



Job: Item No.:

Notes:

Model Number: TC100

Tenderchef Dry-Aging & Curing Cabinet

SPECIFICATIONS



TC100

DESCRIPTION

The TC100 Dry Aging and Curing Cabinet is designed to provide the proper environment for dry-aging and curing such products as beef, fish, charcuterie and cheese.

It features a touchscreen control and has a capacity of up to 200 lbs (90kg).

SHORT FORM SPECIFICATIONS

Dry-aging and curing cabinet, electric, touchscreen programable controls for temperature, humidity and time; USB port for programming, temperature range from 30° to 58°F (-1° to 5°C); 12 volt LED, time-controlled lighting; UV-C disinfecting system. Includes loops for 3 meat hooks and four wire shelves, stainless steel double wall insulated construction with 3" (76mm) diameter, all swivel casters with brakes. Single electrical connection: 115V, 600 watts, 5A, 60Hz, single phase, NEMA 5-15P plug.

FEATURES

- Touchscreen controls; programmable for temperature and humidity; count up day timer, USB port for programming
- Dual pane tempered glass window to protect contents from damaging UV light. Double panel door with 180° swing; right-hinged, field reversible, stainless steel tubular handle
- Active UV-C disinfecting system
- 12 volt LED time controlled lighting. Lighting on top and center for clear viewing
- Evaporator refrigeration system with 1/3 HP high torque condensing unit with hot gas bypass defrost; CFC-free R134a refrigerant
- Temperature range of 30° to 58°F (-1° to 15°C)
- Humidity range from 60%-90% in 1% increments; no water connection or tank to fill
- 4 wire racks and loops for 3 meat hooks; capacity up to 200 lbs (90 kg)
- All stainless steel double wall insulated construction
- 3" diameter, all-swivel polyurethane casters with brakes
- Cabinet designed for free-standing or built-in applications for single or multiple units

OPTIONS AND ACCESSORIES

- Additional wire shelf
- Stainless steel meat hook
- Door Lock
- Solid stainless steel door
- Left hinged door mounting
- Available electrical configurations: 220-240v
- 5-year extended compressor warranty

CERTIFICATIONS



WARRANTY

The TC100 comes with a one year warranty for parts and labor.



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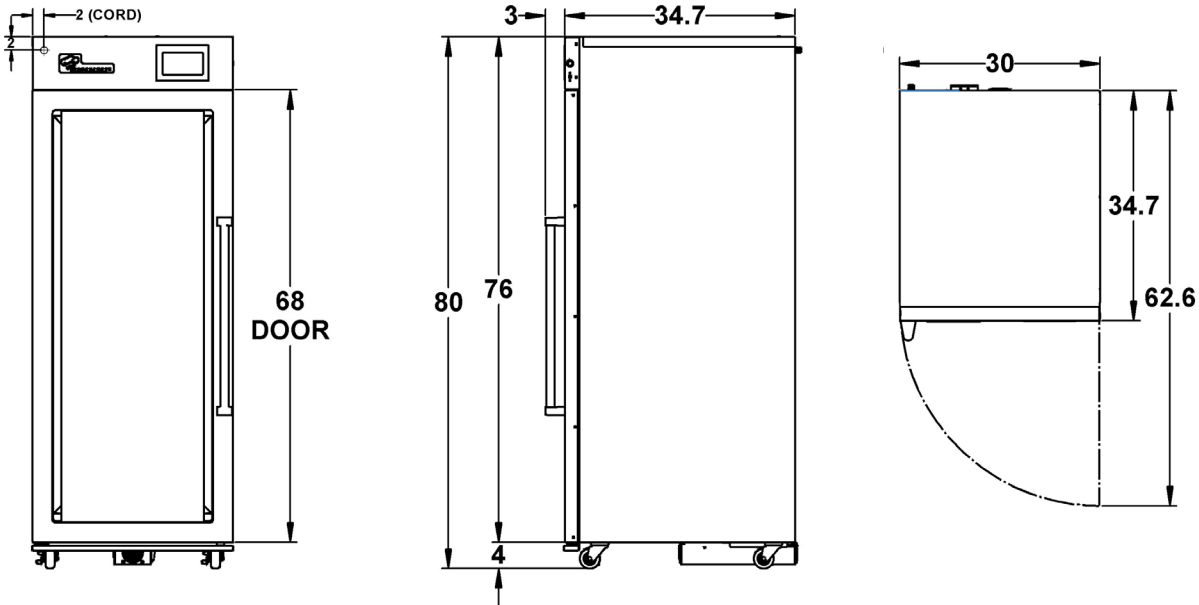




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Tenderchef Dry-Aging & Curing Cabinet

SPECIFICATIONS



CLEARANCES

The top and rear of the cabinet must remain open and unobstructed. A clearance of at least 6" (152mm) must be maintained on the top and back of the unit for adequate air flow.

ELECTRICAL DATA

Single electrical connection, 115V, 600 watts, 5A, 60Hz, single phase, NEMA 5-15P plug



Model	18"x26" Shelves	Loops for Meat Hooks*	Inside Working Height		Height		Depth		Width		Weight	
			in	mm	in	mm	in	mm	in	mm	lbs	kg
TC100	4	3	53 ^{1/2}	1359	80 ^{1/8}	2035	34 ^{5/8}	879	30 ^{1/8}	765	370	168

*Meat hooks not included.

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