



TCOM
SYSTEM



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TCOM, THE MEDIUM WAVE REVOLUTION.

TCOM is an innovative infrared heating technology from Arneg that improves the preservation of hot deli products and reduces energy consumption too. This patented and innovative system minimises preheating times, delivers high-efficiency performance and ensures an unprecedented level of safety.

A special irradiation system concentrates heat only on the food:

- **quicker preheating**
- **uniform heat distribution**
- **65°C core temperature**





TASTIER FOODS FOR LONGER.

Thanks to a revolutionary medium wave heating system, **TCOM** avoids drying food products and preserves their nutritional properties. Foods maintain their original quality for far longer, making your hot deli service more appetising and reducing food waste.

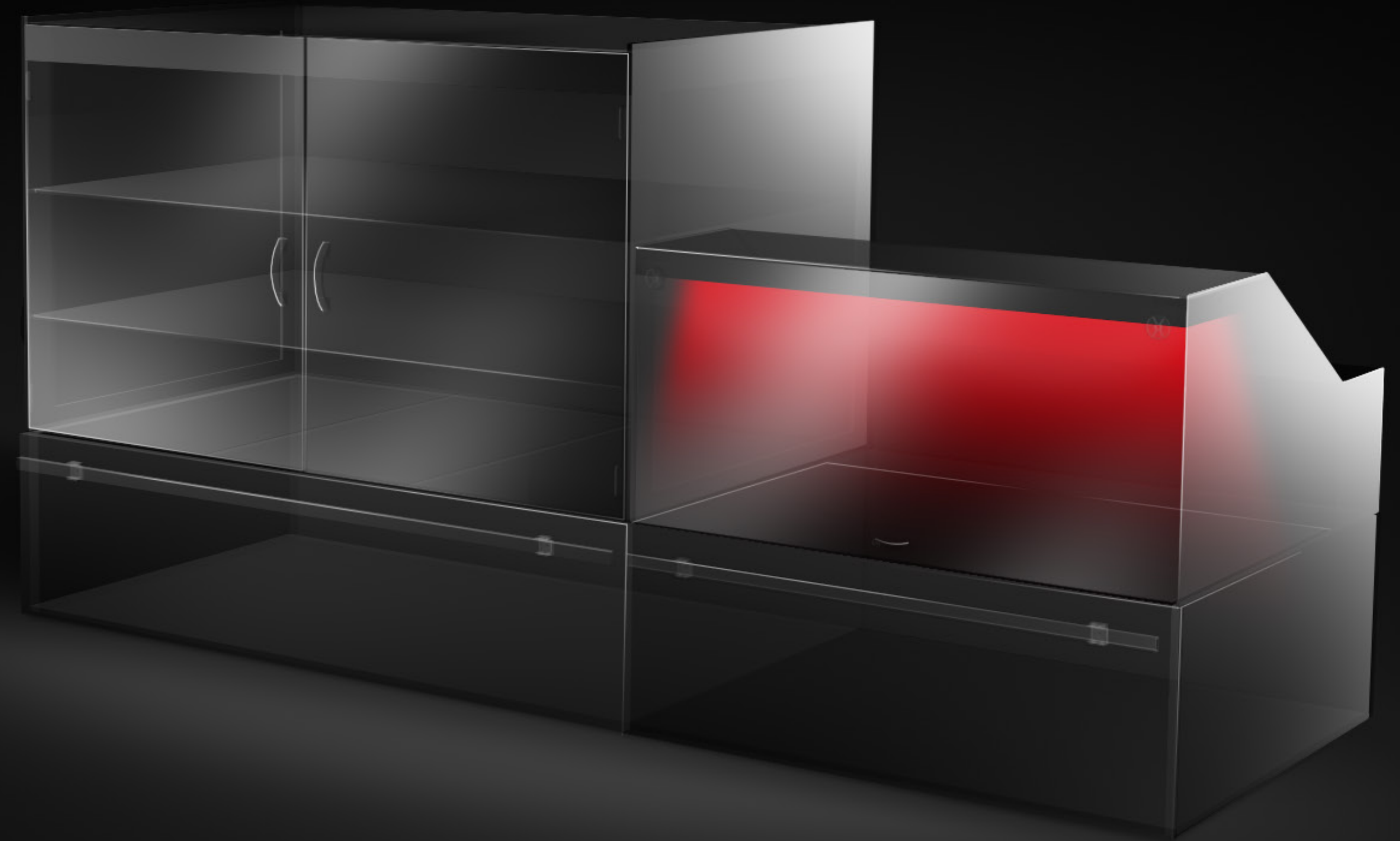
SPEED, EFFICIENCY AND SAVINGS.

TCOM slashes or eliminates preheating time with respect to pie warmer systems, allowing the counter to start selling far more quickly and reducing electricity consumption in the process. Available for counters with overhead heating and counters with overhead heating and heated shelf, this innovative system guarantees a significant reduction in operating costs.

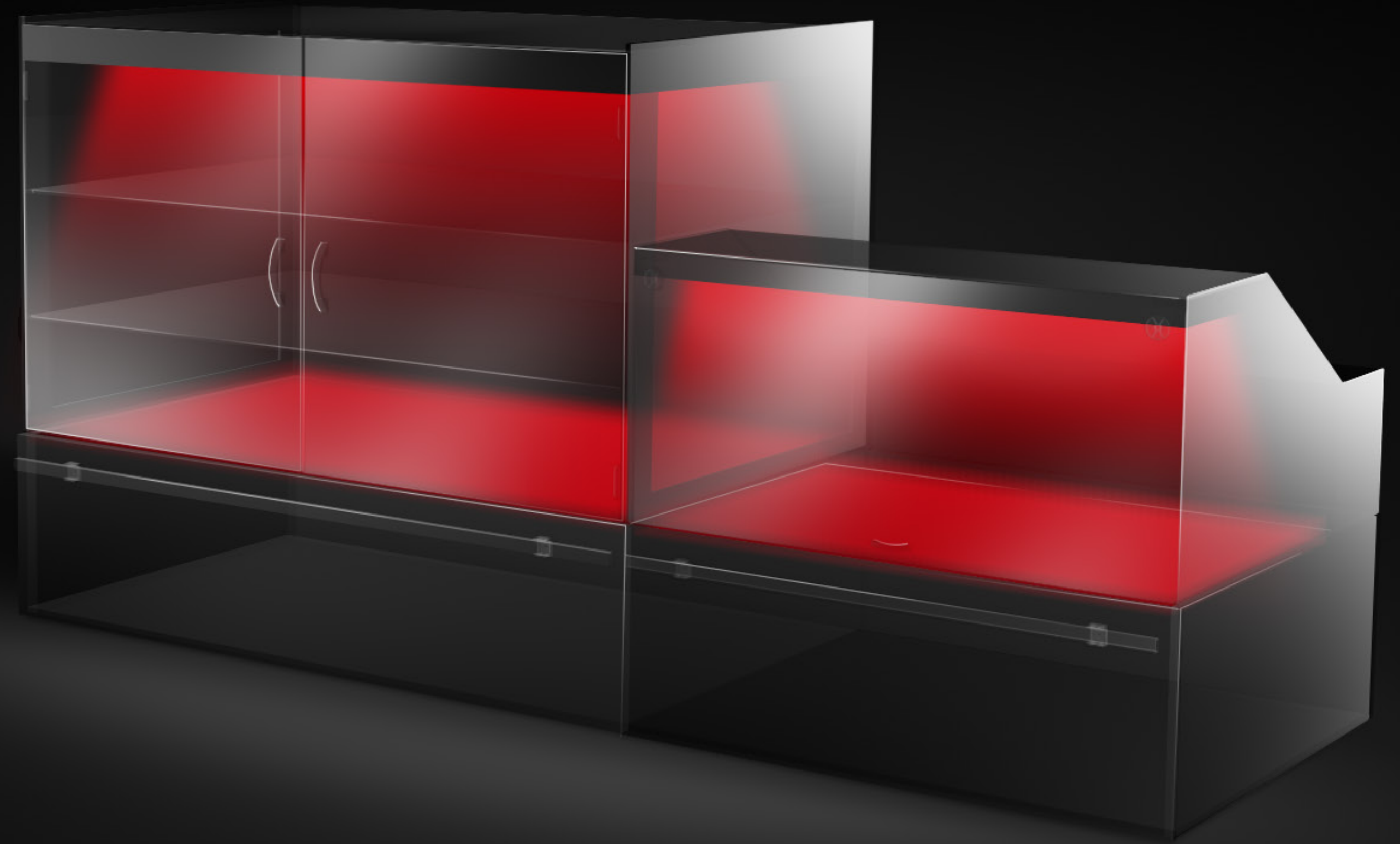
OVERHEAD HEATING VERSION:



PREHEATING IN 45 MINUTES
instead of 3 hours.



OVERHEAD HEATING AND HEATED SHELF VERSION:



IMMEDIATE ENTRY INTO SERVICE.

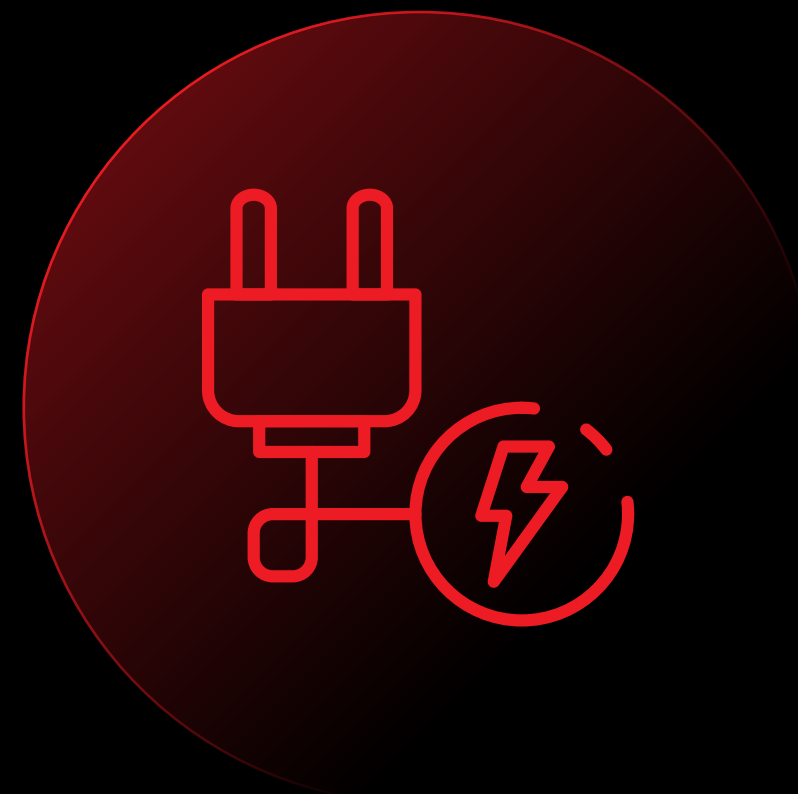
A TASTE FOR SAFETY.

Thanks to an internal ventilation system that cools all accessible glass and metal surfaces, **TCOM** eliminates the risk of burns and improves safety standards for serving staff and customers. It also uses special glass for improved insulation and to reduce heat loss to the outside.

A SHOWCASE FOR INNOVATION.



**Patented
technology**



**Plug&Play
functionality**



**Integration
with remote
management systems**

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Arneg follows a policy of continuous improvement and reserves the right to update this document at any time without prior notice.