

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

| - Material inside: | Stainless steel | - Support load per sus- | 20 kg |
| :---: | :---: | :---: | :---: |
| - Colour: | Black | pended rack: |  |
| - Content: | 63 litre(s) | - Lockable: | Yes |
| - Material: | Glass | - Interior lighting: | LED |
|  | Steel plate | - Digital display: | Yes |
| - Size inside: | W $310 \times \mathrm{D} 370 \times \mathrm{H} 480 \mathrm{~mm}$ | - Control unit: | Touch |
| - Temperature range: | $2^{\circ} \mathrm{C}$ to $14{ }^{\circ} \mathrm{C}$ | - Number of doors: | 1 |
| - Humidity: | 50 \% to 85 \% | - Type of door: | Leaf door, glass |
| - Number of filters: | 1 | - Type of glass: | Triple glazing |
| - Filter type: | Activated carbon |  | Tinted |
| - Thermostat: | Yes |  | UV filter glass |
| - Temperature control: | Electronic | - Safety glass: | Yes |
|  | In $1^{\circ} \mathrm{C}$ steps | - Door hinge side: | Right |
| - UV lamp: | Yes | - Door hinge side can be | No |
| - Cooling: | Circulating air | changed: |  |
| - Climate class: | ST | - Height-adjustable feet: | Yes |
| - Ambient temperature: | $18^{\circ} \mathrm{C}$ to $38{ }^{\circ} \mathrm{C}$ | - ON/OFF switch: | Yes |
| - GWP: | 3 | - Control lamp: | - |
| - Automatic defrosting function: | No | - Properties: | Antibacterial UV light Odour neutralisation thanks to |
| - Drip water evaporation: | Yes | - Including: | activated carbon filters <br> 1 activated carbon filter |
| - Type of intermediate | Grilles |  | 1 drip tray |
| shelves: |  |  | 1 handle with assembly material |
| - Number of intermediate shelves: | 4 |  | 1 suspended rack +3 meat hooks |
| - Height-adjustable intermediate shelves: | Yes |  | 1 water reservoirs + 1 spare reservoirs + holder + trip tray |
| - Load-bearing capacity | 15 kg |  | 2 keys |
| of intermediate shelves |  |  | 4 stainless steel racks |
| max.: |  | - Important information: | - |
| - Rod size: | W $295 \times$ D $305 \times \mathrm{H} 30 \mathrm{~mm}$ | - Power load: | $0,135 \mathrm{~kW}\|230 \mathrm{~V}\| 50 \mathrm{~Hz}$ |

$>$ Perfect climatic conditions for maturing meat
$\checkmark$ Air humidity can be regulated in $1 \%$ steps
$\checkmark$ Temperature can be regulated in $1^{\circ} \mathrm{C}$ steps


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


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[^0]:    - Sterilisation of interior using UV light before, during and after the maturation process

