

# CHEESE MATURING CABINET



The Precision Cheese Maturing Cabinet is ideal for storing all types of different cheeses in a temperature controlled environment. The sleek stainless steel finish provides both a hygienic solution, and a professional look for both front and back of house use.

With a fully adjustable temperature range of +2 - 15°C, this cabinet is perfectly designed for any commercial catering environment.

Cheese can mature naturally, for a richer taste, whilst being bossed in an attractive cabinet - a great sales tool.

## Cheese Maturing Cabinet - Key Features:

Stainless Steel Interior & Exterior

+2 / 15°C Temperature Range

4 X Perforated Stainless Shelves

Shelf Size 393 X 578 (mm)

Weight 133 (Kg)

Glass Door With Led Lights

Electronic Controller With Easy Read LCD Screen

Automatic Hot Gas Defrost

Door Locks Fitted As Standard

Hi / Lo Audio Visual Temperature Alarms

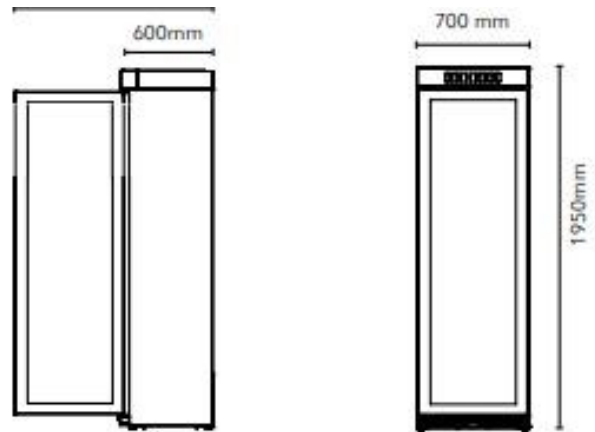
Waste Heat Recovery Condensate Vaporiser System

Front Breathing / Venting - Can Be Built-In



CM700-1950

# CHEESE MATURING CABINET



Model	CM700-1950
Type	Cheese Maturing Cabinet
Material	ST/ST Int/Ext
Shelf/Rack Size (mm)	400 x 543
Number of Shelves / Drip Trays	4
Temperature Range	+2 / 15°C
Exterior WxDxH (mm)	700 x 600 x 1950
Weight (KG)	133
Refrigerant / GWP	R134a / 1430
Refrigeration Watts (+45°C Condensing)	359
Evaporating Temp	-10°C
Heat Rejection Watts*	540
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.5
Energy Consumption / 24hrs - kWh**	N/A
Energy Consumption / Year (AEC) - kWh**	N/A
Energy Efficiency Class**	N/A

\* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet.

\*\* Tested to EN16825

We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet