for fish)
- Food grade polypropylene container GN 1/1 Double bottom ideal for preserving fish Container size L 53 x D 32.5 x H 15
- Plastic grid GN 1/1 53 x 32.5 cm
- Top in perforated stainless steel

Optional:

- Kit number 4 wheelsLock for number 3 table doors

Technical Sheet

Electrical absorption 495 W	VP / Hz 230/1/50/60 power supply
Number 6 guides for grids supplied	Table dimensions W 187 x D 70 xh 95 cm
Energy class D	Ventilated model
Capacity 9 basins from Gn 1/3	Number 3 Plasticized grids 1/1
Net capacity 460 Lt	Testing table with temperature + 43 / humidity 65%
Operating temperature 0 / + 10 C	Granite top with splashback and insulating underlay
Number 3 Doors	Accessories on request: 1/1 plasticized grid (cm 53x32.5)
R404A / R507 refrigerating gas	Chilled chest of drawers
Perforated stainless steel top	"L" and "Z" stainless steel guides
Basins not included	







For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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Please check your personal data, VAT number and Tax Code. We are not responsible for any errors.