

DESIGNS

CARNE

Dry-Ageing Case

www.gtidesigns.com

Ageing Kit

Our displays are the definitive solution for butchers, restaurants and supermarkets.

The Dry Age Kit allows an advanced temperature control and optimal humidity distribution.



Plug Type 6-15P (All Models)













DRY AGEING FROM 1 TO 6 MONTHS



Features

Refrigeration: No Frost

Temperature Range: 68°/32° F

Humidity Range: Adjustable from 30% to 80%

Defrosting: Automatic

Compressor: Included or Remote

Gas: R452

Internal Finishing: Stainless Steel (Aisi 304)

Internal Structure: Stainless Steel Shelfs or Poles for Hooks

Specifications

(LxPxH) mm

WALL

220V/60Hz/1-Phase/15 amps







CAR 1

220V/60Hz/1-Phase/15 amps @









220V/60Hz/1-Phase/15 amps 330lb





220V/60Hz/1-Phase/15 amps 660lb







220V/60Hz/1-Phase/15 amps @





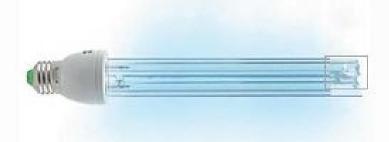
Stainless Steel Rod for Hanging Hooks



Pink LED lighting enhances the color of the meat. It does not contain ultraviolet radiation and does not influence the temperature of the meat inside the case.



Expansion valve for evaporator control guarantees a better resistant to corrosion.



UV Light is placed inside the evaporator and removes bacterial growth





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