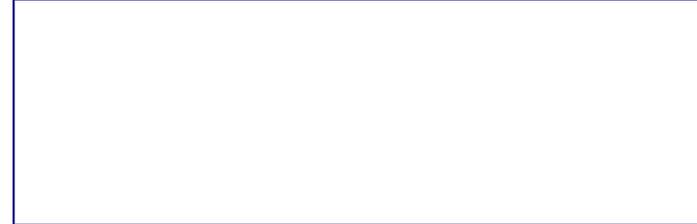


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 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

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
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EVERLASTIN G/ AC9500	AC9500 maturing cabinet in stainless steel	1			<b>€4,520.00</b>
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- Operating temperature - 2 ° / + 10 ° C
- Structure in stainless steel - Capacity kg. 150 - N. 1 door -
- Measurements cm l 75 xp 85 xh 208

**Optional :**

- Bar
- Barra per gancera
- Carousel 2 salami rings
- Extra charge for wheel application
- Foot cover in stainless steel on 3 sides
- Gancio per carne
- Gastronorm stainless steel tray GN2/1 cm W 65 x D 53 x 2 h
- Meat hook 80 kg (incl. 2 hooks per bar)
- Pair of stainless steel guides
- PH measurement probe
- Probe to pin
- Salami ring
- Stainless steel grid 65 x 53 cm
- Storage solution for PH probe 30 ml
- Surcharge 60Hz
- Transformer 115/120V - 220V
- UV lamp
- Wheel application supplement

## Technical Sheet

Meat hook no. 2 grids + nr. 3 stainless steel grids supplied	USB device for software update
Alarm log and HACCP data	Multi-language menu
Clock and calendar (RTC)	Power supply: 230/1/50 Hz
Capacity 150 Kg	Operating temperature -2 / + 10 C
75 mm insulation thickness	Active humidity regulation from 40% to 90%
Structure in AISI 304 stainless steel	It does not require connection to the water mains
Timed or manual UV-C germicidal lamp activation	Quick display and setting of temperature and humidity
Dimensions cm L 75 x P 85 xh 208	Absorption 1000 W
Wi-Fi connection for remote control and viewing	CE standard
Nr. 1 door	Alarm history combined with Popup warning messages
Interior with rounded edges and printed bottom	UV-C germicidal lamp as standard
Racks, grids and guides in AISI 304 stainless steel	Standard meat hook with max capacity 80 Kg
Ventilated refrigeration with cataphoresis treated evaporator	Class N air condensing unit (max + 32 C)
MEATtouch electronic control panel with 4.3 "touch screen display	R290 refrigerant gas
Average display of humidity and temperature values during the recipe	Weight 137 kg
Touch screen interface with gestures for even more intuitive control	Automatic evaporation of condensation water with self-regulating electric resistance
MEATtouch panel functional features: 3 preset recipes, programmable up to 4 distinct phases for each recipe	Automatic defrosting with electric resistance
10 fully customizable recipes that can be stored on the instrument	Self-closing doors with 105 stop with easily replaceable magnetic seals
Parameters checked for each phase; temperature, humidity, fan speed, phase duration	Lock with key
Constant visualization of the internal temperature and humidity on the display	Height-adjustable stainless steel feet (130/200 mm)



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