

Cod: 11211002099102

Meat maturation cabinet with Wi-Fi connection 2 blind doors 1400 lt -6 + 40°C



Description

Meat maturation cabinet, monocoque with 60 mm insulation with HFO polyurethane foam, cell operating temperature -6° + 40°C, humidity management, device with fully automated digital control complying with Industry 4.0 requirements, ozonator with timed control (optional)

The cabinet can perform multiple functions including: management of cooling, heating and maintenance, management and operation by reading temperature probes: evaporator, suction cell, relative humidity, cold/hot/humidification/dehumidification/ozonation function (optional), complete and customisable freezing/leavening, maturing, drying, thawing, pre-cooking, temperature and humidity controlled storage cycles can be performed.

TECHNOLOGICAL INNOVATION INDUSTRY 4.0 - ambient temperature of use from +18° to +25°C - climatic class 4

Dimensions

Dimensioni esterne	1440x800x2020 mm
Dimensioni interne	1320x680x1440 mm

Technical data

Alimentazione	Electric
Capacità	1400 Lt
Classe climatica	4
Frequenza	50 Hz
Peso	160 kg
Potenza Elettrica	2.5 kW
Sbrinamento	hot gas
Temperatura d'esercizio	-6 +40 °C
Voltaggio	230 V