

BRERA

DRY AGING

Model: DA7/121

Code: 6002045

H 2100

REFRIGERATED DISPLAY FOR DRY AGING MEAT: with compact dimensions, a refined design, and great reliability, it is perfect for any type of establishment. Suitable for storing all types of meat, it is made of stainless steel, features humidity control of 50-85% RH, a temperature range of 0/6°C, and internal pink LED lighting specifically designed to enhance the marbling and make the cuts appealing for purchase or consumption.



- Construction: stainless steel monocoque
- Internal capacity: 120 kg ~
- Position of technical compartment: retractable, on the bottom
- Refrigeration type: ventilated cooling system
- Control board panel: 2.8" LCD digital touch control
- "Meat" led light
- Defrosting system: by pause
- Evaporation of condensation water: automatic
- Optional equipment: painted color finishing on request
- Supply with: set of 6 Himalayan salted plates
- Not included: internal fittings



Technical Data:

| | | |
|------------------------------|-----|---------------|
| Doors | nr | 1 |
| External dimensions (WxDxH) | cm | 81 x 70 x 210 |
| Insulation thickness | mm | 50 |
| Standard lock | | YES |
| Standard light | | YES |
| Temperature | °C | 0/+6°C |
| Condensing unit | | plug-in unit |
| Gas | | R290 |
| Noise level | dba | <43dba |
| Ventilation control | | NO |
| Humidity control | | YES |
| Relative humidity | ur% | 65-90% |
| Max abs. power | W | 715* |
| Cooling power | W | 305* |
| Input voltage | | 1x230V ~ 50Hz |
| Climate class | | 4 |
| Packaging dimensions (WxDxH) | cm | 59 x 77 x 226 |
| Volume (gross) | mc | 1,55 |
| Gross weight | kg | 193 |

*Ambient temp. +26°C / Evap. -10°C, cond. +45°C

DETAILS:



Core probe and stainless steel hanging rods



Perforated stainless steel shelf



Set of 3 Himalayan salted plates



Color finishing (on request)



Digital touch display with humidity control



Ecological gas (R290)

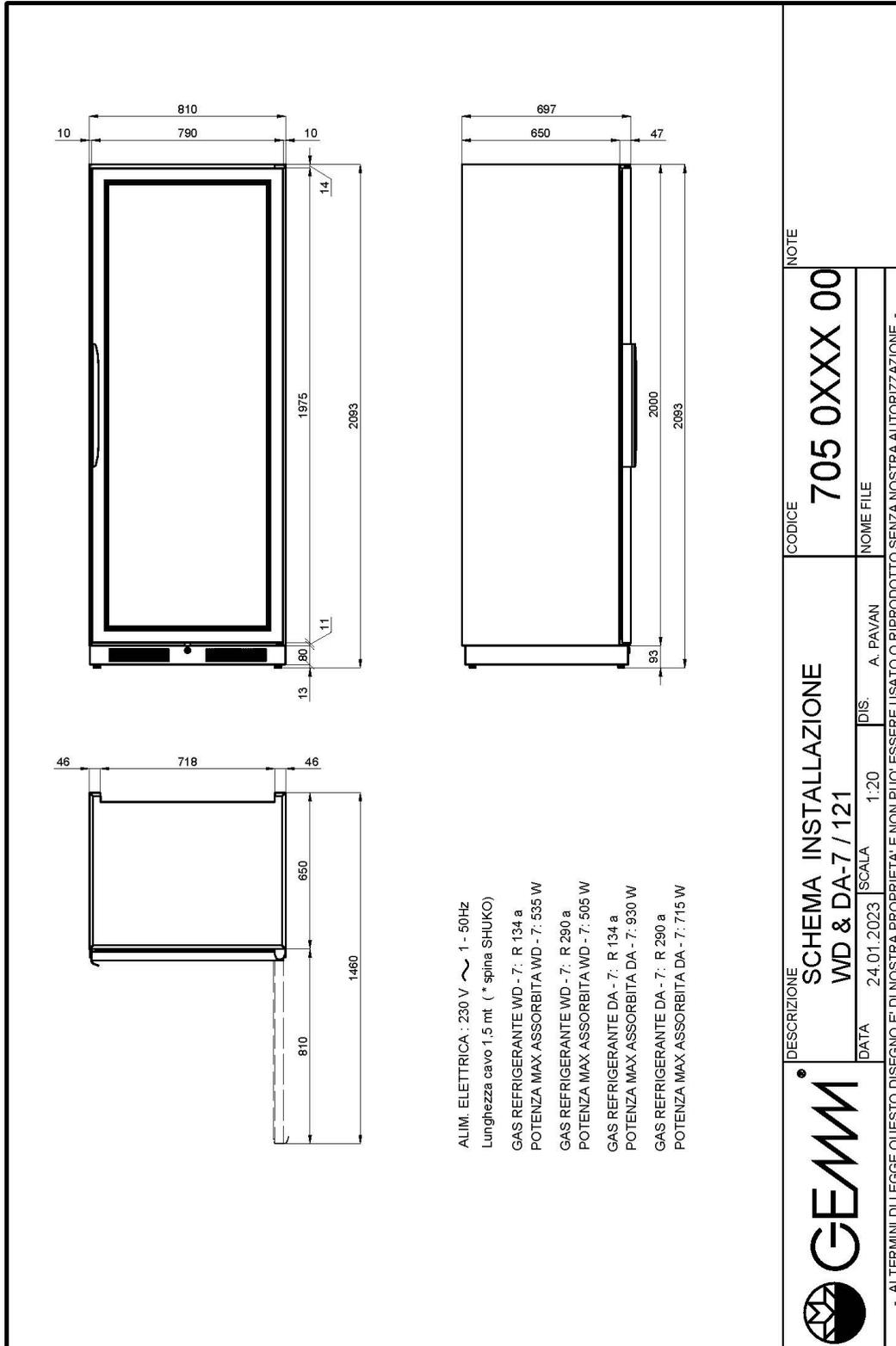


Remote monitoring system via GEMM-Cloud Wi-Fi connection (on request)

ACCESSORIES:

| | | |
|---|---|----------|
|  | DR7/01 Stainless steel shelf for DA-SF7/ | 60002105 |
|  | DT7/02 Stainless steel hanging rods for meat/charcuterie with no. 2 s/s tubes and no. 3 s/s hooks for DA-SF7/ | 60002115 |
|  | WPS/7 Stainless steel top cm 81x70x2h | 60001155 |
| | Stainless/steel hook for meat/charcuterie | 60002120 |
| | Set of no. 3 Himalayan salted plates cm 20x10 | 60002130 |
| | Core probe for "Dry Aging" | 60002140 |
| o. | Ozone sterilizer kit for "Dry Aging" | 60002170 |
| | Set of retractable castors WD | 60002180 |
|  | Dimmer regolazione luci WD | 60002190 |
|  | Color finishing WD DA SF (overprice) | 60002200 |
|  | Condensing unit 1/4 HP for WD DA SF (distanza ≤ 10 metri) | 40200180 |
|  | Wi-Fi supervising system (overprice) | 45000565 |
|  | 60Hz frequency | 40200560 |

INSTALLATION DIAGRAM:



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