Dry Age cabinet 380



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

✓Material:	Glass Steel plate	 Height-adjustable in- termediate shelves: 	Yes
 Material inside: Colour: Content: 	Stainless steel Black 380 litre(s)	 Load-bearing capacity of intermediate shelves max.: 	20 kg
Size inside:Temperature range:	W 495 x D 532 x H 1600 mm 2 °C to 14 °C	 Support load per sus- pended rack: 	80 kg
Temperature control:	Electronic In 1 °C steps	 Rod size: Lockable:	Ø 25 mm, length 495 mm Yes
 Humidity: Temperature regulati- 	50 % to 85 % In 1 % steps	 Interior lighting: Digital display: 	LED Yes
on: • Number of filters:	2	 Control unit: Number of doors: 	Touch 1
 Filter type: Thermostat: 	Activated carbon Yes	 Type of door: Type of glass:	Leaf door, glass Triple glazing
 Insulation: UV lamp: 	Cyclopentane C5H10 Yes	.),,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Tinted UV filter glass
Water reservoir: Cooling:	2 x 300 ml	 Safety glass: Door hinge side: 	Yes Right
Climate class:	Circulating air ST	 Door hinge side can be changed: 	No
 Ambient temperature: GWP:	18 °C to 38 °C 3	 Height-adjustable feet: 	No
 Automatic defrosting function: 	Yes	ON/OFF switch:Control lamp:	Yes -
 Drip water evaporati- on: 	Yes	 Important information: Properties: 	- Antibacterial UV light
 Type of intermediate shelves: 	Grilles		Odour neutralisation thanks to activated carbon filters
 Number of intermedia- te shelves: 	7	 Power load: Including:	0,41 kW 230 V 50 Hz 2 activated carbon filters
Size Clipboard:	W 480 x D 490 mm	5	1 drip tray 7 stainless steel racks



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



 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 process



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