



PRIMEAT CABINETS

SERVING THE FOOD INDUSTRY SINCE 1951

PRIMEAT DRY AGING CABINET 176 LB/80 KG CAPACITY STANDARD GLASS

Item: 47350 Model: SLB080MEB







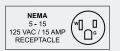


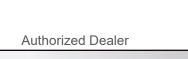












PRIMEAT DRY AGING CABINET STANDARD GLASS





TECHNICAL SPECIFICATIONS

PRIMEAT DRY AGING CABINET BLACK 176 LB/80 KG Item 47350 SLB080MEB Model Capacity 176 lbs/80 kg Power 510 W Current 4.4 Amps **Electrical** 220 V / 50 Hz Lighting 24 W Cooling 185 W - 0.81 A **Defrosting** 26 W Heating 390 W **Gas Refrigerant** R600A **Gas Quantity** 52 g **Climatic Class** Humidity 20% - 92% -3°C - 10°C **Temperature** Range 26.6°F - 50°F

425 x 425 x 1600mm

650 x 650 x 2200mm

25.5" x 25.5" x 86.6"

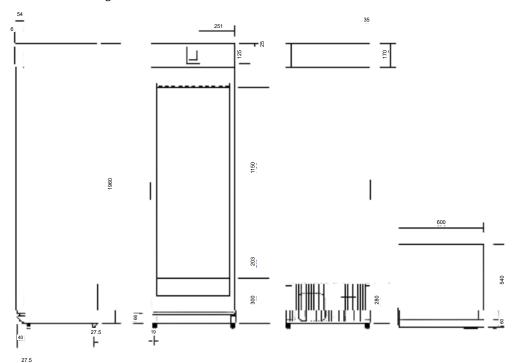
16.7" x 16.7" x 63" 600 x 600 x 1980mm

24" x 24" x 78"

86 kg

TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are in mm





Internal

External

Packaging

Dimensions

Gross Weight

DynaFlow®: indirect and adjustable ventilation system, designed to ensure even and consistent air distribution. Create a more stable environment for a higher degree of food safety.



Humidifier: allows the active management of the humidity level inside the cellar thanks to vaporized water supply. H₂O is taken from a dedicate tank (included) or thanks to connection to the water network.



HumiRight®: no need for additives or preservatives such as salt blocks, avoiding the potential growth/proliferation of harmful bacteria and/or molds on your valuable product.



AISI 304 Stainless Steel: suitable for contact with foodstuffs, safe, compliant, durable, and resistant against external agents (chemical and environmental).



ClimaCure®: minimizes the possibility of negative microbiological effects, and helps to promote food safety.

OMCAN INC.

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