

CABINET FOR SALAMI DRYING AND AGING

AS100 MODEL

DIMENSIONS

- Width: 48.82"
- Depth: 33.46"
- Height: 79.92"
- Capacity: 220/310 lbs

MATERIALS DESCRIPTION:

- Stainless steel cabinet with 2 glass doors and adjustable feet or wheels.
- 1 refrigerator compressor running on R.404 to V. 110/220 Hz 60.
- 1 static evaporator with stainless steel drip tray.
- 1 set of refrigerating accessories.

Multi language touch screen control unit for the control of temperature, humidity and ventilation, controllable remotely by PC or tablet.

- Ability to adjust humidity and temperature parameters also in the automatic program running phase.
- Display for the viewing of real temperature and humidity.
- Cooling control.
- Humidification control.
- Dehumidification control.
- Heating control.
- Automatic defrost.
- Automatic internal control light switch.
- USB plug for downloading all data on PC.
- 2 tangential centrifugal fans.
- 2 LED lighting.



- 1 probe to detect the temperature and percentage of moisture.
- 20 stainless steel poles for hanging salami.

Optionals:

- Needle probe for the detection of the temperature inside the product.
- Insertion probe for PH measurement
- Measurement system of weight loss



**Impianti
Condizionamento
Salumifici**

The proper amount of technology.

DRYING AND AGING SALAMI - MORTADELLA COOKING OVEN - CONDITION AIR FOR PROCESSING ROOMS - REFRIGERATING ROOMS - SMALL PRODUCTIONS
I.C.S. S.r.l. Via per San Felice, 73 - 41031 Camposanto (Modena) - Tel. e Fax +39 0535 82351 www.icscond.it e-mail: info@icscond.it

made in italy