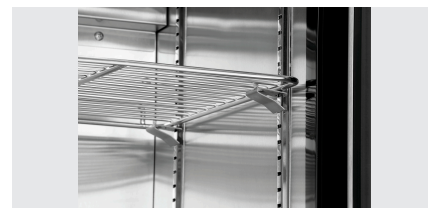
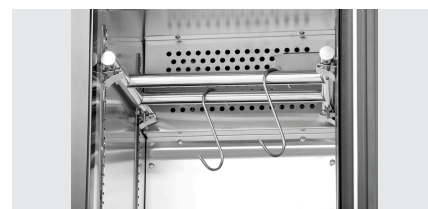




- ▶ Perfect climatic conditions for maturing meat
- ✓ Air humidity can be regulated in 1 % steps
- ✓ Temperature can be regulated in 1 °C steps



- ▶ 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

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

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| <ul style="list-style-type: none"> ✓ Material inside: Stainless steel • Colour: Black • Content: 63 litre(s) • Material: Glass Steel plate • Size inside: W 310 x D 370 x H 480 mm • Temperature range: 2 °C to 14 °C • Humidity: 50 % to 85 % • Number of filters: 1 • 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: 3 • Automatic defrosting function: No • Drip water evaporation: Yes • Type of intermediate shelves: Grilles • Number of intermediate shelves: 4 • Height-adjustable intermediate shelves: Yes • Load-bearing capacity of intermediate shelves max.: 15 kg • Rod size: W 295 x D 305 x H 30 mm | <ul style="list-style-type: none"> • Support load per suspended rack: 20 kg • Lockable: Yes • Interior lighting: LED • Digital display: Yes • Control unit: Touch • Number of doors: 1 • Type of door: Leaf door, glass • Type of glass: Triple glazing Tinted UV filter glass • Safety glass: Yes • Door hinge side: Right • Door hinge side can be changed: No • Height-adjustable feet: Yes • ON/OFF switch: Yes • Control lamp: - • Properties: Antibacterial UV light Odour neutralisation thanks to activated carbon filters 1 activated carbon filter 1 drip tray 1 handle with assembly material 1 suspended rack + 3 meat hooks 1 water reservoirs + 1 spare reservoirs + holder + drip tray 2 keys 4 stainless steel racks • Important information: - • Power load: 0,135 kW 230 V 50 Hz |
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