

MPA1410TNG LARGE DOUBLE DOOR UPRIGHT DRY-AGING CHILLER CABINET - SMOKING OVEN



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Tenderise your meet, With our New Upright Butcher Dry-Aging Cabinet with low controlled humidity Includes fan speed regulator for automatic air exchange • -2 to 8°C.

This cabinet reproduces the ideal climate conditions for aging meat, obtaining tender and tasty dry aged meat & salami.

DESCRIPTION

Large Double Door Upright Dry-Aging Chiller Cabinet - MPA1410TNG

Refrigerated: -2 to 8°C

Ambient: 38°C

Capacity: 1300 Litres

Tenderise Your Meet, with Our New Upright Butcher Dry-Aging Cabinet with Low Controlled Humidity Includes Fan Speed Regulator for Automatic Air Exchange • -2 to 8°C.

This Cabinet Reproduces The Ideal Climate Conditions for Aging Meat, Obtaining Tender and Tasty Dry Aged Meat & Salami. (Smoking Oven)

- Embraco Compressor
- Dixell Digital Temp. Controls & Read-Out The Humidity
- 4 Hanging Rods Included for Larger Cuts (Holds 75Kg Each)
- Grade 304 18/10 Stainless Steel Interior & Exterior
- Internal LED Lighting
- Fan Cooling
- Automatic Defrost & Build
- CFC Free Insulation
- Easy to Clean
- Double Glazed Glass Door
- Lockable Glass Door

SPECIFICATIONS

NET WEIGHT (KG)	No
WIDTH (MM)	148
DEPTH (MM)	830
HEIGHT (MM)	2010
PACKING WIDTH (MM)	850
PACKING DEPTH (MM)	1510
PACKING HEIGHT (MM)	2060
POWER	240V; 10A outlet required