

Frigelux®

DAC350X Professional range Meat maturation cellar

Obtaining **quality meat** requires a **maturation process**. **Temperature and humidity** are variables that must be precisely **controlled** in order to obtain tender and juicy meat. The maturation cellar creates an optimal environment for the release of aromas, while guaranteeing a **sterile space and impeccable hygiene**.



- + Net volume: **352** liters
- + Electronic temperature and humidity control with touch control panel
- + Air moving cooling system guaranteeing a uniform temperature
- + Temperature adjustable from 1 to 25°C
- + Humidity adjustable from 60 to 85%
- + Digital display of temperature and humidity
- + UV sterilization lamp (auto or manual mode)
- + Double-glazed door in tempered and low-emissivity glass; reversible, lock, with stainless steel handle
- + Stainless steel ventilation duct
- + Freestanding or built-in installation
- + Black body and stainless-steel door
- + Automatic defrost
- + LED lighting with switch
- + Charcoal filter
- + Moisture filter



Our products are manufactured in compliance with all European environmental standards. In particular, the fluids used (R600a) do not emit CFCs or HFCs and respect the environment.

Energy consumption is calculated based on the result obtained for 24 hours under standardized test conditions. Actual power consumption depends on usage conditions and location of the device.



> MAIN EQUIPMENT

- 3 stainless steel shelves (max: 25 kg)
- 1 hanging bar + 3 stainless steel hooks (max: 15 kg/hook; 50 kg/bar)
- Power switch
- 4 adjustable feet (height 1 cm)
- Visual alarm "rise" and "fall" in temperature
- Visual alarm for rising and falling humidity
- Visual and audible "open door" alarm

> TECHNICAL DATA

- Electricity consumption: 621 kWh
- Climate class: 8
- Sound level: 45 dB
- Voltage: 220-240 V
- Power: 170W
- Type of gas: R600a

The **UV lamp** and the **ventilation duct** as well as stainless steel accessories ensure **impeccable sterilization** and **hygiene**.

This dry aging cellar has an intelligent humidity control system. Refilling with distilled water is only necessary when the ambient humidity is too low and it displays "LL" on the right display window of the control panel.

> LOGISTICS DATA

Gross dimensions (LxDxH cm)	: 64.5 x 78 x 1890
Net dimensions (LxDxH cm)	: 59.5 x 71 x 172
Gross weight (kg)	: 95.00
Net weight (kg)	: 81.00
Complete truck (UVC)	: 0
Container (UVC)	20': 27
	40': 54
	40' HC: 54

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Non-contractual photo
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