



SERVING THE FOOD INDUSTRY SINCE 1951

Dry Aging Cabinet, 1 Glass Door, 17 cu.ft. (480L) Capacity - 110V, 200W

ITEM: 46689
MODEL: DA-CN-0480



Enhance the flavor and tenderness with our aging cabinet.

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
- Adjustable PVC coated shelf
- Ventilated cooling system without frost
- Condensate water evaporates automatically
- Force saving door handle
- Antimicrobial inner tank

Telephone: 1-800-465-0234

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Website: www.omcan.com



Authorized Dealer



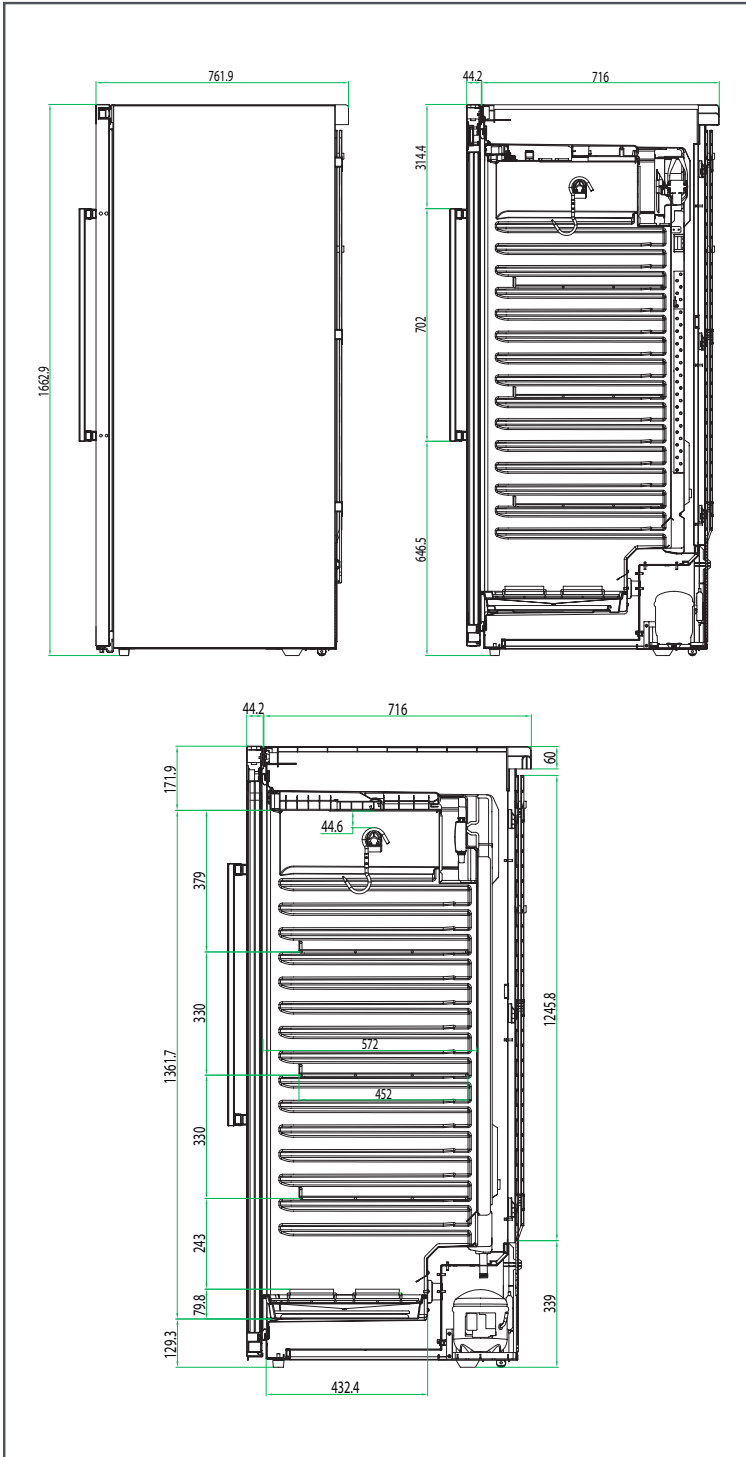
WARRANTY
PARTS AND LABOUR



DRY AGING CABINET



TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Item	46689
Model	DA-CN-0480
Capacity	16.95 cu.ft. (480 L)
Number of Shelves	3 (Adjustable)
Number of Doors	1 Swing Door - Glass Door
Power	200 W
Lamp Power	10 W
Amps	1.8 A
Electrical	110-120V / 60Hz / 1Ph
Temperature Range	0 - 25°C (32 - 77°F)
Refrigerant	R290
Injection	(55g)
Cooling System	Ventilated
Type Of Climate	4
Insulation Material	Cyclopentane
Net Weight	269 lb. (122 kg.)
Net Dimensions (WDH)	27.6" x 31.9" x 65.4" (700 x 810 x 1662 mm)