

nerg



"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.

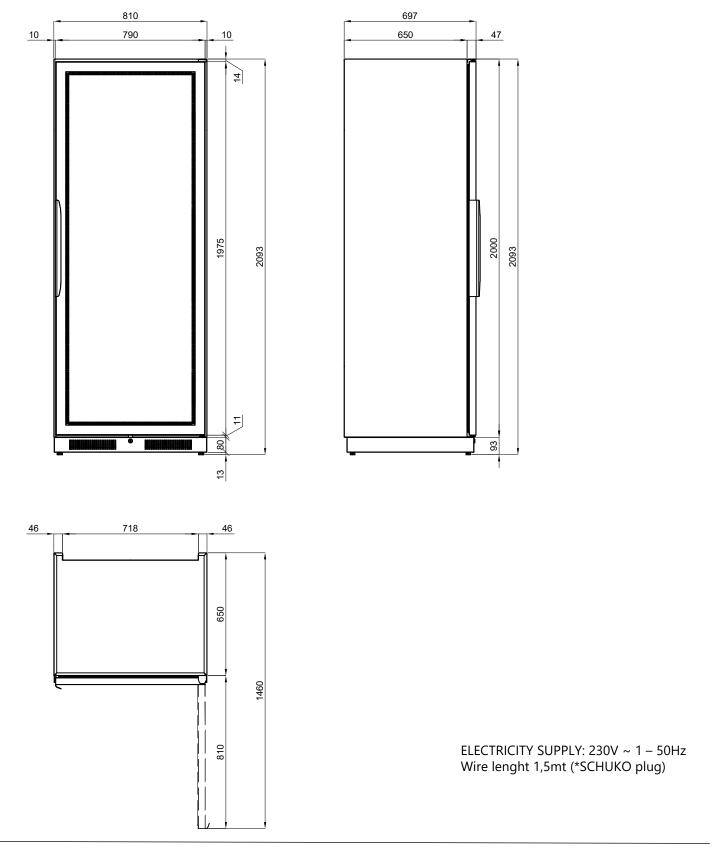
INTERNAL EQUIPMENT EXCLUDED.

TECHNICAL DATA:		
		DA7/121
External dimensions (WxDxH)	cm	81x70x210
Doors	nr	1
Refrigeration type		Ventilated
Max absorbed power **	W	715
Refrigeration power ***	W	305
Temperature*	°C	0/+6
Relative humidity	%	50-85
Gas		R290
Defrosting system		Automatic with pause
Noise level of condensing unit		<43dba
Input voltage		1x230V/50Hz
Climatic class		4

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



"BUILT-IN" INSTALLATION DIAGRAM:



GEMM srl - Via del Lavoro, 37 - Loc. Cimavilla - 31013 CODOGNE' (TV) - ITALY Tel. 0039 0438 778504 - Fax 0039 0438 470249 - e-mail: info@gemm-srl.com - www.gemm-srl.com Iscr.Reg.Impr. TV - CF e P.IVA 03441880261 - REA TV 272556 - Registro Prod. AEE-TV n IT08020000001108



ACCESSORIES AND SURCHARGES ON REQUEST:

	DR7/01	S/s shelf
BAR STORES	DT7/02	S/s hanging rods for meat with no. 2 S/s tubes and no. 3 s/s hooks included
	WPS/7	S/s closing cover cm 81X70X2H
- AND	60002130	Set of no. 3 cm 20x10x2,5 salted plates
\bigcirc	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