



Maturing cabinet

A009

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Non-contractual photos

For what purpose?

This cabinet is designed for ripening a wide variety of cheeses, including lactic, goat and soft cheeses. It allows you to control or block the ripening process by adjusting the temperature.

Technical details

- Gross volume 571 L
- 10 stainless steel GN2/1 grids (650x530 mm)
- Temperature range from 2 to +15°C
- 3 humidity levels
- LED lighting
- Power supply 230V, two amps
- Fluid: R600a
- Stainless steel body

DIMENSIONS (MM)			
HEIGHT	DEPTH	WIDTH	WEIGHT
1818	769	747	140