



**SERVING THE FOOD INDUSTRY SINCE 1951** 

## SALUBRINO DRY AGING CABINET 176 LB/80 KG CAPACITY STANDARD GLASS

Item: 47350 Model: SLB080MEB







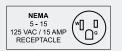


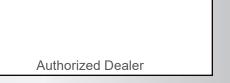












# SALUBRINO DRY AGING CABINET STANDARD GLASS



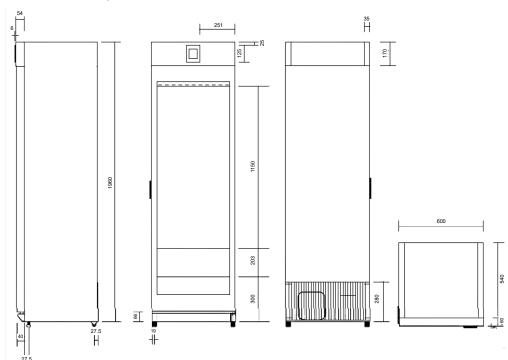
#### **TECHNICAL SPECIFICATIONS**

## SALUBRINO DRY AGING CABINET BLACK 176 LB/ 80 KG

Item 47350 SLB080MEB Model Capacity 176 lbs/80 kg 510 W **Power** 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 Internal 16.7" x 16.7" x 63" 600 x 600 x 1980mm **External** 24" x 24" x 78"

#### **TECHNICAL DRAWINGS & DIMENSIONS**

\*measurements in diagrams are in mm





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.

650 x 650 x 2200mm

25.5" x 25.5" x 86.6"

86 kg



Humidifier: allows the active management of the humidity level inside the cellar thanks to vaporized water supply. H<sub>2</sub>O 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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