AllFoodProject.com

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Estimate No.	**6929**	of the	**03/02/2026**

Info

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628

Cod. art.	Description	Qty	Price	Discount	Amount
INOXB/ 141CTMAX	AFP/ 141CTMAX maturing cabinet in stainless steel	1	**€4,770.00**		

- Operating temperature - 6 ° / + 40 ° C
- Stainless steel
structure - Capacity kg. 120 - N. 2 doors
- Measurements
cm l 144 xp 80 xh 202

Optional :
- 80 kg hook for meat 80 kg - 4 hooks
- Balance bar salami or meat hook
- Bar
- Carousel 2 salami rings
- Foot cover in stainless steel on 3 sides
- Salami ring
- UV lamp

Technical Sheet

Automated digital control (Industry 4.0)	Gas R134
Maintenance, heating and cooling management	Probe temperature reading: evaporator, suction cell, relative humidity
Capacity 300 Kg	Internal LED lighting
Insulation thickness 60 mm	Doors with magnetic seals
Structure in AISI 304 stainless steel	Lock with key
Easy-to-disassemble rail supports	TOUCH SCREEN panel
Ventilated refrigeration unit	20 customization programs
CE STANDARD	Number 2 doors
Timed control ozonator (optional)	Power supply: 230/1/50 Hz
Number 3 preset programs	Absorption W 3400
Temperature - 6 / + 40 C	Dimensions Cm L 144 x P 80 xh 202
Humidity regulation 40% / 85%	Capacity Lt 1400
6 pairs of guides supplied	

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1 YEAR PARTS & LABOR WARRANTY
BEST QUALITY GUARANTEED

+ Add Product

For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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