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 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No. **7219** of the **02/22/2025**

**Info**

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628



| Cod. art. | Description | Qty | Price | Discount | Amount |
|-----------|-------------|-----|-------|----------|--------|
|-----------|-------------|-----|-------|----------|--------|

|                |                                               |   |  |  |                  |
|----------------|-----------------------------------------------|---|--|--|------------------|
| INOXB/<br>91CT | AFF/ 91CT maturing cabinet in stainless steel | 1 |  |  | <b>€3,910.00</b> |
|----------------|-----------------------------------------------|---|--|--|------------------|



- Temperatura di esercizio - 6° + 40°C -  
 Struttura in acciaio inox - Capacita' kg. 80 - N. 1 porta -  
 Misure cm l 79 x p 101 x h 209

- Optional :**
- 80 kg hook for meat 80 kg - 4 hooks
  - Balance bar salami or meat hook
  - Bar
  - Carousel 2 salami rings
  - Foot cover in stainless steel on 3 sides
  - Salami ring
  - UV lamp

**Technical Sheet**

|                                             |                                                                        |
|---------------------------------------------|------------------------------------------------------------------------|
| Glazed doors                                | Gas R134                                                               |
| Maintenance, heating and cooling management | Probe temperature reading: evaporator, suction cell, relative humidity |
| Capacity 200 Kg                             | Internal LED lighting                                                  |
| Insulation thickness 75 mm                  | Doors with magnetic seals                                              |
| Structure in AISI 304 stainless steel       | Lock with key                                                          |
| Easy-to-disassemble rail supports           | TOUCH SCREEN panel                                                     |
| Ventilated refrigeration unit               | 20 customization programs                                              |
| CE STANDARD                                 | Number 1 door                                                          |
| Timed control ozonator (optional)           | Power supply: 230/1/50 Hz                                              |
| Number 3 preset programs                    | Absorption W 2000                                                      |
| Temperature - 6 / + 40 C                    | Dimensions Cm L 79 x P 101 xh 209                                      |
| Humidity regulation 40% / 85%               | Capacity 900 Lt                                                        |
| 3 pairs of guides supplied                  | Automated digital control (Industry 4.0)                               |



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