

CABINET FOR DRY AGING MEAT

FC100 MODEL

DIMENSIONS

- Width: 1240 mm (4,07 ft)
- Depth: 850 mm (2.79 ft)
- Height: 2030 mm (6.66 ft)

MATERIALS DESCRIPTION:

- Cabinet with stainless steel structure and one glass door with adjustable feet
- 1 refrigerator compressor running on R. 404 to V. 110/220 Hz 60
- 1 ceiling ventilated evaporator
- 1 set of accessories refrigerators

Touch-screen electronic panel for temperature, humidity and ventilation monitoring

- 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



- 1 electronic humidifier
- 1 LED lighting
- 1 probe to detect the temperature and percentage of moisture
- 4 stainless steel meat racks

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.

COLD CUTS DRYING AND AGING - MORTADELLA COOKING OVENS - CONDITION AIR FOR WORKING 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