

Stagionello® Dry Age 2.0 400 Liter, 120 Kg Dry Aging Cabinet, Standard – 220-240V, 1Ph, 550W

ITEM: 48036 MODEL: MM-IT-400L-SS

The perfect, compact-size cabinet that adapts to small spaces

Design and technology 100% MADE IN ITALY, Stagionello® Dry-age 2.0 can easily be fitted into your establishment's decor, personalizing it, with your brand. A 400 l system that can accommodate up to 120 KG of meat on its 4 Shelves



FEATURES:

- Dry-Age safely upto 35 days
- EFSA (European Food Safety Authority) Dry Age Compliance
- Plug & Dry
- ZERO Installation Cost
- 8 Validated Dry-Age Process
- pH Meat Analysis
- 2 HACCP Systems
- No Mould, No Waste, No Bad Smell
- Humidification System for Internal Humidity Control
- 100% Food-Safe Material – Inside made of Stainless Steel AISI 304
- Patented Technology

Technical Specification

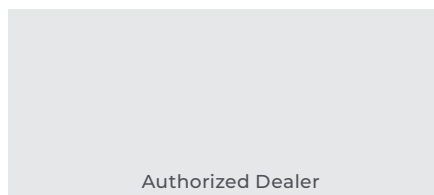
Item	48036
Model	MM-IT-400L-SS
Capacity	28.3 cu.ft. (400 L)
Material Interior	Stainless Steel AISI 304
Material Exterior	Stainless Steel AISI 304 or painted sheet metal
Number of Doors	1 Swing Door - Glass Door
Number of Shelves	4
Shelf Capacity (Maximum)	77 lb. (35 kg.)
Power (Watts/ Horsepower)	550 W
Amps	3.4 A
Electrical (Volts/Hertz/Phase)	220-240V / 60Hz / 1Ph
Sterilization	self-sterilization by the operator
Working Temperature	-3 -10°C (26.6-50°F)
Storage Temperature	8 - 32°C (46.4 - 89.6°F)
Relative Humidity Range	30% to 90 %
Interior Dimensions (WDH)	16.7" x 16.7" x 63" (425 x 425 x 1600 mm)
Net Weight	190 lb. (86 kg.)
Net Dimensions (WDH)	23.6" x 23.6" x 78" (600 x 600 x 1980 mm)
Gross Weight	212 lb. (96 kg.)
Gross Dimensions (WDH)	26" x 26" x 87" (660 x 660 x 2200 mm)

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