

INOX | Upright Cabinets

REFRIGERATED CABINETS ▶ MEAT AGING ▶ NO FROST ▶ CHILLER

QM 148



General features

- 148Lt. Refrigerated meat aging
- Stainless Steel exterior and interior
- Ventilated Cooling
- Automatic compressor cycle defrost
- Condensed water evaporating system with hot gas
- Foaming Agent Cyclopentane (45mm per side)
- Digital Thermostat
- Adjustable humidity at the percentage point (settable from 50%-80%)
- Double safety tempered glass with Low-e (Low emissivity glasses)
- Stainless steel door frame (Heated) with cylindrical handle
- Removable Gasket
- LED light (Pink color) and lock fitted as standard
- Germicidal UVC lamp
- Adjustable chromed shelves: 1 Pcs + Hanging meat bar and 3 hooks
- N.4 Adjustable feet
- Energy efficiency class: -

Technical specifications

Capacity	138 L
Temperature	+2° - +10°C
Consumption	1.26 kWh/24h
Rated Power	350 W
Noise level	50 dB(A)
Net Weight	50 Kg
Gross Weight	57 Kg
External Dimensions (WxDxH mm)	600x545x900
Internal Dimensions (WxDxH mm)	510x355x745
Packaging dimensions (WxDxH mm)	655x560x1060
Loading quantities 20'/40'/40'HQ	72/144/144

CERTIFICATION

CE RoHS

MEAT
CARNE

STAINLESS STEEL AISI 304

GAS
R290

GAS
R600a

45 mm

4
CLIMATIC CLASS

36°C

LED

DETAILS

Suitable for sub primal cuts; as strip loins, rib eyes and sirloin

Inner body in "Mirror steel"

Adjustable stainless steel shelves anti-tipping

External cylindric handle in stainless steel

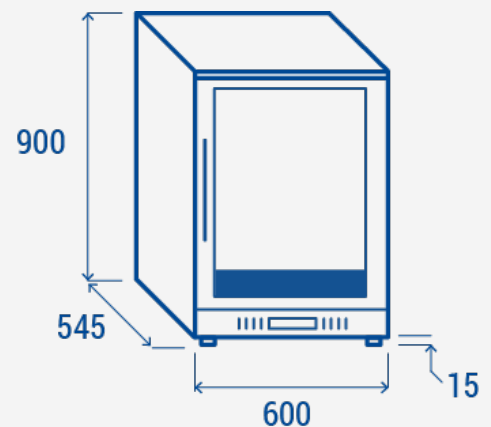
Digital Thermostat

Humidity sensor

Double Vertical LED "Rose" (Anti-discoloration)

Hanging meat bar and hooks

PRODUCT DIMENSIONS



RIGHTWAY ASIA
We make the world a cooler place