

INOX | Upright Cabinets

REFRIGERATED CABINETS ► MEAT AGING ► NO FROST ► CHILLER



GENERAL FEATURES

- 460Lt. Refrigerated meat aging
- Stainless Steel exterior and interior
- Ventilated Cooling
- Hot gas defrost system
- Condensed water evaporating system with hot gas
- Foaming Agent Cyclopentane (45mm per side)
- Digital Thermostat
- Adjustable humidity at the percentage point (settable from 50%-80%)
- Double safety tempered glass with Low-e (Low emissivity glasses)
- Stainless steel door frame (Heated) with cylindrical handle
- Door with self closing (Not reversible)
- Removable Gasket
- LED light (Pink color) and lock fitted as standard
- Germicidal UVC lamp
- Adjustable chromed shelves: 6 Pcs + Hanging meat bar and 6 hooks
- N.4 Adjustable feet
- Energy efficiency class: -

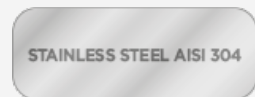
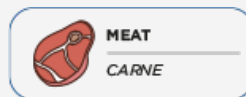
TECHNICAL SPECIFICATIONS

Capacity	458 L
Temperature	+2° ~ +10°C
Consumption	2.94 kWh/24h
Rated Power	150 W
Noise level	50 dB(A)
Net Weight	100 Kg
Gross Weight	108 Kg
External Dimensions (WxDxH mm)	900x560x1820
Internal Dimensions (WxDxH mm)	808x418x1490
Packaging dimensions (WxDxH mm)	955x580x1950
Loading quantities 20'/40'/40'HQ	24/48/48

CERTIFICATION

CE RoHS

QM 728



DETAILS



Suitable for sub primal cuts; as strip loins, rib eyes and sirloin



Inner body in "Mirror steel"



Adjustable stainless steel shelves anti-tipping



External cylindric handle in stainless steel



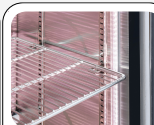
Lock fitted as standard



Digital Thermostat



Humidity sensor



Double Vertical LED "Rose" (Anti-discoloration)



Hanging meat bar and hooks

PRODUCT DIMENSIONS

