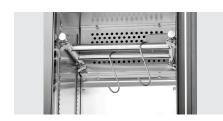




- Perfect climatic conditions for maturing meat
 - Air humidity can be regulated in 1 %
 - Temperature can be regulated in 1 °C



Suitable for hanging and horizontal maturation of high-quality pork, beef and venison





Sterilisation of interior using UV light before, during and after the maturation pro-

Top-quality tasty meat - this Dry Age cabinet provides perfect conditions for meat maturation.

✓ Material inside: Stainless steel · Colour: Black Content: 63 litre(s) · Material: Glass Steel plate W 310 x D 370 x H 480 mm • Size inside: · Temperature range: 2 °C to 14 °C 50 % to 85 % · Humidity: · Number of filters: Filter type: Activated carbon • Thermostat: Yes

· Temperature control: Electronic In 1 °C steps • UV lamp: Yes · Cooling: Circulating air

· Climate class: ST · Ambient temperature: 18 °C to 38 °C • GWP·

· Automatic defrosting No function:

· Drip water evaporati-Yes on: · Type of intermediate Grilles

shelves: · Number of intermedia-

te shelves: · Height-adjustable intermediate shelves:

 Load-bearing capacity of intermediate shelves max.:

W 295 x D 305 x H 30 mm · Rod size:

15 kg

· Support load per suspended rack:

 Lockable: Yes · Interior lighting: LED · Digital display: Yes • Control unit: Touch · Number of doors:

Leaf door, glass · Type of door: Triple glazing • Type of glass: Tinted UV filter glass

20 kg

· Safety glass: Yes • Door hinge side: Right • Door hinge side can be No changed: · Height-adjustable feet: Yes

• ON/OFF switch: · Control lamp:

Antibacterial UV light · Properties: Odour neutralisation thanks to

activated carbon filters 1 activated carbon filter

· Including: 1 drip tray

1 handle with assembly material 1 suspended rack + 3 meat

hooks

1 water reservoirs + 1 spare reservoirs + holder + trip tray

2 keys

4 stainless steel racks

• Important information:

0,135 kW | 230 V | 50 Hz · Power load:

