

Deluxe Meat — DE XL P GA PV BK

Food processing

.



Technical data

Gross volume	876 lt
Working temperature	-2+10 °C
Motor type	Plug-in
Refrigerant	R290
Cooling power	555 W (-10°C / +45°C)
Absorption	375 W
Voltage/Frequency	230V/1~/50Hz
Climate class	4 / (30°C 55%)

Refrigeration details

Refrigeration unit	Tropicalized and easy extractable monoblock unit. Equipped with low consumption electronic fan motors
Refrigerant charge	115 gr
Evaporator	Cataphoresis-treated for high corrosion resistance and installed external to compartment in order to ensure bigger loading capacity
Defrost	Automatic by hot gas for a shorter cycle and less thermal shocks. Smart defrost is activated only in case of real presence of ice in the evaporator, promoting the energy costs reduction and optimal performance
Condensate evaporation	Automatic through anti-corrosion treated compressor coil



Construction details

Product dimensions WxDxH	910x878x2120
Packaging dimensions WxDxH	980x918x2230
Gross weight	222 Kg
Net weight	203 Kg
Structure	Stainless steel AISI 304 monocoque
External/Internal material	Inside and outside in stainless steel AISI 304; internal motor unit compartment, external backside and external bottom in colaminated steel
Insulation thickness	80 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Inner corners	Rounded for an easy cleaning
Door	1 Self-closing glass doors with 105° door stop. Supplied with recessed ergonomic handle. Right hinged, reversible on site.
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Feet	In AISI 304 stainless steel, height adjustable (90mm-125mm)

Functions

Control panel	High brightness touch screen display with 6 large digits.
Open door alarm	Visual and acoustic
Functions	Three levels of relative humidity management, Led lighting ON/OFF, automatic soft and uniform ventilation system, HACCP alarms through Ice connect (optional)
Connection	As optional: Remote access through serial interface. Via APP (only Android) it is possible to monitor HACCP traceability, appliance operation and parameters. Graphic and as CVS file export of registered data. Email sending of alarms notification

Accessories

As standard
As standard
As standard
1 - Stainless steel sliding hanging bar 700x700 mm for Mod. DE XL (GA) 1 - Pair of runners for grid 700x700 mm (Mod. XL) 1 - Stainless steel drip tray 700x700 mm on runners
As standard - As standard - Air treatment through release of negative ions to improve the oxygenation in dry-aged meat

Versions

Versions	Power supply frequency 60Hz