



- ▶ 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 excellent meat maturation.

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