

Cod: 11211001097102

Meat maturation cabinet with Wi-Fi connection 1 solid door 900 l -6 + 40°C



Description

Meat maturation cabinet, monocoque with 75 mm insulation with HFO polyurethane foam, 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), climate class 4.

Dimensions

Dimensioni esterne	790x1010x2090 mm
Dimensioni interne	640x850x1480 mm

Technical data

Alimentazione	Electric
Capacità	900 Lt
Classe climatica	4
Frequenza	50 Hz
Gas refrigerante	R290
Peso	90 kg
Potenza Elettrica	1.30 kW
Sbrinamento	hot gas
Temperatura d'esercizio	-6 +40 °C
Voltaggio	230 V