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Estimate No. **6931** of the **04/19/2026**

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 |
|-----------|-------------|-----|-------|----------|--------|
|-----------|-------------|-----|-------|----------|--------|

EVERLASTIN
 G/ STG700
 GLASS-BLAC
 K

STG700 GLASS maturing cabinet in stainless steel

1

€5,009.00



- Door with glass - Operating temperature + 0 ° / + 30 ° c
- Capacity kg. 150 - No. 1 door - Measurements cm l 75 xp 85 xh 208

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
- PH measurement probe
- Probe to pin
- Salami ring
- UV lamp
- Wheel application supplement

Template :

- Cold cuts version
- Version for cheese and meat

Technical Sheet

Glazed doors Gas R404A
Connect water supply to control humidity Condensate collection through removable tray
Capacity 100 Kg Internal LED lighting
Insulation thickness 75 mm Doors with magnetic gaskets
Structure in AISI 304 stainless steel Key closure
Interior with printed bottom and rounded corners Adjustable feet in stainless steel h 130/200 mm
Supports for easy disassembling guides Panel with LCD display
Ventilated refrigeration unit 20 customization programs
EC STANDARD Number 1 door
Double ventilation speed program Power supply: 230/1/50 Hz
Number 3 preset programs Absorption W 1820
Temperature + 0 / + 30 C Dimensions Cm L 75 x W 85 xh 208
Humidity regulation 40% / 95% Weight 156 Kg
3 pairs of guides supplied Cheese and meat version 5 pairs of guides and 5 plastic grids per door supplied
Temperature alarm and condensation dirt Salami version 3 pairs of guides, 9 bars and 36 hooks per door supplied
Working ambient temperature max + 38 C



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