

Via Maltese, 62/64 - 90146 Palermo (PA) - Italia  
 Tel. 091 685 1784 Mobile +39 351 8753628  
 e-mail: info@allfoodproject.com website: www.allfoodproject.com.com  
 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No. **7020** of the **11/20/2024**

**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
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EVL/AC5001	STG700 GLASS maturing cabinet in stainless steel	1			<b>€5,839.00</b>
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- Door with glass - Operating temperature + 0 ° / + 30 ° c
- Capacity kg. 150 - No. 1 door - Measurements cm l 75 xp 85 xh 208

**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
- PH measurement probe
- Probe to pin
- Salami ring
- UV lamp
- Wheel application supplement

**Template :**

- Cold cuts version
- Version for cheese and meat

## Technical Sheet

Glazed doors Gas R404A  
Connect water supply to control humidity Condensate collection through removable tray  
Capacity 100 Kg Internal LED lighting  
Insulation thickness 75 mm Doors with magnetic gaskets  
Structure in AISI 304 stainless steel Key closure  
Interior with printed bottom and rounded corners Adjustable feet in stainless steel h 130/200 mm  
Supports for easy disassembling guides Panel with LCD display  
Ventilated refrigeration unit 20 customization programs  
EC STANDARD Number 1 door  
Double ventilation speed program Power supply: 230/1/50 Hz  
Number 3 preset programs Absorption W 1820  
Temperature + 0 / + 30 C Dimensions Cm L 75 x W 85 xh 208  
Humidity regulation 40% / 95% Weight 156 Kg  
3 pairs of guides supplied Cheese and meat version 5 pairs of guides and 5 plastic grids per door supplied  
Temperature alarm and condensation dirt Salami version 3 pairs of guides, 9 bars and 36 hooks per door supplied  
Working ambient temperature max + 38 C



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