

The **efficold meat ager cabinets** range is aimed at preserving and maturing beef, pork and other applications susceptible to temperature changes, offering a new culinary experience.

Its design achieves a very attractive product visually and with the latest technologies that allow to obtain an extraordinarily tender and intense flavour with its system to age the meat naturally.



## Características

- Interior LED light vertically arranged to maximize product visibility, without ultraviolet radiation.
- Interior and exterior in steel sheet that provides great robustness.
- Equipped with one shelf, with a maximum load of 40kg. As standard, the shelves are coated with antibacterial plastic
- Ecological injected polyurethane insulation free of CFCs, density 40kg/m<sup>3</sup>.
- Double glass door equipped with hinges, automatic return system and opening fixing.
- Two height-adjustable front feet and four rear rollers for easy movement.
- Uniform distribution of the cold inside thanks to the excellent design of the ventilated cooling system and its evaporator with anti-corrosion coating.
- Temperature control by digital thermostat with automatic defrost system, that also allows to regulate the humidity level and the inner temperature.
- Automatic evaporation of defrosting water.
- Electronic humidostat.
- Low maintenance condenser.
- UV air sterilization.
- Activated carbon filter.
- Door lock as standard.
- Unitary palletized.

## Opciones

- Exterior black finish or stainless steel AISI 304.
- Shelves and trays with electropolished finish.
- Horizontal bracket with hooks to hang the inner product.
- Trays for salt from the Himalayas.
- Supplementary stand.

## Datos técnicos

External dimensions (mm)	600 x 620 x 925
Internal dimensions (mm)	490 x 474 x 686
Net weight (kg)	70
Internal net volume (Lt)	140
Illumination	Yes - LED
Transport 13m truck (pcs)	63
24h energy consumption (kW/h)	1
Climatic class	4 (30°C / 55% HR)
Temperature range (°C)	0 / +20
Refrigerant	R-600a
Voltage / frequency	230v / 50Hz
Humidity level (%)	60 to 90