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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<br>G/ STG1500<br>GLASS-BLAC<br>K | STG1500 GLASS maturing cabinet in stainless steel | 1 |  |  | <b>€7,629.00</b> |
|---|---|---|--|--|------------------|



- Doors with glass - Operating temperature + 0 ° / + 30 ° c
- Capacity kg. 200 - N. 2 doors - Measurements cm l 150 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 200 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 2 doors  |
| Double ventilation speed program                 | Power supply: 230/1/50 Hz   |
| Number 3 preset programs                         | Absorption W 2240   |
| Temperature + 0 / + 30 C                         | Dimensions Cm L 150 x P 85 xh 208   |
| Humidity regulation 40% / 95%                    | Weight 250 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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