INOX | Upright Cabinets

REFRIGERATED CABINETS ► CURING MEAT ► NO FROST ► CHILLER

























DETAILS







Digital control



Inner LED light



Shelf for salami



Humidity sensor



Suitable for salami/ham



Suitable for cheese



Cheese shelf set (N.4 Shelves) orderable

GENERAL FEATURES

Refrigerated curing meat upright (TROPICALIZED)	•
Stainless Steel exterior and interior	•
Ventilated Cooling	•
Hot gas defrost system	•
Foaming Agent Cyclopentane (75mm per side)	•
Digital Thermostat	•
Removable Gasket	•
LED light and lock fitted as standard	•
Door: Self closing and reversible door fitted as standard	•
Automatic extractor for air re-oxygenating fitted as standard	•
Adjustable humidity at the percentage point (settable from 1%-99%)	•
N. 3 Salami shelves (with Hook) fitted as standard	•
N. 5 pre-set and customizable recipes/N.7 programmable steps for each recipe	•
N.4 S/S Adjustable feet - (Lockable castor as Optional)	•
Energy efficiency class: -	•

TECHNICAL SPECIFICATIONS

External Dimensions (WxDxH mm)	710x850x2115
Internal Dimensions (WxDxH mm)	550x670x1540
Noise level	52 dB(A)
Consumption	0 kWh/24h
Capacity	700 L
Rated Power	1050 W
Net Weight	178 Kg
Temperature	0° ~ +25°C
Gross Weight	195 Kg
Packaging dimensions (WxDxH mm)	770x940x2180
Loading quantities 20'/40'/40'HQ	18/36/36

CERTIFICATION

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RoHS

PRODUCT DIMENSIONS







