

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 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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