HENDI
Tools for Chefs

Dry aging cabinet, undercounter code: 204979

Body, door frame, and door handle made of 18/8 stainless steel.
Door made of 2 layers of Low-E tinted tempered glass.
Door lock is included.
Distilled water container made of ABS – distilled water must be filled manually.
Display notification and audible alarm when the water tank's humidity falls below 15%.
Alarm indicating the door open for more than 3.5 minutes.
Built-in UVC sterilisation lamp.
Forced cooling using a ventilator.
LED lights placed on both sides of the chamber and on the ceiling.
Max. load per hook: 25 kg.
Max. load of the hanging rod: 50 kg.
Temperature range: 2 °C – 10 °C.
Adjustable humidity range: 60-85%.
Current humidity level displayed.
Proper thermal, ventilation and humidity conditions for dry aging meat.
Included:
3x hooks.
Salt tray.



SPECIFICATIONS

Climate class	cc4	Insulation thickness (mm)	45
Colour	Silver	Number of doors	1
Control panel	Digital	Number of shelves	1
Door type	Hinged	Marketing Packaging Type	Box
Power (input) (W)	350	Marketing Packed per	1
Length (mm)	545	Internal length (mm)	355
Width (mm)	600	Internal width (mm)	510
Height (mm)	900	Internal height (mm)	745
Measurements	545x600x(H)900	Maximum volume (L)	148
Main materials	Plastics, Metals, Glass	Usable volume (L)	138
Materials	18/8 Stainless steel, ABS (Acrylonitril-butadieen-styrene), Hardened glass		

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TRANSPORT SPECIFICATIONS

EAN	8711369204979
Intrastat code	84198180
Sales units per pallet	2

Plastic packaging (gram)	500
Country of origin	Hong Kong
GS1 Packed per	1
Gross weight (kg)	59