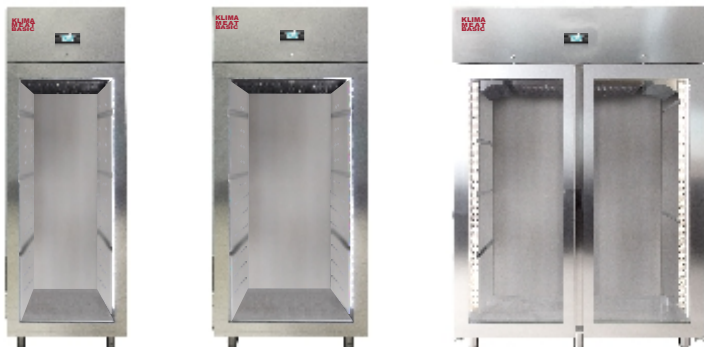


DRY AGING CABINET

OPERATING TEMPERATURE: 0°C +4°C

**KLIMA
MEAT
BASIC**
patented

KLIMA MEAT. STANDARD Control, stainless steel



MODEL	DIMENSIONS	DESCRIPTION	POWER	CAPACITY KG
KMB700PV - provided with no.1 MEAT KIT included in the price. Cod. 4M70RIKIT CA - 4 Rilsan fridge racks + 4 pairs s/s rails - first level phone assistance for installation included	740x850x2115h	Glass door	KW 1,20	min/max 50/130Kg*
KMB900PV - provided with no.1 MEAT KIT included in the price. Cod. 4M70RIKIT CA - 4 Rilsan fridge racks + 4 pairs s/s rails - first level phone assistance for installation included	920x800x2115h	Glass door	KW 1,20	min/max 60/160Kg*
KMB1500PV - provided with no.1 MEAT KIT included in the price. Cod. 8M150RIKIT CA - 8 Rilsan fridge racks + 8 pairs s/s rails - first level phone assistance for installation included	1460x850x2115h	Glass door	KW 1,50	min/max 100/230Kg*

* Suggested capacity for a correct working

Standard equipment:

- Test centre function
- Tropicalised and customized climate class 5 refrigerant group (2 independent groups on 1500 models) with Gas R290
- Digital control
- White led lights
- Horizontal and vertical air flow «patented»
- Humidity and temperature probe
- Sanitizer "Oxigenklima» Oxygen Generator

- Datalogger for HACCP
- 6 preset and customizable recipes
- Possibility to set 8 phases per each recipe
- Temperature humidity and electrical power supply alarm management
- Preconfigured for direct discharge of evaporator condensation
- **Phone assistance for correct installation of the machine and training on the basic use of the panel control (phone date to be agreed in advance)**