



IT

Basamenti refrigerati per maturazione carne

Modulo cella monolitico realizzato completamente in acciaio inox AISI 304 | bordi interni raggiati | coibentazione con poliuretano ecologico a base d'acqua | tappo coibentato | mensola intermedia e ripiano di fondo in acciaio inox | sportelli in acciaio inox lucido con micro cerniere e guarnizioni a chiusura magnetica | vano tecnico da 350 mm | refrigerazione ventilata | impianto con gas ecologico R455a e sbrinamento elettrico per le versioni a motore interno | impianto con Fgas R452a e sbrinamento elettrico per le versioni con motore esterno | filtro anti polvere per i moduli con motore interno | scarico condensa convogliato direttamente nel vano tecnico | centralina elettronica Ciam Touch-Pro con ricette di maturazione pre impostate e personalizzabili | zoccolatura in acciaio inox con piedini regolabili in altezza

EN

Refrigerated Meat Dry-Aging Counters

Monolithic AISI 304 stainless steel module | rounded internal edges | insulation with ecological water-based polyurethane | insulated cap | s/s intermediate shelf and bottom shelf | polished stainless steel doors with micro hinges and gaskets with magnetic closure | 350 mm frame support | ventilated refrigeration | system with ecological gas R455a and electronic defrosting for versions with built-in condensing unit | system with Fgas R452a and electronic defrosting for versions with remote condensing unit | dust filter for modules with built-in compressor | condensation drainage directly into the base of counter | electronic Ciam Touch-Pro control unit with customisable pre-set dry-aging recipes | stainless steel plinth with height-adjustable feet

FR

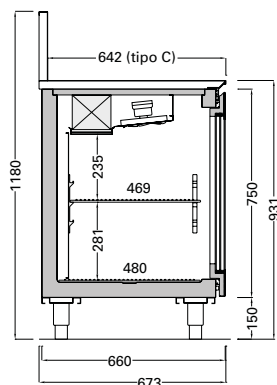
Comptoirs réfrigérés pour maturation de la viande

Module cellule monolithique en acier inox AISI 304 | bordes internes arrondis | isolation en polyuréthane écologique à base d'eau | bouchon isolé | rayon intermédiaire et plateau inférieur en acier inoxydable | portes en acier inoxydable poli avec micro-charnières et joints à fermeture magnétique | compartiment technique de 350 mm | réfrigération ventilée | système à gaz écologique R455a et dégivrage électrique pour les versions avec groupe logé | système à Fgas R452a et dégivrage électrique pour les versions avec groupe distant | filtre anti-poussière pour les modules avec groupe logé | évacuation condensation dans le compartiment technique | unité de contrôle électronique tactile Ciam Touch Pro avec recettes de maturation préétablies et personnalisables | plinthe en acier inox avec pieds réglables en hauteur

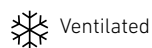


+2/+4 °C





Technical



Ventilated



Automatic / Electrical



R455a



N.4 / U.R. 55%



1 / Hermetic



230V / 1ph / 50Hz



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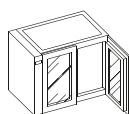


+2/+4 °C

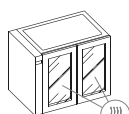
Data Sheet

	Code (+SKIN)	Dimensions	Weight	Max Pwr. Consumption	Avg Operating Consumption	Cooling Power/Expansion	GAS
	Energy Label	mm	Kg	W / A	KW/H	W / °C	Type
	CBBMATF1P6H7TI	900x673x1180H	60	410/2,6	0,19	180 / -16	R455a
		1080x853x1470H	70				
	CBBMATF2P6H7TI	1250x673x1180H	80	580/3,5	0,26	320 / -16	R455a
		1430x853x1470H	90				
	CBBMATF3P6H7TI	1700x673x1180H	100	700/4,4	0,29	450 / -16	R455a
		1880x853x1470H	120				
	CBBMATF4P6H7TI	2150x673x1180H	115	900/5,7	0,37	600 / -16	R455a
		2330x853x1470H	150				

Options:



compact glass door



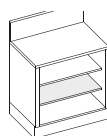
heated double glazing



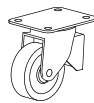
additional plastic-coated grill



ciam connect



intermediate shelf



kit wheels

Certifications

ISO9001 Quality
ISO14001 Environmental
ISO45001 Safety
ISO50001 Energy

