

TK CAR

KIT FOR STORAGE
AND DIRECT SALES

TK DRY AGE

KIT FOR STORAGE
AND AGEING UP TO 1 MONTH

TK MATURATION

KIT FOR STORAGE
AND AGEING UP TO 6 MONTHS

TEKNA
Line

ITALY

+39 0331 960474



+39 0331 960166



info@teknaline.com



www.teknaline.com



via Verdi 35
21021 Angera (VA)



MIDDLE EAST

+97 142 652346

+97 142 652275

gianni@gianni-gelato.com

www.teknaline.com

P.o. box 27886
Al Khabaisi, Showroom
n° 4, Deira, Dubai - U.A.E.

ARTESAMPÀ srl, Gallarate, Lombardo (VA)

MEAT LINE



TEKNA
STORIA DI UN GRANDE AMORE

TK CAR

The Car Kit is used for meat storage and display. These showcases are an ideal solution for meat sales for butchers and restaurants.



TK DRY AGE

This kit is specific to keep the humidity closed to 75% without the use of humidifiers. The results are considerable: the meat is aged for several days and it maintains its organoleptic properties and aesthetic qualities. Weight loss is reduced for more than 90% compared to a “not dry age meat purpose” cabinet, thanks to the stable humidity and controlled ventilation.



TK MATURATION

The aging kit is used to show meat that needs a long dry aging. The temperature and controlled humidity allow the constant maturation for the long period up to 6 months.



Refrigeration	Nofrost
Series	NFP
Range	+20 -4 °C
Defrosting	Automatic
Glass sides	1/2/3 or 4 (depending on the model)
Engine	Included or remote
Gas	R507

The kit includes
Inner finish Stainless Steel
Aisi 304, specific led lights for meat, hanging tubes + shelves



Refrigeration	Nofrost
Series	NFP
Range	+20 -4 °C - Hr 75%
Defrosting	Automatic
Glass sides	1/2/3 or 4 (depending on the model)
Engine	Included or remote
Gas	R507

The kit includes
Inner finish Stainless Steel Aisi 304, specific led lights for meat, hanging tubes + shelves, fan speed controller, expansion valve, humidity viewer (HR at 70-80%)



Refrigeration	Nofrost
Series	NFP
Range	+20 -4 °C - Hr 20%
Defrosting	Automatic
Glass sides	1/2/3 or 4 (depending on the model)
Engine	Included or remote
Gas	R507

The kit includes
Inner finish Stainless Steel Aisi 304, specific led lights for meat, hanging tubes + shelves, fan speed controller, expansion valve, humidity viewer (HR at 20%), UV lamp against bacteria