

THAW CABINET 1 GLASS DOOR - TEMP. -5/+30 °C

Model: ASEN2VTR



Technical/functional Characteristics

- Monocoque built with inside and outside finishing in AISI 304 18/10 stainless steel (Scotch-Brite satin finish)
- Insulating thickness of 60mm in polyurethane without HCFC with 42 kg/m³ density
- Adjustment of relative humidity (RH%) through appropriate probe and steam generator
- Air change through automatic and timed by control extractor fan
- 12 Meat hangers adjustable on "C" guides (4 x shelf) suitable for hanging cured meats
- Roof top monoblock plant to allow to use the entire refrigerated volume (no max load line)
- Forced and controlled ventilation cooling system to guarantee maximum efficiency and uniformity of the generated microclimate in the whole cell
- Automatic defrosting cycles for energy saving Evaporation system of the defrosting water
- 10 programmes with 6 phases each to check temperature, humidity and time
- Control able to maintain the correct degree of humidity inside the cell from 30 to 95% of Relative Humidity.
- Micro processor control equipped with cell probe, evaporator probe, condenser probe and RH probe for the complete monitoring of the Seasoner good functioning

TECHNICAL DATA

DIMENSIONS	
WIDTH (MM)	740
DEPTH (MM)	1010
HEIGHT (MM)	2070
CAPACITY	-
DIMENSIONE CELLA (MM)	-
TEMPERATURA DI LAVORO	-

ELECTRIC CONNECTION (V~/HZ)	220
COLD WATER CONNECTION (Ø)	-
DRAIN (Ø)	-
POTENZA FRIGORIFERO	-
ELECTRIC POWER (KW)	1820
CAPACITA' ABBATTIMENTO +90/+3 °C (KG)	-
CAPACITA' CONGELAMENTO +90/-18 °C (KG)	-

ACCESSORIES

HOOK FIXE

COUPLE OF SLIDES FOR GRIDS

MEAT HANGING RAIL