

brera



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:



		DA5/121
External dimensions (WxDxH)	cm	81x50x210
Doors	nr	1
Refrigeration type		Ventilated
Max absorbed power **	W	725
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)



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INTERNAL EQUIPMENT EXCLUDED.

TECHNICAL DATA:



		DA5/113
External dimensions (WxDxH)	cm	81x50x135
Doors	nr	1
Refrigeration type		Ventilated
Max absorbed power **	W	520
Refrigeration power ***	W	185
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

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