



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

MATURMEAT® 150KG CABINET WITH CLIMATOUGH® AND FUMOTIC® – BLACK COLOR

ITEM: 46184 MODEL: MATC150TW



Maturmeat
RAZZA AUTOCTONA
 nato in ITA allevato in ITA
 sezionato in ITA macellato in ITA
 in **Frollatura** dal
 13-04-2017
 codice di rif. animale IT 254804



Age up to **150 kg** of dry-aged meat in as little as **11 days!**

Specialized for aging, drying, flavouring for many types of meat and for all who want to specialize in the production of prime quality meat. Internal memory available in 352kb RAM for approx. 100 recipes; included are 30 preset recipes.



WARRANTY

PARTS AND LABOR



PRODUCED USING **100% Solar Energy**



NEMA
 6 - 20P
 250VAC / 20 AMP



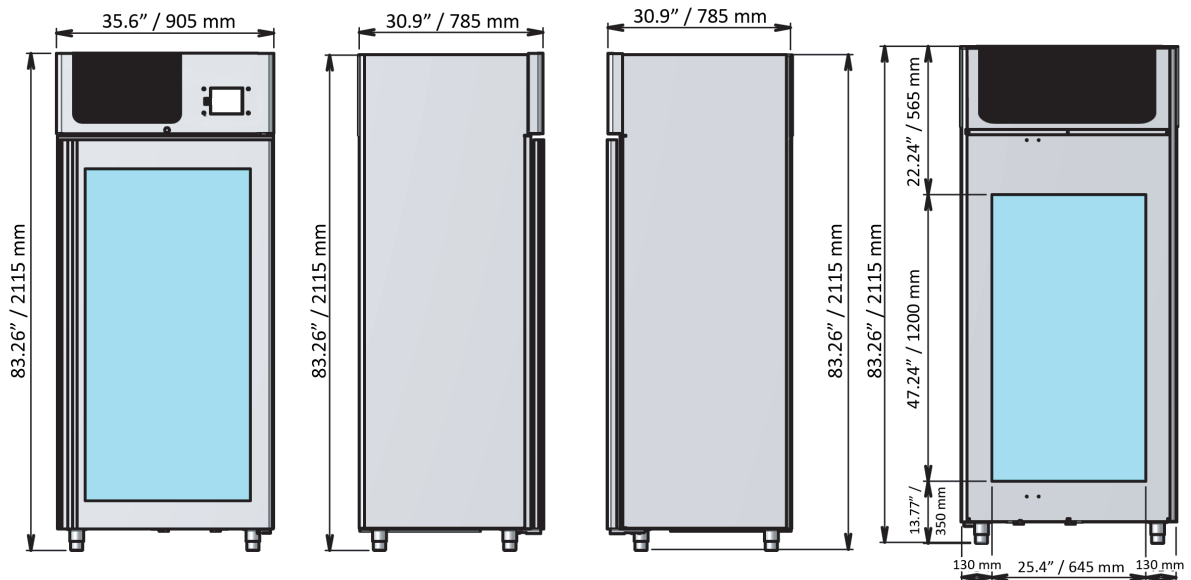
Authorized Dealer

TECHNICAL SPECIFICATIONS

ITEM NUMBER	46184
MODEL	MATC150TW
DESCRIPTION	Maturmeat® 150kg cabinet with ClimaTouch® and Fumotic® – Black Color
INTERIOR	5 Guide sets / 5 stainless steel shelves
WORKING TEMPERATURE	-5°C - 50°C / 23°F - 122°F
STORAGE TEMPERATURE	- 10°C - 70°C / 14°F - 158°F
AMBIENT RELATIVE HUMIDITY	Less than 90% RH
ELECTRICAL	220V / 3.5kW / 13A
INTERNAL MEMORY	352 Kb Ram (approx.100 recipes)
DIMENSIONS (WDH)	35.6" x 30.9" x 83.26"
NET WEIGHT	440 lbs. / 200 kg
GROSS WEIGHT	671 lbs. / 304.36 kg.



TECHNICAL DRAWING AND DIMENSIONS



OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

