

Cod: 927111401677

Glass maturing cabinet for meat maturing 98 lt 570x595x820h mm



Description

Meat curing and maturation cabinet ideal for storing and displaying fresh meat, it allows products to be displayed to the public while maintaining perfect refrigeration and preservation of the product. The external structure consists of glass door and painted sheet metal - ABS. Refrigeration is positive ventilated and the temperature range is +1°C / +25°C. The environment is controlled and safe thanks to the UV stericidal lamp. Constant temperature, humidity and ventilation control guarantee a perfect maturing process. The product is equipped with a door-opening sensor. Maximum ambient temperature 60% - 85% HR

Dimensions

Dimensioni esterne	570x595x820 mm
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Dimensioni imballo	655x660x865 mm
Dimensioni interne	443x512x612 mm

Technical data

Alimentazione	Electric
Capacità	98 Lt
Frequenza	50 Hz
Gas refrigerante	R600A
Peso lordo	47 kg
Peso netto	44 kg
Potenza Elettrica	0.140 kW
Refrigerazione	ventilated
Sbrinamento	automatic
Termostato	electrical
Voltaggio	230 V

Standard equipment

In dotazione	Asta con 3 ganci
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