

Cod: 2955

Drying and curing locker with heat pump heating 95 cm



Description

Drying and curing cabinet for sausages WITHOUT additives with Heat Pump heating. Low-energy technology. Consumption savings of 78 %. Thanks to the special drying/maturing process carried out using only the heat pump system, the use of nitrates and nitrites causing nitrosamines is eliminated. Maximum bacterial safety. Cured meats to protect the health of allergy sufferers with food intolerances. Maximum nutritional effectiveness.

Dimensions

Dimensioni esterne	950x1290x2300 mm
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Technical data

Frequenza	50/60 Hz
Potenza compressore	3/4 hp
Potenza Elettrica	1.8 kW
Voltaggio	230 V