

Cod: 11211001063102

Meat maturation cabinet with Wi-Fi connection 1 solid door 700 l -6 + 40°C



Description

Meat maturation cabinet, monocoque with 60 mm HFO polyurethane foam insulation, cell operating temperature -6° + 40°C, humidity management, uniform internal ventilation created by 3 axial fans that distribute humidity and temperature to all internal areas and levels, device with fully automated digital control complying with Industry 4.0, time-controlled ozonator (optional, necessary for air exchange), room temperature of use from +18° to +25°C, climate class 4.

Dimensions

Dimensioni esterne	720x800x2020 mm
Dimensioni interne	600x680x1440 mm

Technical data

Alimentazione	Electric
Capacità	700 Lt
Classe climatica	4
Frequenza	50 Hz
Gas refrigerante	R290
Peso	80 kg
Potenza Elettrica	1.3 kW
Sbrinamento	hot gas
Temperatura d'esercizio	-6 +40 °C
Voltaggio	230 V