

Cod: 104290029318

Stainless steel meat maturation cabinet 2 doors in screen-printed glass with black profiles capacity 1365 I



Description

The product has an outer structure in AISI 304 stainless steel with S.Brite finish, inner structure in AISI 304 stainless steel. Full glass doors with screen-printed glass and black anodised profiles.

General features:

- Interior with rounded corners and moulded bottom
- 75 mm ecological polyurethane insulation
- AISI 304 stainless steel racks, hooks, grids and guides
- Easily replaceable one-piece refrigeration unit
- Temperature control range -2 / +10°C, Mod. Glass 0 / +10°C and humidity 40% ÷ 90%
- Ventilated refrigeration with cataphoresis-treated evaporator
- Class N air-cooled condensing unit (max +32°C)
- REM models (without condensing unit) fitted with thermostatic valve
- Refrigerant gas R290
- Automatic defrosting with electrical resistance

- Automatic condensate evaporation with self-regulating electric heater
- MEATouch electronic control panel with 4.3" touch screen display
- Touch screen interface with gestures for even more intuitive control
- LED UVC germicidal lamp as standard
- Internal lighting with K4000 LED bars
- Key lock
- Self-closing doors with 105° latch
- Easily replaceable magnetic seals
- Height-adjustable stainless steel feet (130-200 mm)
- Wi-Fi connection module for remote management

Functional features:

3 preset recipes, programmable up to 4 stages separate for each recipe 10 fully customisable recipes that can be stored on the instrument

- Controlled parameters for each phase; temperature, humidity fan speed, phase duration
- Constant display of internal temperature and internal humidity
- HACCP data log and alarms
- Alarm history combined with pop-up warning messages
- Clock and date display (RTC)
- Multi-language menu
- Quick setting and display of temperature and humidity level
- Manual or timed UVC germicidal lamp activation
- Average display of temperature and humidity values humidity measured during the recipe
- Wi-Fi connection for remote viewing and control
- Possibility of software update via USB socket

Dimensions

Dimensioni esterne	1500x850x2080 mm
Dimensioni imballo	1540x880x2235 mm

Technical data

Alimentazione	Electric
Amperaggio	7.5 A
Capacità	1365 Lt
Frequenza	50 Hz
Gas refrigerante	R290

Peso	267 kg
Peso lordo	292 kg
Potenza Elettrica	1.7 kW
Potenza frigorifera	1.04 kW
Refrigerazione	ventilated
Sbrinamento	automatic
Temperatura d'esercizio	0 +10 °C
Voltaggio	230 V

Standard equipment

In dotazione	6 Coppie guide inox, 6 griglie in acciaio inox GN 2/1 530x650 mm, 1 ganciera per carne, 4 ganci per carne
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