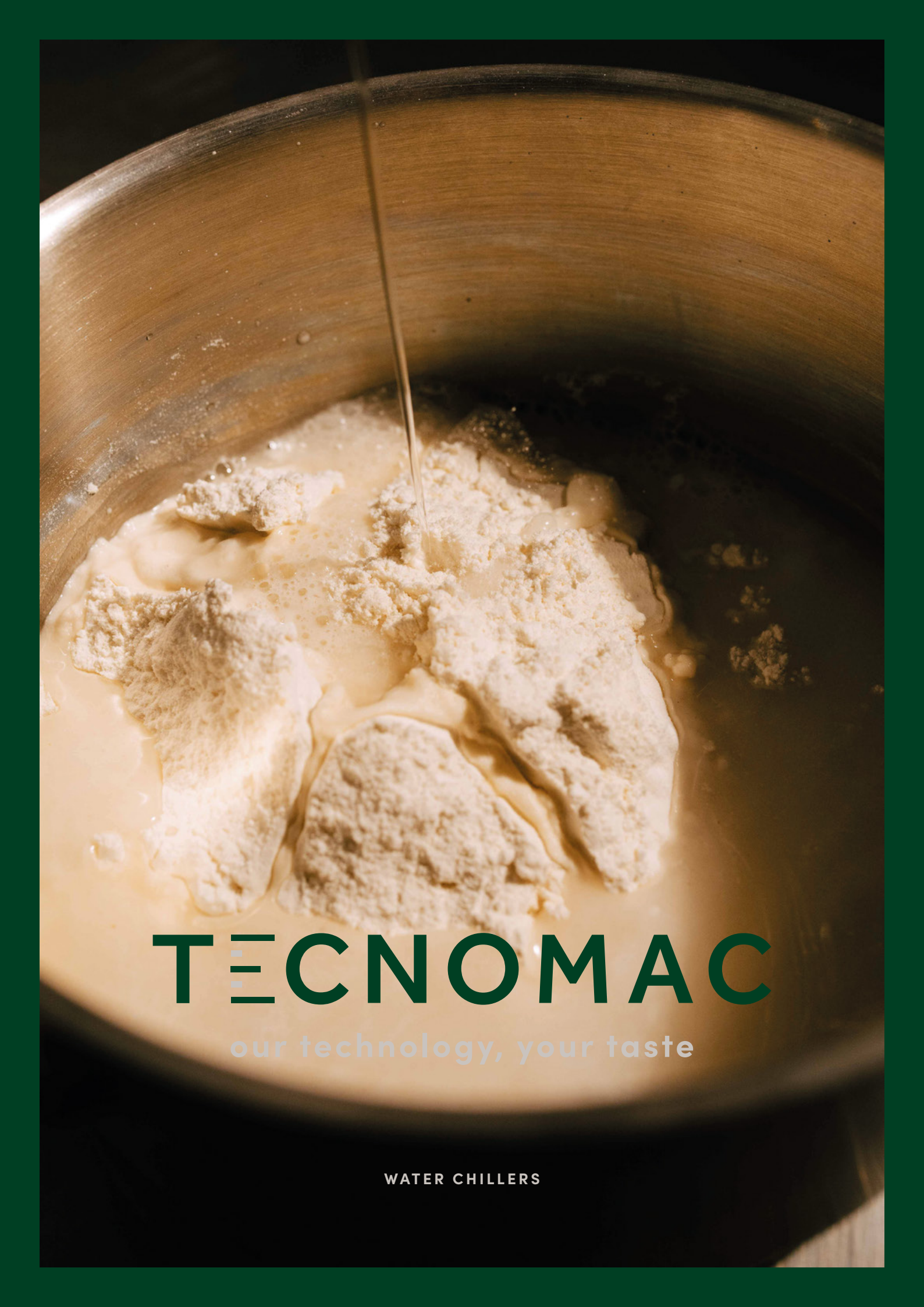




TECNOMAC

our technology, your taste

WATER CHILLERS

TECNOMAC

our technology, your taste

WATER CHILLERS

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.



WATER CHILLERS

The freshness of water is essential

In bakery art-craft and in the preparation of whatever raised product, a proper control of water temperature is fundamental. The use of refrigerated water allows to scrupulously control the dough temperature, thus obtaining perfectly raised products.

Tecnomac has created users' friendly machines to generate fresh water at a controlled temperature, with the possibility of dosing and mix it in an optimal way.

All water chillers are designed to ensure maximum performances in high room-temperature work environments, as gastronomy labs, bakeries, pastries and kitchens.

APPLICATIONS



BAKERY



PASTRY



GASTRONOMY

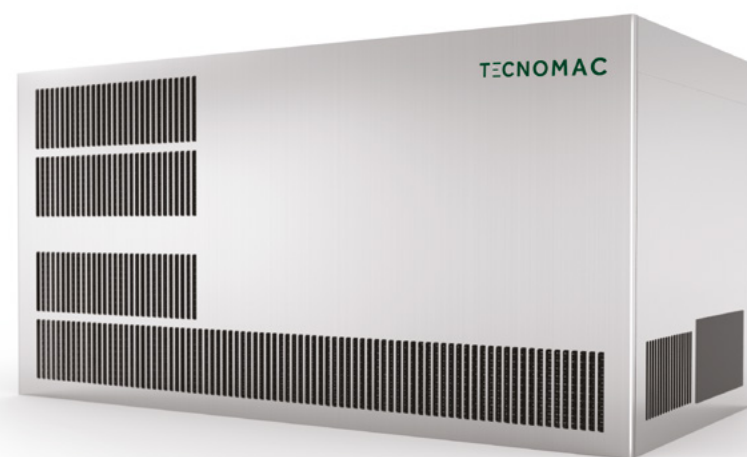


ICE CREAM

RAPIDMAC50

QUICK REFRIGERATION

Extraordinary speed in water cooling: this is the winning feature of the water chiller RapidMac 50, available also available in wall-mounted version, with built-in dosing system. The remote control panel allows the programming of the water temperature, the desired amount of litres and, as an optional, also the warming-up function, rising the temperature up to +30° C. The water chilling is ultra-fast: 50 litres every 20 minutes, from +18°C to +3°C, with a roomtemperature of +32°C. RapidMac 50 is the perfect solution for those looking for superior performances in limited spaces.

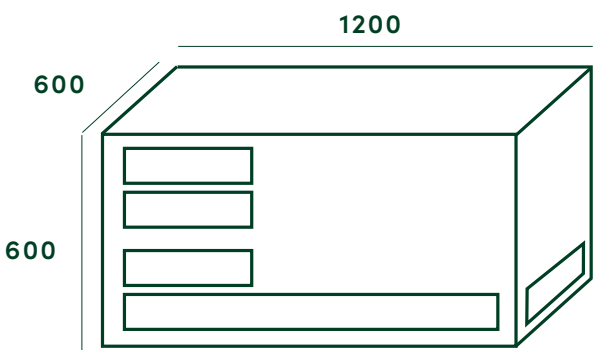


RAPIDMAC50

MAXIMUM
EFFICIENCY,
MINIMUM
SPACE

THE PLUSES OF THE **RAPIDMAC50**

RAPIDMAC50



RAPIDMAC 50	
capacity tank	50 lt
production per hour	150 lt
construction	Stainless steel water tank and cooling coil
dimensions	1200 x 600 x 600 mm - 110kg
voltage	400V / 3N / 50 Hz

□
INTUITIVE
CONTROL-PANEL

□
LITRES-METER,
WITH DECIMALS

□
S/S TANK AND COIL

□
TANK CAPACITY:
50 LITRES

□
UP TO 150 LITRES
PER HOUR CAPACITY

□
7 M SUPPLYCABLE,
TO LOCATE THE MACHINE
IN THE MOST CONVENIENT
POSITION

□
EXTERNAL FINISHING
IN AISI 304 S/S

□
COMPATIBILITY WITH
ALL TECNOMAC
DOSERS/MIXERS



ECOMAC150

COMPETITIVE, FUNCTIONAL AND COMPACT

EcoMac is the line of compact water chillers, designed to be tiny but reliable and efficient. The limited dimensions of the machines make their use very flexible in whatever environment, also small bakeries and pastries. Tecnomac construction technology ensures absolute efficiency in water chilling, even in places where the room-temperature is very high. Furthermore, EcoMac chillers can be combined with the very useful dosers/mixers, made by Tecnomac.



ECOMAC150

SIMPLE AND EFFECTIVE



CAPACITY UP
TO 150 LITRES



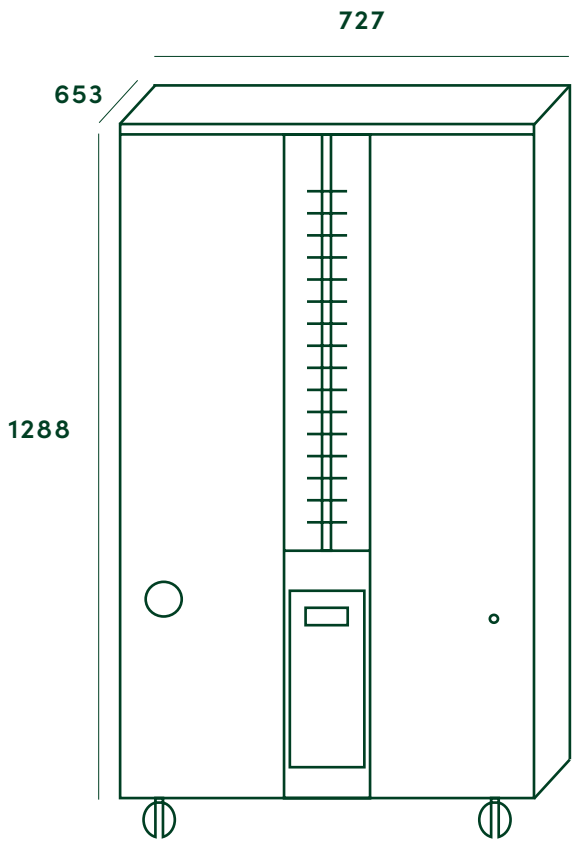
COMPATIBILITÀ CON
DOSATORI/MISCELATORI
TECNOMAC



HOURLY/CAPACITY
UP TO 80 LITRES



S/S TANK AND COIL



ECOMAC 150	
capacity tank	150 lt
production per hour	80 lt
construction	Stainless steel water tank and cooling coil
dimensions	727 x 653 x 1288 mm - 90kg
voltage	230V / 1N / 50 Hz

AQUAMAC



TOP-LEVEL EFFICIENCY

All bakeries and companies producing leavened products are very aware of the importance of water temperature during the production of the doughs and their leavening. The AquaMac machines line are the most precious ally to achieve a perfect temperature control. The refrigeration power and the great water withholding capacity at a constant temperature allow a very large production output, even in places where the room-temperature is high.

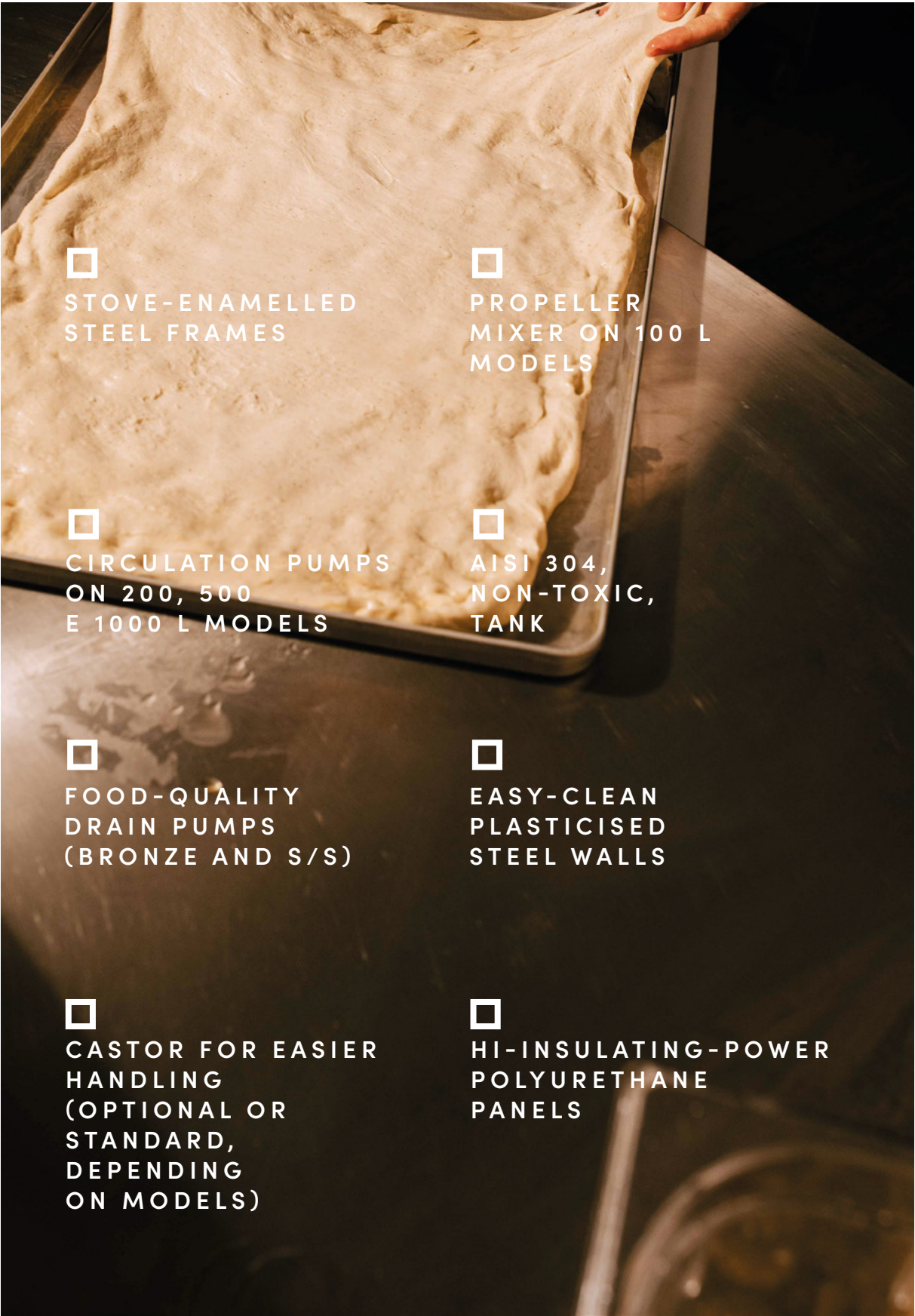


AQUAMAC

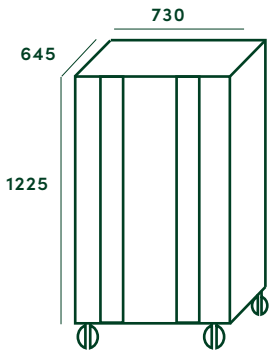


CHILLING POWER

AQUAMAC FEATURES

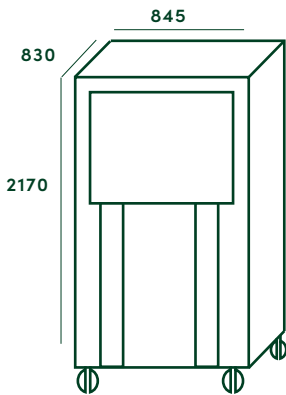
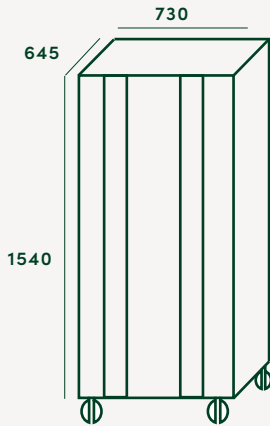


AQUAMAC



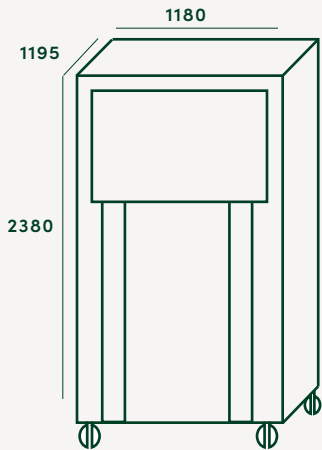
AQUAMAC 100	
capacity	100 lt
production per hour	100 lt
construction	Stainless steel water tank and cooling coil
dimensions	730 x 645 x 1225 mm - 128kg
voltage	230V / 1N / 50 Hz

AQUAMAC 200	
capacity	200 lt
production per hour	130 lt
construction	Stainless steel water tank and cooling coil
dimensions	730 x 645 x 1540 mm - 165kg
voltage	400V / 3N / 50 Hz



AQUAMAC 500	
capacity	500 lt
production per hour	250 lt
construction	Stainless steel water tank and cooling coil
dimensions	830 x 845 x 2170 mm - 264kg
voltage	400V / 3N / 50 Hz

AQUAMAC 1000	
capacity	1000 lt
production per hour	450 lt
construction	Stainless steel water tank and cooling coil
dimensions	1180 x 1195 x 2380 mm - 460kg
voltage	400V / 3N / 50 Hz



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The Spirit of Excellence