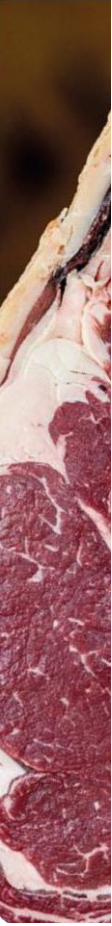


DR 70 BL

DRY AGE CABINET



INOX
304



7
cm

LED

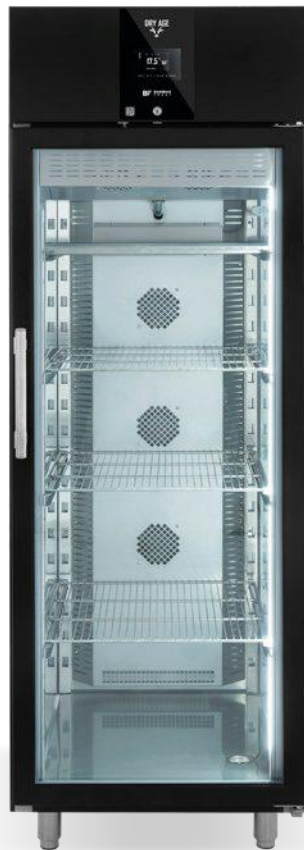


- κ Black color steel Exterior / Interior
- κ Insulation with ecological polyurethane 7cm to the body and 8cm on the bottom
- κ H.A.C.C.P. rounded corners
- κ Stainless steel grills
- κ Stainless steel pair sheet for gastronorm container
- κ Height adjustable inox feet
- κ Self-closing door
- κ Terminal switch which blocks the ventilator when the door opens
- κ Lock on the door
- κ Drain system on the bottom
- κ Internal light LED
- κ Humidity control
- κ UV protection double glass
- κ UVC antibacterial lamp
- κ Bluetooth connectivity
- κ H.A.C.C.P data recorder
- κ Three meat hook tubes
- κ Ecological freon
- κ Air flow system for uniform distribution of cooling



DR 70 BL

DRY AGE CABINET



DRY AGE

Dry aged meat cabinets have the proper conditions to mature meat, the air humidity, air circulation and temperature are controlled.

This process provides to meat intense and deep flavor and a grate smooth texture where has nothing to do with the raw meat.

The meat is done tender because of the natural enzymes which they "separate" the protein cells where contained in muscle tissue.

The difference between raw meat and dry aged meat is that the second one is noticeably tender and tasty than the raw meat.

To achieve the best aged meat more than the the regular, a piece of meat in "dry environment" needs space (many liters of air round the meat) in the space that the temperature and humidity are observed all the time.

MODEL	DR 70 BL
External dimensions (WxDxH) cm.	70 x 82 x 207
Capacity (L)	600
Temperature Range (°C)	-2 to +15
Humidity control (%)	30 to 90
Doors	1
Door Dimensions (WxD) cm.	69 x 167,5
Inox grills (Pcs/Dimensions (WxD) cm.)	3 / 60,5 x 60
Inox Feet (Pcs/Dimensions (H) cm.)	4 / 10 - 13
Voltage / Frequency (V/Hz)	220 - 240 / 50
Input Power (W)	1150
Compressor (HP)	1/2
Type of Cooling	Fan assisted
Type of Defrost	Automatic
Controller	Digital
Refrigerant	R 290
Internal Light	LED
Antibacterial lamp	UVC
Net Weight (kg)	134
Volume (m³)	1,18
TIMH	