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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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EVERLASTIN G/ STG1500 GLASS-BLAC K	STG1500 GLASS maturing cabinet in stainless steel	1			<b>€7,629.00</b>
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- Doors with glass - Operating temperature + 0 ° / + 30 ° c
- Capacity kg. 200 - N. 2 doors - Measurements cm l 150 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 200 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 2 doors
Double ventilation speed program	Power supply: 230/1/50 Hz
Number 3 preset programs	Absorption W 2240
Temperature + 0 / + 30 C	Dimensions Cm L 150 x P 85 xh 208
Humidity regulation 40% / 95%	Weight 250 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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