



# TECNOMAC

our technology, your taste

REFRIGERATED CABINETS

# TECNOMAC

our technology, your taste

REFRIGERATED CABINETS

# TECNOMAC, TECHNOLOGY AND PERFORMANCE

Innovation and  
development, since  
ever, go with  
Castel MAC's history



Since 1963, we build retarder-prover chambers, conservation cabinets and blast chillers, designed to facilitate the job of those selecting our machines. From engineering to development, from the choice of materials to the assembly process, all the production cycle of Tecnomac machines is made in Italy, with all the meticulousness that characterizes our Company.

We aim at a continued technological innovation, to build innovative machines, highly performing and environmentally friendly, being the full customer satisfaction our main target.

The experience we matured during the years allows us to accomplish the most advanced technology in refrigeration and retarder-proving, to build reliable and user-friendly machines for the bakery, pastry,

icecream sectors, and food preparation in general.

Our machines' design embraces the precious principles of ergonomic and user-friendliness, and the safety of long-lasting components. We test our machines scrupulously, even in extreme conditions, to grant superior durability, reliability and safety. Since 1995 we are, among the rest, ISO 9001 certified.

Our products are precious allies for every kitchen and laboratory, by optimising each production process to achieve a more modern and efficient activity.





# REFRIGERATED CABINETS

## The sharpness of cold for the state-of-the-art conservation

Reliable performances, ergonomic and functional design, innovative technology are among the main strength points of the TECNOMAC conservation units, result of our experience in the refrigeration field. The refrigeration cabinets and conservation units are our answer to customers' needs in the industrial field, as well as in artisanal laboratories and high-end kitchens.

TECNOMAC proposes a new and wide range of refrigerated cabinets CRISP, with personalised operating temperatures based upon each and any requirement. The TECNOMAC cabinets are characterized by a high build quality and a remarkable insulation thickness, in order to grant an excellent conservation of finished food products, as well as semifinished and ingredients CRISP sports a userfriendly and intuitive control panel, to set and monitor all functions

and guideline kits for all application fields. Indispensable elements to perfectly organize your working environment.

The range of conservation units TECNOCEL is the ideal solution to increase quantity, safeguarding quality: by adopting a particular air distribution system TECNOCEL grants a perfect preservation of freshness and quality of raw materials, of semifinished and finished products. The peculiarities of this range are personalization and modularity that facilitates the integration of TECNOCEL in every working environment. The different operating temperatures and the humidity control deliver a solid solution for every application field.

**The TECNOMAC range is designed to preserve your passion.**

### APPLICATION FIELDS



BAKERY



PASTRY



GASTRONOMY



ICE-CREAM



# CRISP

4.0

## THE NEW EFFICIENT SOLUTION

Modern design, high build quality, a state-of-the-art cooling technology: TECNOMAC presents CRISP: the new range of refrigerated cabinets.

Designed to preserve your creative ideas, this new and complete range of dedicated and specific models fit in whatever application.

From the industrial or artisanal pastry lab to kitchens, or the ice-cream business, CRISP is a complete range matching whatever need, granting an excellent preservation of finished and semifinished products, and raw materials.



CVS GEL

### DIMENSIONS

L 790mm P 915mm H 2110mm

### CAPACITY

Up to 60 ice-cream containers 165x360xH120(mm)

### OPERATING TEMPERATURES

-15°C / -25°C

DEDICATED VERSIONS FOR EVERY SECTOR



# GUARDIANS OF FRESHNESS





## THE FEATURES OF CRISP

- TOUCH CONTROL PANEL (except CVeS, CGS models)
- 100% NATURAL R290 GAS
- HIGH INSULATION THICKNESS 75-85 MM
- CONNECTIVITY 4.0 (except CVeS, CGS models)
- ADJUSTABLE STAINLESS-STEEL LEGS
- INTERNAL STRUCTURE WITH DEDICATED RAILS (except for CGS models)
- STATIC AND VENTILATED VERSIONS



- DIVERSIFIED RANGE OF OPERATING TEMPERATURES
- STAINLESS-STEEL CONSTRUCTION



## ICE-CREAM MAKING

A broad range including the compact model (CVeS GEL), static or ventilated versions (CSS e CVS GEL) and one version with increased depth (CVL GEL). The internal structure includes a kit of "C" rails, specifically designed to keep the shelves in the right position.



## PASTRY, CHOCOLATERY AND BAKERY

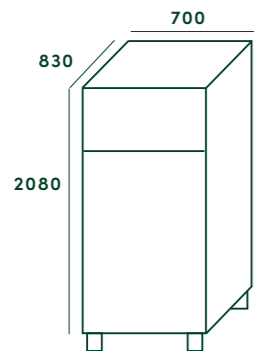
CVS, CVL e CCS are models specifically designed for industrial and artisanal laboratories. Available both in positive or negative version, they are the prompt answer to the need of creative pastry and for the art of praline making. Furthermore, they are the perfect ally to preserve the fragrancy of raw materials and semifinished products.

## GASTRONOMY

The range of CRISP refrigerated cabinets introduces a gastronomy version called the CGS, with positive or negative operating temperature. Extremely easy to use and with a very simple touch control panel, these cabinets will be an essential element to carefully organize your own working environment.

CRISP

4.0



**CVeS GEL** 

Capacity 32 ice-cream containers 165x360xH120(mm)  
 Operating temperatures -12°C / -30°C  
 Dimensions 700 x 830 x 2080 mm  
 Voltage 230V / 1N / 50 Hz

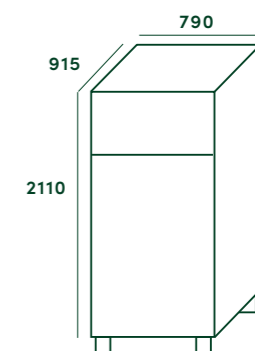
4.0

CRISP



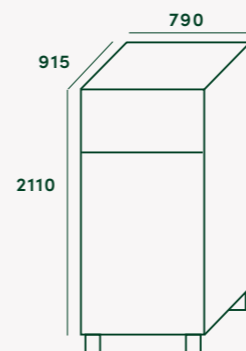
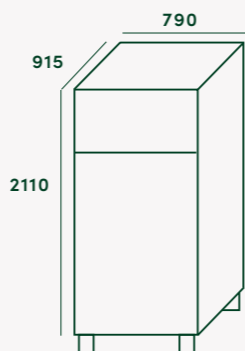
**CCS**


Capacity 24 trays 600x400, step 59 mm  
 41 trays 600x400, step 34 mm  
 Operating temperatures +18°C / -3°C  
 Dimensions 790 x 915 x 2110 mm  
 Voltage 230V / 1N / 50 Hz



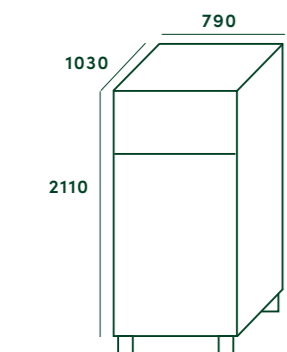
**CVS GEL** 


Capacity 60 ice-cream containers 165x360xH120(mm)  
 Operating temperatures -15°C / -25°C  
 Dimensions 790 x 915 x 2110 mm  
 Voltage 230V / 1N / 50 Hz



**CVS TNN / CVS BT** 

Capacity 24 trays 600x400, step 59 mm  
 Operating temperatures CVS TNN +8°C / -2°C  
 CVS BT -15°C / -25°C  
 Dimensions 790 x 915 x 2110 mm  
 Voltage 230V / 1N / 50 Hz

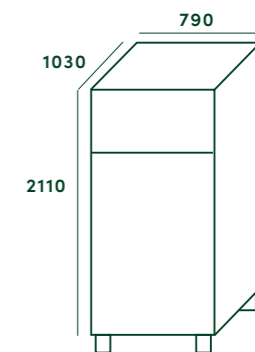


**CVL GEL** 

Capacity 60 ice-cream containers 165x360xH120(mm)  
 Operating temperatures -15°C / -25°C  
 Dimensions 790 x 1030 x 2110 mm  
 Voltage 230V / 1N / 50 Hz

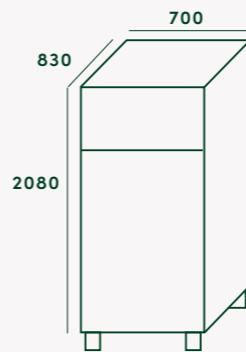
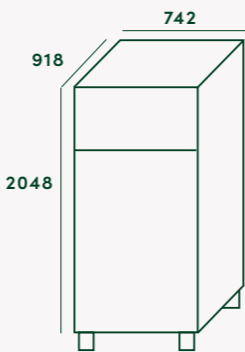
**CVL TNN / CVL BT** 

Capacity 24 trays 600x800, step 59 mm  
 Operating temperatures CVL TNN +8°C / -2°C  
 CVL BT -15°C / -25°C  
 Dimensions 790 x 1030 x 2110 mm  
 Voltage 230V / 1N / 50 Hz



**CSS GEL** 

Capacity 53 ice-cream containers 165x360xH120(mm)  
 Operating temperatures -15°C / -28°C  
 Dimensions 742 x 918 x 2048 mm  
 Voltage 230V / 1N / 50 Hz



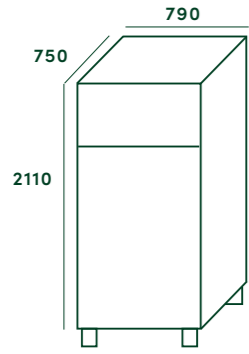
**CGS TNN / CGS BT** 


Capacity 24 grids GN 2/1, step 55 mm  
 Operating temperatures CGS TNN +8°C / -2°C  
 CGS BT -15°C / -25°C  
 Dimensions 700 x 830 x 2080 mm  
 Voltage 230V / 1N / 50 Hz



CRISP

4.0



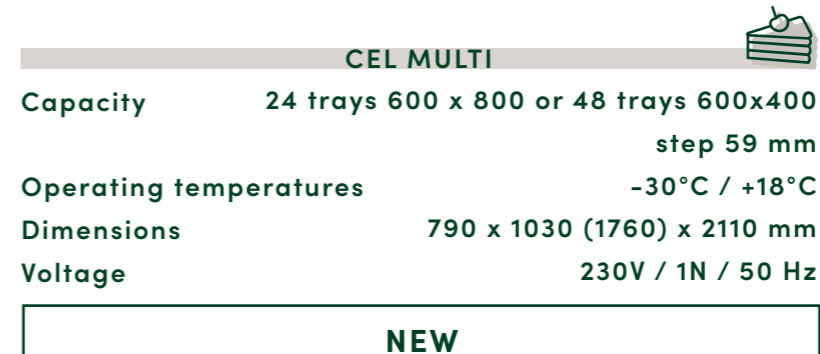
**CVM TNN** 


Capacity 24 trays 600 x 400, step 59 mm  
 Operating temperatures -3°C / +18°C  
 Dimensions 790 x 750 x 2110 mm  
 Voltage 230V / 1N / 50 Hz

NEW

4.0

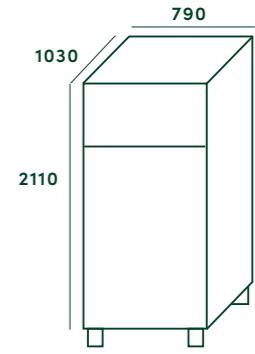
CRISP




**CEL MULTI** 

Capacity 24 trays 600 x 800 or 48 trays 600x400 step 59 mm  
 Operating temperatures -30°C / +18°C  
 Dimensions 790 x 1030 (1760) x 2110 mm  
 Voltage 230V / 1N / 50 Hz

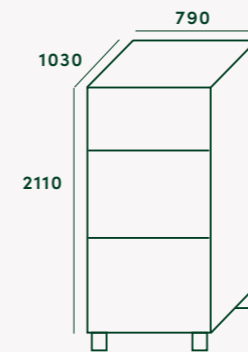
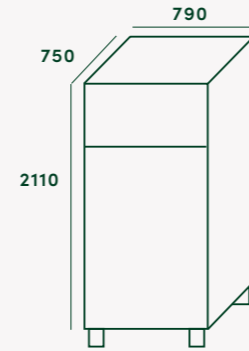
NEW




**CVM BT** 

Capacity 24 trays 600 x 400, step 59 mm  
 Operating temperatures -25°C / -15°C  
 Dimensions 790 x 750 x 2110 mm  
 Voltage 230V / 1N / 50 Hz

NEW



**FT60 MULTI** 

Capacity 22 trays 600 x 800 or 44 trays 600x400, step 59 mm  
 Operating temperatures -30°C / +18°C  
 Dimensions 790 x 1030 (1760) x 2110 mm  
 Voltage 230V / 1N / 50 Hz

NEW





## MODULAR REFRIGERATED CABINETS

Flexible, modular and practical to use, the TECNOCEL refrigerated cabinet is designed to organize laboratories and kitchens at their best. Specifically, the distribution system helps to keep the freshness and impeccable quality of ingredients, semifinished materials and readymeals. The TECNOCEL build modularity facilitates the easy integration in whatever framework, and the opening in two compartments of each module grants the maximum flexibility for the user.



MPT2 - MLT2

**DIMENSIONS**

L 1760mm P 1090mm H 2390mm

**CAPACITY**

60 trays 600x800

120 trays 600x400

**OPERATING TEMPERATURES**

MPT 2      -2°C / +8°C

MLT 2      -25°C / -15°C



**QUANTITY AND  
QUALITY**



TECNOCEL



THE FEATURES OF TECNOCEL

□ PLASTICIZED METAL SHEETS, WITH CFC FREE POLYURETHANE, THICKNESS 80MM

□ CONDENSE CONTAINER FOR INSTALLATIONS WITH NO DRAIN

□ CAPACITY UP TO 60 TRAYS ON EACH MODULE

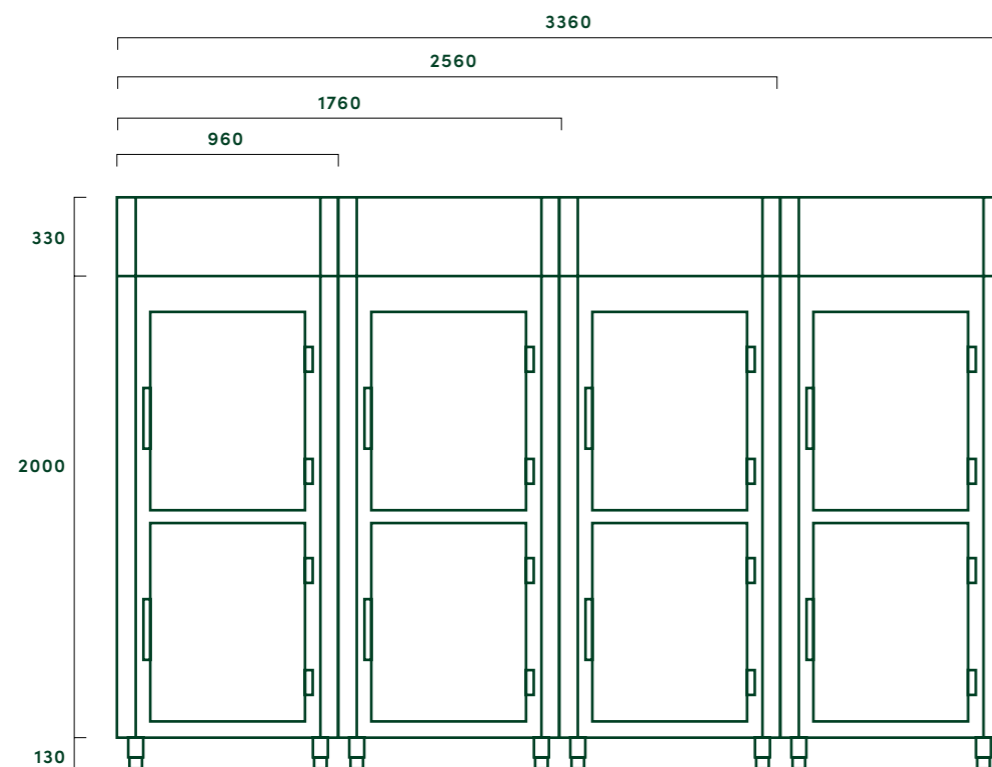
□ SOLID LONG-LASTING HINGES

□ DOUBLE-DOOR MODULES FOR A PERFECT TEMPERATURE MANAGEMENT

□ HIGH THERMAL STABILITY GASKETS

□ OPTIONAL STAINLESS-STEEL CONSTRUCTION

□ 80 MM THICKNESS PANELS, 100 MM ON REQUEST





## INTUITIVE CONTROLS

New user-friendly touch control panel, to simplify control and programming operations. It allows to set temperature, humidity (if installed), to select continuous cooling, energy-saving function and defrosts. The touch control panel is predisposed for Modbus connection, for 4.0 industry.



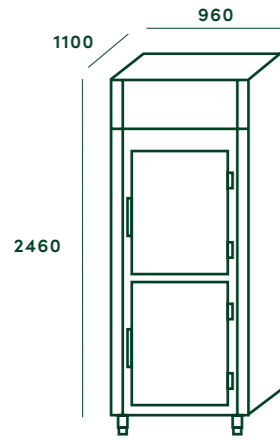
## OPTIMAL AERATION

The innovative internal aeration system of TECNOMAC refrigerated cabinets prevents cold air to run over food directly, thus eliminating the risk of de-watering or the "frost effect". Air is conveyed through the vertical side channels for a perfect ventilation.

## TAILOR-MADE REFRIGERATION CABINETS

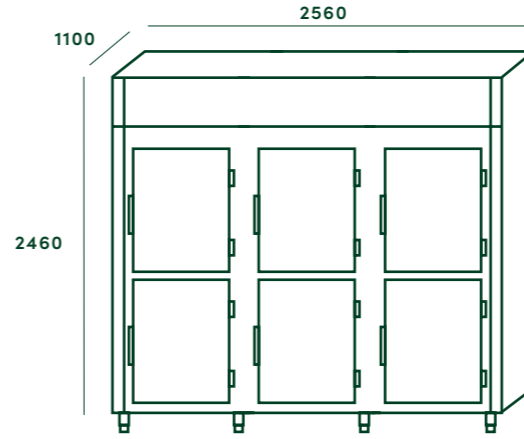
The TECNOCEL line of refrigeration cabinets can be customized on each user specific needs. The base model with two doors can be joined by other modules, creating a single refrigerated cell with a maximum of 8 doors.





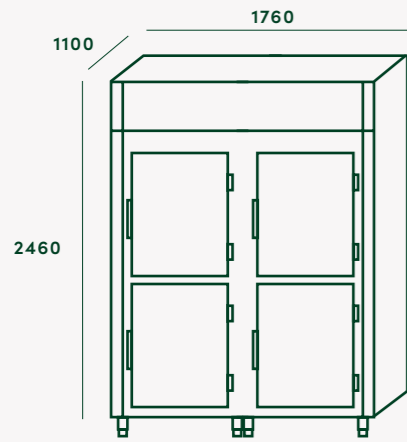
**MPT1 - MLT1**

**Capacity** 30 trays 600 x 800 o 60 trays 600 x 400  
**Operating temperatures** MPT1 -2°C / +8°C  
 MLT1 -25°C / -15°C  
**Dimensions** 960 x 1090 x 2390 mm  
**Voltage** 230V / 1N / 50 Hz



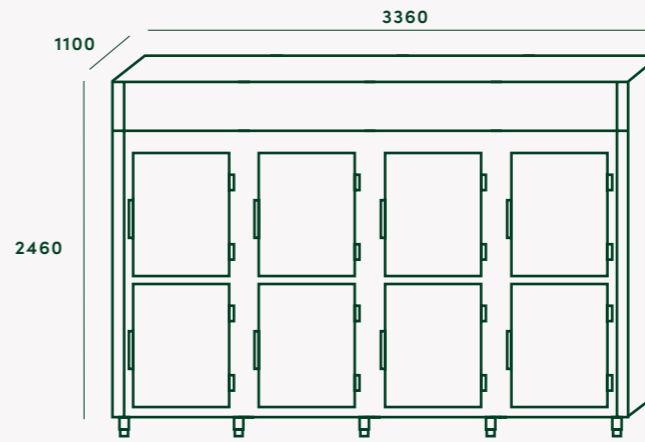
**MPT3 - MLT3**

**Capacity** 90 trays 600 x 800 o 180 trays 600 x 400  
**Operating temperatures** MPT3 -2°C / +8°C  
 MLT3 -25°C / -15°C  
**Dimensions** 2560 x 1090 x 2390 mm  
**Voltage** 400V / 3N / 50 Hz



**MPT2 - MLT2**

**Capacity** 60 trays 600 x 800 o 120 trays 600 x 400  
**Operating temperatures** MPT2 -2°C / +8°C  
 MLT2 -25°C / -15°C  
**Dimensions** 1760 x 1090 x 2390 mm  
**Voltage** MP2 230V / 1N / 50 Hz  
 ML2 400 V / 3N / 50 Hz



**MPT4- MLT4**

**Capacity** 120 trays 600 x 800 o 240 trays 600 x 400  
**Operating temperatures** MPT4 -2°C / +8°C  
 MLT4 -25°C / -15°C  
**Dimensions** 3360 x 1090 x 2390 mm  
**Voltage** 400V / 3N / 50 Hz



# BANCONTROL



## A WORK-BENCH THAT COMBINES SOLIDITY WITH EFFICIENCY

BanControl is the preservation system designed to meet whatever space need: it combines the practicality of a stainless-steel work-bench to the purpose of a refrigeration cabinet. With very limited footprint, it is available with different modularity: from 1 to 4 refrigerated compartments.



TBF3  
TBN3

### DIMENSIONS

L 1720mm P 700mm H 850mm

### CAPACITY

24 trays 600 x 400

### OPERATING TEMPERATURES

0°C / +15°C

-10°C / -20°C



BANCONTROL

# CHILL CONTROL WITH MAXIMUM PRACTICALITY



BANCONTROL



## FEATURES OF THE BANCONTROL

□  
ESSENTIAL  
AND INTUITIVE  
CONTROL  
PANEL

□  
ADJUSTABLE  
FEET HEIGHT

□  
FIX-GAUGE TRAY HOLDER  
STRUCTURE

□  
STAINLESS STEEL  
CONSTRUCTION

□  
EN1 OR GN1/1  
VERSIONS

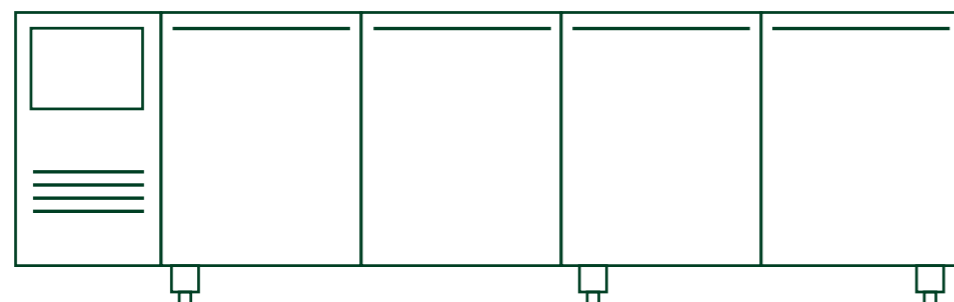


TBF e TBN

2180 cm

1720 cm

1260 cm





Tecnomac, Castel MAC Srl  
Via del lavoro, 9  
31033 Castelfranco Veneto (TV) Italy  
Tel. +39 0423 738452  
E-mail: [tecnomac@castelmac.it](mailto:tecnomac@castelmac.it)  
**tecnomac.eu**



an Ali Group Company



The Spirit of Excellence