



The Precision Cheese Maturing Cabinet is ideal for storing all types of different cheeses in a temperature controlled environment. The sleek stainless steel finish provides both a hygienic solution, and a professional look for both front and back of house use.

With a fully adjustable temperature range of +2 - 15°C, this cabinet is perfectly designed for any commercial catering environment.

Cheese can mature naturally, for a richer taste, whilst being bossed in an attractive cabinet - a great sales tool.

Cheese Maturing Cabinet - Key Features:

Stainless Steel Interior & Exterior

+2 / 15°C Temperature Range

70-90% Humidity (In A Test Environment At +4°C)

4 x perforated Stainless Shelves

Shelf Size 400 x 543 (mm)

Weight 133 (Kg)

Glass door with LED lights

Electronic Controller With Easy Read LCD Screen

Off Cycle Defrost

Door Locks Fitted As Standard

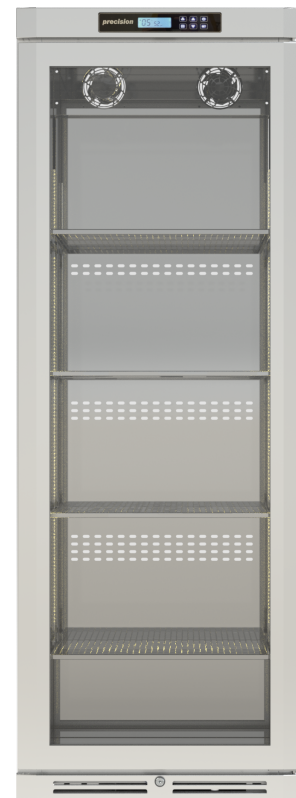
Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System

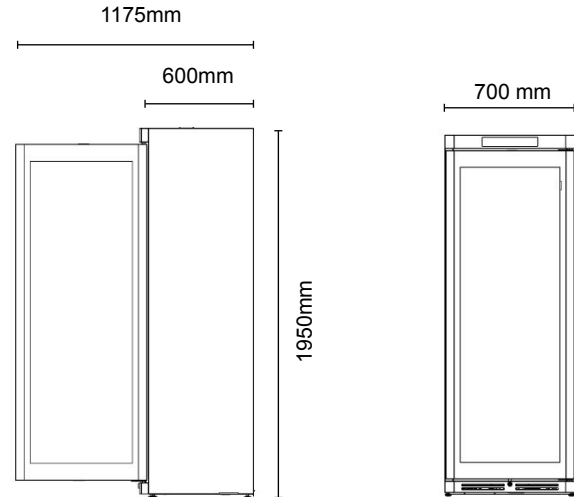
Front Breathing / Venting - Can Be Built-In

Options:

Painted Exterior (To Any RAL Number)



CM700-1950



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|--|-------------------------|
| Model | CM700-1950 |
| Type | Cheese Maturing Cabinet |
| Material | ST/ST Int/Ext |
| Shelf/Rack Size (mm) | 400 x 543 |
| Number Of Shelves | 4 |
| Temperature Range | +2 / 15°C |
| Exterior WxDxH (mm) | 700x600x1950 |
| Weight (KG) | 133 |
| Refrigerant / GWP | R290 / 3 |
| Refrigeration Watts (+45°C Condensing) | 307 |
| Evaporating Temp | -10°C |
| Heat Rejection Watts* | 450 |
| Power | 220 / 50 / 1 |
| Running Amps | 1.2 |
| Total Electrical Load - kW | 0.26 |

* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet.

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