

Undercounter dry aging cabinet

221426

Body, door frame, and door handle made of AISI 304 stainless steel. Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside. 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 – protection against uncontrolled disruption of the conditions in the chamber. Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop. Forced cooling using a ventilator which ensures the required level of air circulation. 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: 1-25 °C. Adjustable humidity range: 60-85%. Current humidity level is displayed on the panel. Refrigerant: R600a.

Max. load per shelf: 30 kg. In the cabinet there are: – shelf, – 1 hanging rod, – 3 hooks, – salt tray (salt not included), all elements above are made of AISI 304 stainless steel.



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Specifications

Interior material	: 18/10 Stainless steel
Usage area	: Indoor
Machine type	: Undercounter
Voltage	: 220-240
Temp range from (°C)	: 1°C
Temp range to (°C)	: 25°C
Agregate placement	: Bottom
Refrigerant	: R600a
Cooling system	: Dynamic
Insulation spec	: Cyclopentan
Insulation thickness (mm)	: 50
Climate class	: 8 (24°C 55% RH)
Energy label	: B
Cord length (mm)	: 2000
Reversible door	: Yes
Materials	: 18/10 Stainless steel, ABS (Acrylonitril-butadien-styrene), Hardened glass
Transparent door	: Yes
Packaging type	: Box
Length (mm)	: 595
Width (mm)	: 620
Height (mm)	: 830
Usable volume (L)	: 98
Capacity value	: 61
Capacity unit	: kg
Max load	: 25
Tray support spacing (mm)	: 90
Noise level (dB)	: 69
Power (input) (W)	: 170
Control panel	: Digital
Number of doors	: 1
Number of shelves	: 1
Measurements	: 595x620x(H)830
Shelf type	: Greting
Adjustable	: Yes

Transport specifications

EAN	: 8711369221426
Intrastat code	: 84185090
Gross weight (kg)	: 52
Net weight (kg)	: 47.82
Plastic packaging (gram)	: 1630

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