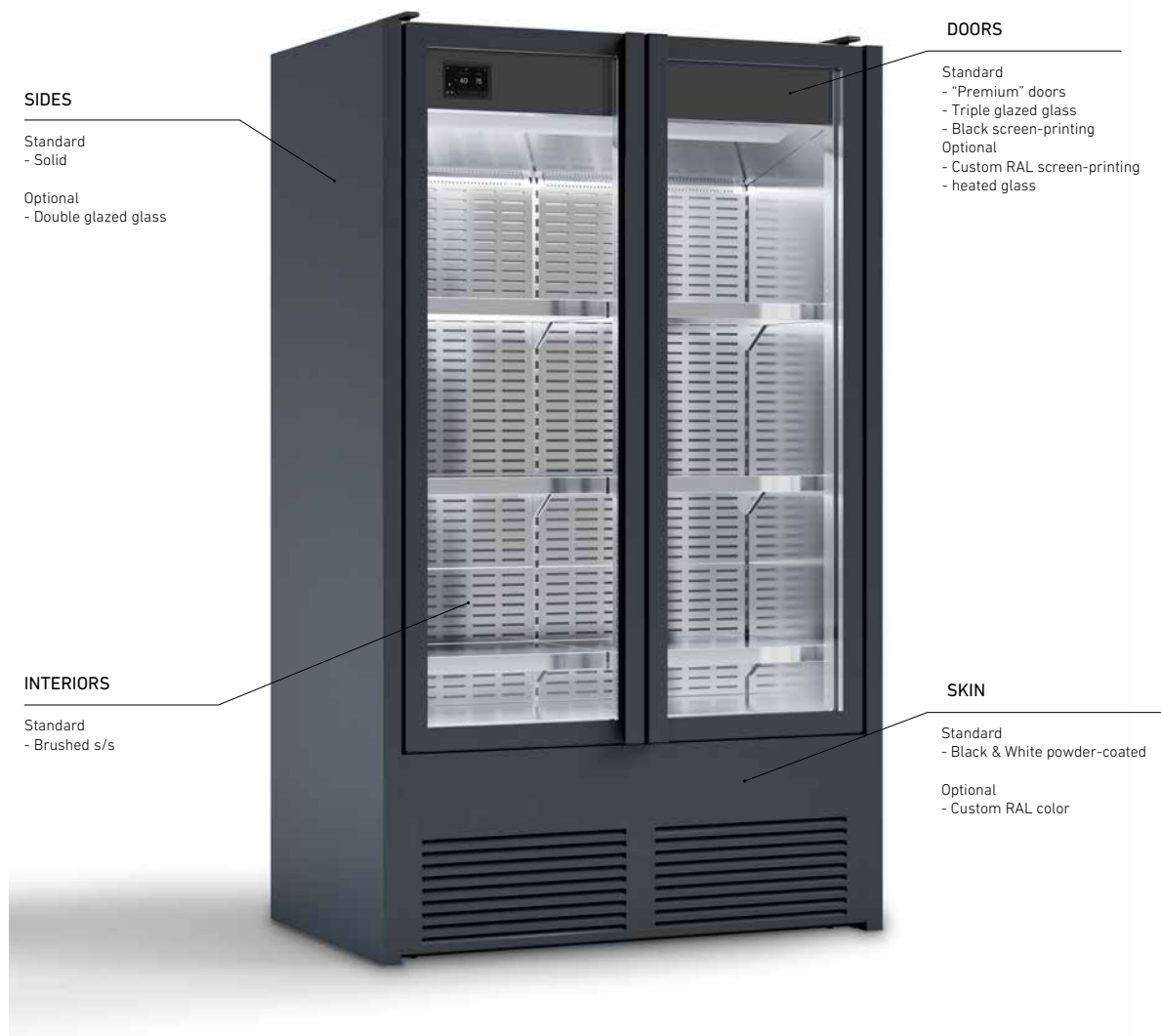




SIDES

- Standard
 - Solid
- Optional
 - Double glazed glass

DOORS

- Standard
 - "Premium" doors
 - Triple glazed glass
 - Black screen-printing
- Optional
 - Custom RAL screen-printing
 - heated glass

INTERIORS

- Standard
 - Brushed s/s

SKIN

- Standard
 - Black & White powder-coated
- Optional
 - Custom RAL color

IT

Murale refrigerato a temperatura positiva per maturazione carne

vasca monolitica coibentata con poliuretano ecologico e rivestita in acciaio inox | impianto a sotto con refrigerazione ventilata con evaporatore alettato e valvola elettronica, sistema di umidificazione e abbattimento batterico integrato | sbrinatori automatici programmati | n.03 ripiani regolabili in altezza in acciaio inox satinato | unità condensatrice ermetica incorporata | pannello touch con piani di maturazione carne registrabili e monitorabili dall'operatore | fianchi ciechi | sportelli tipo 'premium' senza montante centrale con serigrafia RAL 7021 e con illuminazione supplementare integrata sullo sportello | vassoio di fondo in e schienale in acciaio inox satinato | mensole in acciaio inox satinato regolabili su asta a cremagliera | illuminazione indiretta incorporata sul telaio porte con strip-led no spot 3000°K | Vano tecnico e basamento in acciaio inox | piedini inox regolabili in altezza

EN

Refrigerated wall cabinet at positive temperature for meat dry aging

Molded heat-insulated tank made of ecological polyurethane coated with AISI 304 s/s | ceiling system with ventilated refrigeration with finned evaporator and electronic valve, integrated humidification and bacterial reduction system | automatic defrosts | n.03 height adjustable shelves in satin stainless steel | built-in hermetic condensing unit | touch panel with meat dry aging programs that can be recorded and monitored by the operator | s/s sides | 'premium' doors without central upright with RAL 7021 screen printing and additional lighting integrated on the door | bottom tray and back in satin stainless steel | shelves in satin stainless steel adjustable on rack rod | indirect lighting incorporated on the door frame with diffuse led 3000°K | base of counter in s/s | s/s feet adjustable in height

FR

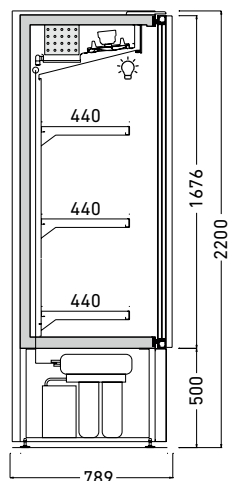
Vitrine murale réfrigérée à température positive pour la maturation de la viande

cuve monolithique isolée avec du polyuréthane écologique et revêtue d'acier inoxydable | évaporateur dans le plafond avec réfrigération ventilée avec évaporateur à ailettes et vanne électronique, système intégré d'humidification et d'abatement des bactéries | dégivrage automatique programmé | N° 3 étagères réglables en hauteur en acier inoxydable satiné | groupe de condensation hermétique intégré | touch screen pour la programmation de maturation de la viande réglables et contrôlables | panneaux latéraux pleins | portes de type 'premium' sans montant central avec sérigraphie RAL 7021 et avec éclairage supplémentaire intégré sur la porte | plateau de fond et dossier en acier inox satiné | étagères en acier inox satiné réglables sur crémaillère | éclairage indirect intégré sur le cadre de la porte avec bandeaux LED diffusant 3000 K | compartiment technique et base en acier inox | pieds en acier inoxydable réglables en hauteur



 +2°C





Technical



Ventilated	Automatic
R452A	N. 4 / H.R. 55% / 30°C
Hermetic	230 V / 1 Ph / 50 Hz
Led no-spot 3000°K	+2°C

Data Sheet (internal power)

	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	GAS Type
	EXL74MAT6E	700x789x2200H 880x969x2490H	190 110	1600 / 8,2	1,0	1000 / -10	R452a
	EXL74MAT12I	1300x789x2200H 1480x969x2490H	320 180	2500 / 13,5	1,4	1450 / -10	R452a
	EXL74MAT18I	1900x789x2200H 2080x969x2490H	410 255	3400 / 17,0	1,8	1900 / -10	R452a

Optionals:

side with glass window	heated double glazing	tube with hooks for charcuterie	electronic lock	dimmer control for LED lighting	remote assistance