

Aurora Dry Aging Cabinets with 1 Glass Door

ITEM: 48401 49000

MODEL: DA-CN-0098 DA-CN-0620

48401



49000

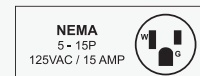


Enhance the flavor and tenderness with Omcan aging cabinets.

A specialized meat curing cabinet ensures that your meat is aged optimally in a precisely controlled environment. Utilizing advanced air regulation technology, this cabinet maintains a stable microclimate without the need for water connections or drains, making installation and use straightforward. With electronic monitoring to maintain the desired temperature. Humidity control allows you to set levels during the aging process, giving you control over the final product.

FEATURES:

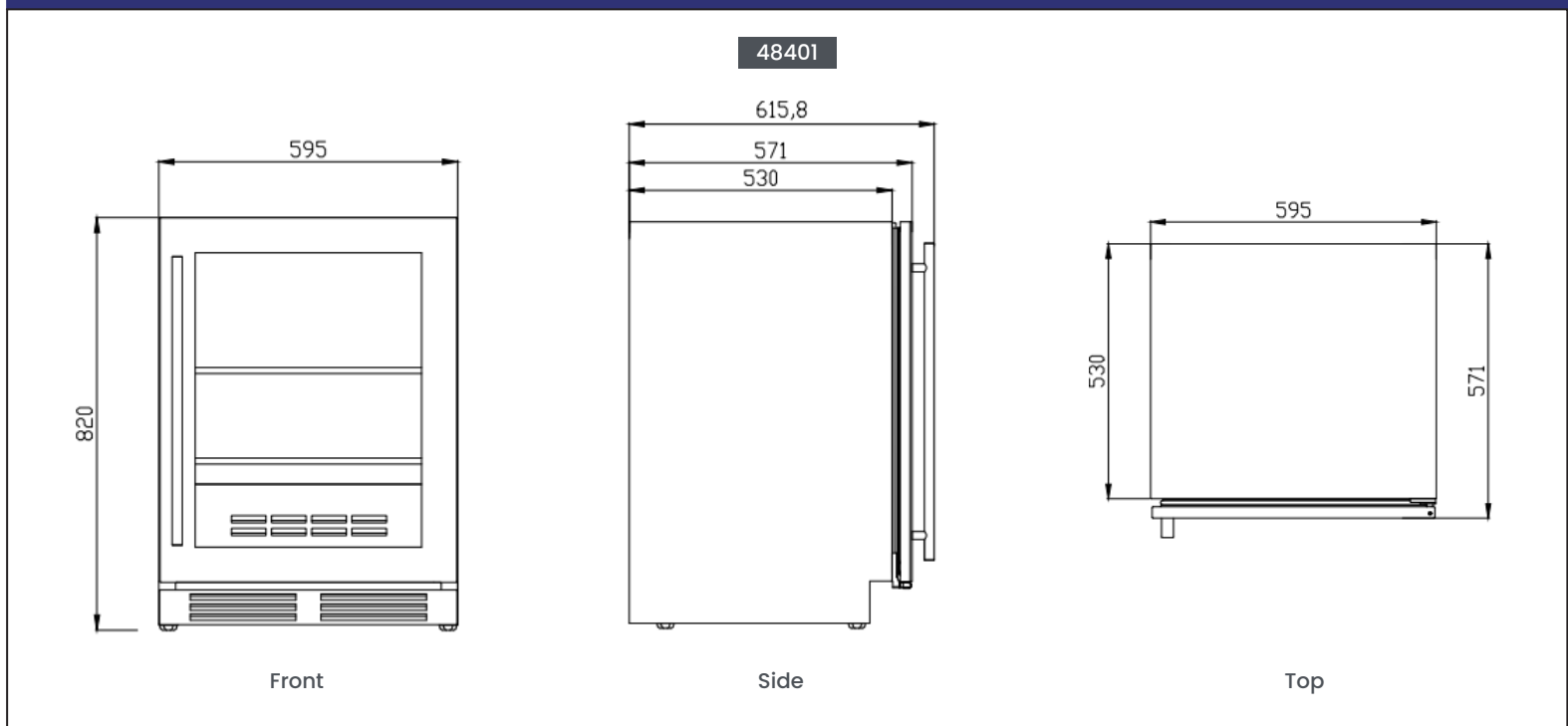
- Temperature and humidity controller
- Double tempered insulating glass
- UVC sterilization device
- Activated carbon ventilation system
- Ventilated cooling system without frost
- Condensate water evaporates automatically
- Force saving door handle



TECHNICAL SPECIFICATION

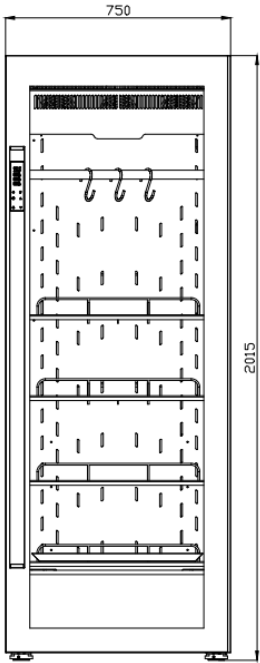
Item	48401	49000
Model	DA-CN-0098	DA-CN-0620
Features	Capacity: 3.46 cu.ft. (98 L)	Capacity: 21.89 cu.ft. (620 L)
Meat Capacity	55 lbs. (25 kg)	187.4 lbs. (85 kg)
Number of Shelves	1	3
Number of Doors	1 Swing Door - Glass Door	
Refrigerant Type	R600a	
Power	70 W	160 W
Amps	1.2 A	1.9 A
Electrical	120V / 60Hz / 1Ph	
Temperature Range	1 - 25°C (32 - 77°F)	
Humidity Range	60% - 85%	
Net Dimensions (WDH)	23" x 22" x 32" (595 x 570 x 820 mm)	30" x 29" x 80" (595 x 570 x 820 mm)
Gross Dimensions (WDH)	26" x 26" x 35" (660 x 655 x 885 mm)	31" x 29" x 85" (660 x 655 x 885 mm)
Net Weight	99 lbs. (45 kg.)	271 lbs. (45 kg)
Gross Weight	106 lbs. (48 kg.)	311 lbs. (48 kg)

TECHNICAL DRAWING

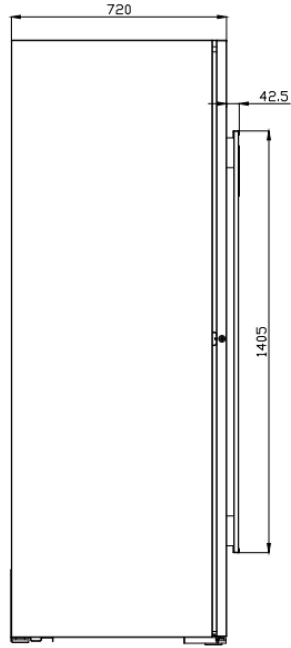


TECHNICAL DRAWING

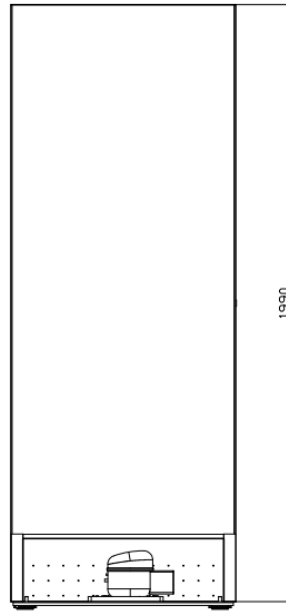
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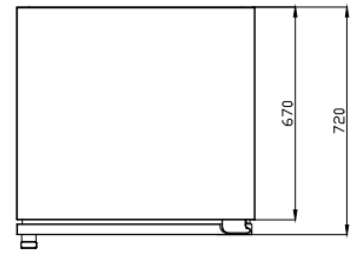
Front



Side



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