## DRY AGE CABINET





- k Stainless steel Exterior / Interior
- Insulation with ecological polyurethane 7cm to the body and 8cm on the bottom
- k H.A.C.C.P. rounded corners
- k Stainless steel grills
- \* Stainless steel pair sheet for gastronorm container
- k Height adjustable inox feet
- k Self-closing door
- \* Terminal switch which blocks the ventilator when the door opens
- k Lock on the door

- k Drain system on the bottom
- Internal light LED
- k Humidity control
- k UV protection double glass
- VVC antibacterial lamp k
- Bluetooth connectivity k
- H.A.C.C.P data recorder k
- Three meat hook tubes k
- Ecological freon
- k Air flow system for uniform distribution of cooling

## DR 70

## 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          |
|--|----------------|
| 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 164,6     |
| 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 (m <sup>3</sup> )               | 1,18           |
| ТІМН                                   |                |