

STANDARD

H750 Meat Dry-Aging

CIAM



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

 +2/+4 °C



EN

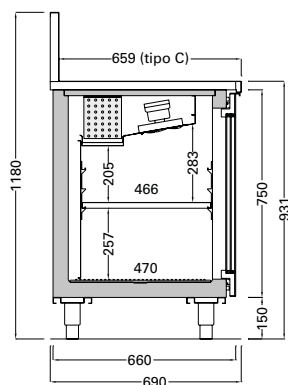
Refrigerated Meat Dry-Aging Counters

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

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Comptoirs réfrigérés pour maturation de la viande

Module cellule monolithique en acier inox AISI 304 | bordes internes arrondies | 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



Technical



Ventilated	Automatic / Electrical
R455a	N.4 / U.R. 55%
1 / Hermetic	230V / 1ph / 50Hz
-	+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
	SBBMATF1P6H7TI	900x690x1180H 1080x870x1470H	60 70	410/2,6	0,19	180 / -16	R455a
	SBBMATF2P6H7TI	1250x690x1180H 1430x870x1470H	80 95	580/3,5	0,26	320 / -16	R455a
	SBBMATF3P6H7TI	1700x690x1180H 1880x870x1470H	100 120	700/4,4	0,29	450 / -16	R455a
	SBBMATF4P6H7TI	2150x690x1180H 2330x870x1470H	115 150	900/5,7	0,37	600 / -16	R455a

Options:

double-glazed doors	heated double glazing	additional plastic-coated grill	ciam connect	intermediate shelf	kit wheels

Certifications

ISO9001 Quality
ISO14001 Environmental
ISO45001 Safety
ISO50001 Energy

