

# DRY AGING CABINET

OPERATING TEMPERATURE: 0°C +4°C

**KLIMA  
MEAT  
SYSTEM**  
patented

## KLIMA MEAT. PREMIER Control, black



MODEL	DIMENSIONS	DESCRIPTION	POWER	CAPACITY KG
<b>KMS700PVB</b>	740x850x2115h	Glass door	KW 1,20	min/max 50/130Kg*
- provided with no.1 MEAT KIT included in the price. Cod. <b>4M70KIT CA</b> - 4 s/s fridge racks + 4 pairs s/s rails - filter kit and first level phone assistance for installation included				
<b>KMS900PVB</b>	920x800x2115h	Glass door	KW 1,20	min/max 60/160Kg*
- provided with no.1 MEAT KIT included in the price. Cod. <b>4M90KIT CA</b> - 4 s/s fridge racks + 4 pairs s/s rails - filter kit and first level phone assistance for installation included				
<b>KMS1500PVB</b>	1460x850x2115h	Glass door	KW 1,50	min/max 100/230Kg*
- provided with with.1 MEAT KIT included in the price. Cod. <b>8M150KIT CA</b> - 8 s/s fridge racks + 8 pairs s/s rails - filter kit and first level phone assistance for installation included				

\* 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
- 7" touch screen display with icons
- Meat colour led lights
- Horizontal and vertical air flow «patented»
- Automatic humidity generator
- Humidity and temperature probe
- USB door + micro SD
- Datalogger for HACCP
- Sanitizer "Oxygenklima» Oxygen generator

- 20 preset and customizable recipes
- Possibility to set 20 phases per each recipe
- Temperature humidity and electrical power supply alarm management
- Preconfigured for direct discharge of evaporator condensation water
- Preconfigured for direct discharge of the humidity generator condensation water
- **Filter kit (filter with head, litre counter and water hardness tester)**
- **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)**