

Project:	
Location:	
Item #:	Quantity:
Model #:	

MODEL: IRR-AC140_280_ MDAB

Dry aging meat cabinet



IRR-AC140MDAB



IRR-AC280MDAB

GENERAL FEATURES

- ✓ Dry Again meat display case, designed to carry out the process known as Dry Again in an easy, safe and controlled way, obtaining the best results in terms of flavor, texture and aromas. Interior with guides that allow a perfect hygiene. Its high precision digital controller guarantees optium temperature and safe food storage.
- ✓ Higher energy efficiency. R290 refrigerant with electric fans, LED lighting and evaporative tray without electric resistances.
- ✓ Sanitation. Our units feature a hygienic design with rounded corners that have a large radius, making them easy to clean. Additionally, the shelves and runners inside the display can be quickly removed for thorough interior cleaning. Each unit is equipped with a trap at the bottom to facilitate cleaning.
- ✓ **Doors.** Self-closing door system features a permanent pressure mechanism, ensuring a secure closure every time. Our doors also include triple chamber door gaskets that are easy to remove and snap in, ensuring an effective seal. Plus, for added flexibility, our doors are field reversible, allowing for easy installation and use in a variety of settings.
- ✓ **Control System.** Our temperature management system offers unparalleled precision, allowing for highly accurate temperature settings. With greater flexibility in adjusting temperature ranges, our system can be tailored to meet the unique needs of each end user. This ensures optimal performance and maximum satisfaction with every use.
- ✓ Lighting. LED lighting in the canopy and cabinet sides reduces the energy consumption by 80% to 90% compared to a traditional bulb, better light quality.
- ✓ 100% Tested. All condenser units are 100% tested, in helium chambers for refrigerant leak detections.
- Certified. Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.





Review:00 Date: 07/31/2024 IRR-AC_140_280_MDAB

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 – WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE





Project:	
Location:	
Item #:	Quantity:
Model #:	

MODEL: IRR-AC140 280 MDAB

Dry aging meat cabinet

STANDARD FEATURES

Exterior

Black Lacquered Steel.

Interior

- AISI 304.
- Sealed interior floors and rounded cabinet corners.
- LED lighting.

Door

- Self closing door with stay open feature.
- Stainless Steel heavy-duty hinges.
- Double chamber snap in door gaskets for easy removal and cleaning.
- Door locks.

Insulation

- CFC- Free polyurethane insulation, entire cabinet structure is foamed-in using a high-density polyurethane insulation.
- Low GWP & Zero ODP effect.

Casters

- 4" Diameter casters already installed.
- Locks provided on front set.

OPTIONAL FEATURES

- Stainless Steel wire shelf.
- Additional slide kits.
- Set of 6" legs, height adjustable from 5" to 8".
- Electrical connection is 230 V / 1 ph / 50 Hz (Plug type and consumption varies),

Models;

AC140MDAB: 3,42A AC280MDAB: 5,49A.

Stainless steel legs, height adjustable from, 5-7/64x7-5/54" (130-180mm).

Shelving

- (3) Three AISI 304 coated wire shelves single door with stainless steel tray slides included, only model IRR-AC140MDAB.
- (1) One AISI 304 coated wire shelves single door with stainless steel tray slides included, only model IRR-AC280MDAB.
- Dimensions WxD: 15-47/64" x 23-39/64" (400 x 600 mm).

Refrigeration

- Thermometro controller with automatic defrost system.
- Hinged control panel, easily removable.
- Compact refrigeration system Monoblock, INFRIBLOCK®.
- Energy-saving non-electric condensate pan.
- Evaporator coil coated with anti-corrosion material 100% Polyester.
- Refrigeration capacity:

IRR-AC140MDAB - 576 Btu/h(14°F) / 169 W(-10°C).

IRR-AC280MDAB - 2.125 Btu/h(14ºF) / 623 W (-10ºC).

Electrical

Cord and NEMA 5-15 plug.



- Electrical connection is 115V / 1ph / 60 Hz.
- ETL Listed to UL471 Standard and Sanitation classified to NSF7.

Review:00 Date: 07/31/2024 IRR-AC140_280_MDAB

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE















Project:	
Location:	
Item #:	Quantity:
Model #:	

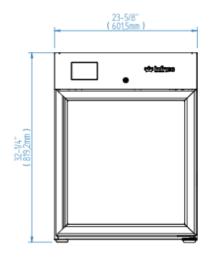
MODEL: IRR-AC140_280_ MDAB

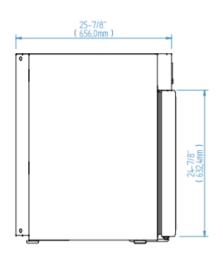
Dry aging meat cabinet

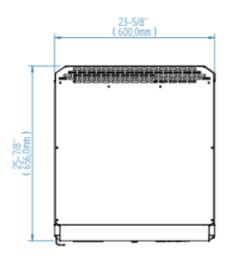
MODELS		Dimensior nches) (m		Doors	Shelves	Ref	Ref. Weigh t (Lbs.)	Temperature Range (ºF)	Capacity (Cu.Ft.) (L)	Cond. Unit.	Case Amps 115V	Crated weight (Lbs.)
	W	D	Н				(gr.)	, ,	,			(kg.)
IRR-AC140MDAB	23-5/8 (601,5)	25-7/8 (656)	32-1/4 (819,4)	1	1	R600a	0,11 (50)	32 ºF / 61 ºF (0ºC/+16ºC)	4,97 (141)	1/8	3,42	187 (85)
IRR-AC280MDAB	23-5/8 (599)	24-7/8 (631,1)	64-5/8 (1.640)	1	3	R290	0,15 (70)	32 ºF / 61 ºF (0ºC/+16ºC)	12 (340)	1/3	7,65	458 (208)

PLAN VIEW

ELEVATION RIGHT VIEW PLANT VIEW







IRR-AC140MDAB

Review:00 Date: 07/31/2024 IRR-AC140_280_MDAB

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 – WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE









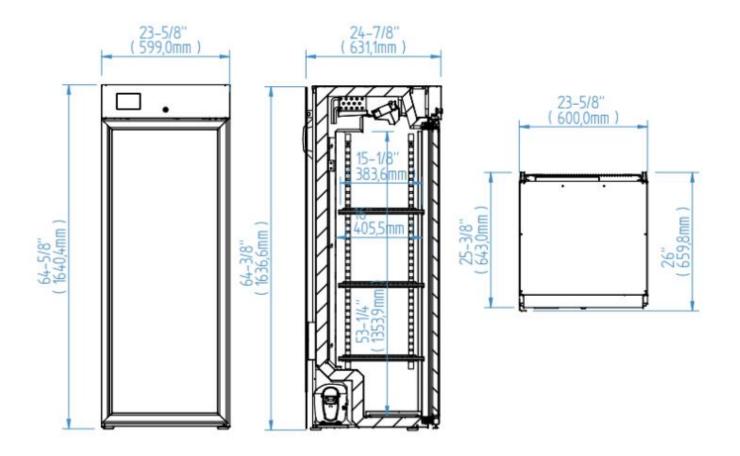


Project:	
Location:	
Item #:	Quantity:
Model #:	

MODEL: IRR-AC140_280_ MDAB

Dry aging meat cabinet

ELEVATION RIGHT VIEW PLANT VIEW



IRR-AC280MDAB

Review:00 Date: 07/31/2024 IRR-AC140_280_MDAB

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 – WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE







