

Cod: 104270022318

Stainless steel seasoning cabinet for cold cuts 2 blind doors capacity 1365 l



Description

The product has an outer structure in AISI 304 stainless steel with S.Brite finish, and an inner structure in AISI 304 stainless steel with blind doors. General features - Interior with rounded corners and moulded bottom- 75 mm insulation in ecological polyurethane- AISI 304 stainless steel racks, bars, grids and guides- Easily replaceable one-piece refrigeration unit- Temperature regulation range 0 / +30°C and humidity 40% ÷ 95%- Ventilated refrigeration with cataphoresis-treated evaporator- Class N air-cooled condensing unit (max +32°C)- Refrigerant gas R290- Automatic defrosting with electrical resistance- Resistance humidifier unit as standard (water connection required)- Condensate collection with removable tray- EVERtouch electronic control panel with 7" touch screen display- Key lock- Self-closing doors with 105° latch- Easily replaceable magnetic gaskets- Height-adjustable stainless steel feet (130-200 mm)- Wi-Fi connection module for remote management (automatically connects to the cloud via the Wi-Fi network, allowing remote management of the operation and parameters of the cabinet or cell). Functional features: 10 preset recipes 150 programmable recipes 20 distinct phases for each recipe- Constant display of internal temperature and humidity remaining time of the current phase and icons with active function- USB port for import/export of recipes, parameters, recorded data and possible software update- HACCP data log and alarms- Multi-language menu- Quick setting

and display of temperature, humidity, ventilation speed, air changes and run-stop-
Display of temperature, humidity, weight and Ph graphs (optional)

Dimensions

Dimensioni esterne	1500x850x2080 mm
Dimensioni imballo	1540x880x2235 mm

Technical data

Alimentazione	Electric
Amperaggio	14 A
Capacità	1365 Lt
Frequenza	50 Hz
Gas refrigerante	R290
Peso	238 kg
Peso lordo	265 kg
Potenza Elettrica	2.6 kW
Potenza frigorifera	1.04 kW
Refrigerazione	ventilated
Sbrinamento	automatic
Temperatura d'esercizio	0 +30 °C
Voltaggio	230 V

Standard equipment

In dotazione	6 Coppie di guide inox, 18 barre in acciaio inox per ganci salumi e 72 ganci per salumi
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