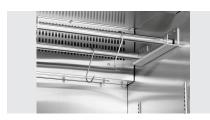




- Perfect climatic conditions for maturing meat
  - Air humidity can be regulated in 1 % steps
  - ✓ Temperature can be regulated in 1 °C steps



 Suitable for hanging and horizontal maturation of high-quality pork, beef and venison



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

✓ Material:

Steel plate

Material inside: Stainless steel

Colour: Black

Content: 380 litre(s)

Size inside: W 495 x D 532 x H 1600 mm
Temperature range: 2 °C to 14 °C

Glass

Temperature control: Electronic
 In 1 °C steps
 Humidity: 50 % to 85 %
 Temperature regulati- In 1 % steps

on:

Number of filters: 2
 Filter type: Activated carbon
 Thermostat: Yes

• Insulation: Cyclopentane C5H10

UV lamp: Yes
Water reservoir: 2 x 300 ml
Cooling: Circulating air

Climate class: STAmbient temperature: 18 °C to 38 °C

• GWP: 3 • Automatic defrosting Yes

function:
• Drip water evaporation:

Yes

• Type of intermediate shelves:

Number of intermediate shelves:

• Size Clipboard: W 480 x D 490 mm

Grilles

 Height-adjustable intermediate shelves:

 Load-bearing capacity of intermediate shelves max.:

Support load per suspended rack:

• Rod size: Ø 25 mm, length 495 mm

Yes

No

Right

20 kg

80 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:Door hinge side:Door hinge side can be changed:

Height-adjustable feet: No
ON/OFF switch: Yes
Control lamp: Important information: -

Properties:

• Including:

Power load:

Antibacterial UV light Odour neutralisation thanks to activated carbon filters 0,41 kW | 230 V | 50 Hz 2 activated carbon filters

1 drip tray

7 stainless steel racks



 Sterilisation of interior using UV light before, during and after the maturation process



