

# brera

## "Dry-aging" display



New line of BRERA displays for meat maturation is ideal for all types of premises, with compact size and elegant design.

Thanks to the "dry-aging" traditional process it is possible to store the meat cuts in an ambient where temperature, humidity and ventilation are controlled in order to obtain a soft meat with a strong flavor. Furthermore, it helps to limit the bacterial contamination risks during the preservation.

The all-glass door with UV treatment and shiny black perimeter gives to BRERA displays a sophisticated look and ensures maximum visibility of the stored products.

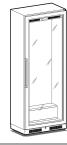
The led-lights have been especially designed to enhance the meat appearance and to reflect in the internal cover made of AISI 304 stainless steel.

The displays are equipped with high-performance refrigeration systems and with low noise compressors. The "touch" digital thermostat gives a constant view of the temperature, relative humidity and ventilation.

It is possible to choose the internal fitting between stainless steel tubes, hanging rods and stainless steel perforated shelves. The display is supplied with a set of Himalayan salted plates that helps to control the level of humidity inside the room.

INTERNAL EQUIPMENT EXCLUDED.

#### **TECHNICAL DATA:**



External dimensions (WxDxH)				
Doors				
Refrigeration type				
Max absorbed power **				
Refrigeration power ***				
Temperature*				
Relative humidity				
Gas				
Defrosting system				
Noise level of condensing unit				
Input voltage				
Climatic class				

DA5/121
81x50x210
1
Ventilated
725
305
0/+6
50-85
R290
Automatic with pause
<43dba
1x230V/50Hz
4

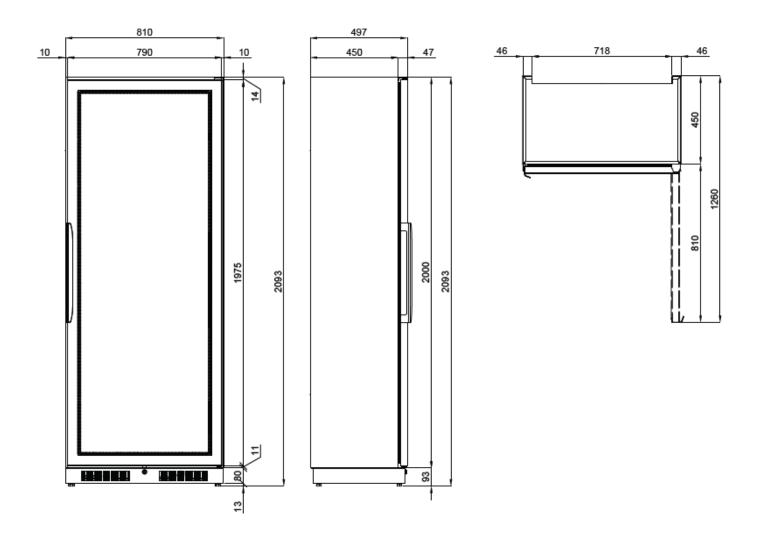
<sup>\*</sup>Ambient temperature +26°C / Evap. -10°C cond. +45°C / \*\*ASHRAE (Evap. -23,3°C cond. +54,4°C)

cm nr

> W W ℃ %



#### "BUILT-IN" INSTALLATION DIAGRAM:



ELECTRICITY SUPPLY: 230V ~ 1 – 50Hz Wire lenght 1,5mt (\*SCHUKO plug)



### ACCESSORIES AND SURCHARGES ON REQUEST:

0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	DR5/01	S/s shelf
	DT5/02	S/s hanging rods for meat with no. 2 S/s tubes and no. 3 s/s hooks included
	WPS/5	S/s closing cover cm 81X50X2H
	60002130	Set of no. 3 cm 20x10x2,5 salted plates
	60002120	S/s hook
	60002140	Core probe for "dry-aging"
	60002170	Ozone sterilizer kit for "dry-aging"
	60002150	Wi-Fi supervising system for BRERA
	60002200	Painted color finishing WD DA SF (overprice)
4	40200560	60Hz frequency
		Prearranged version with valve system