

DESIGNS

Dry-Ageing Case

www.gtidesigns.com

Ageing Kit

Our displays are the definitive solution for butchers, restaurants and supermarkets.

The Dry Age Kit allows an advanced temperature control and optimal humidity distribution,



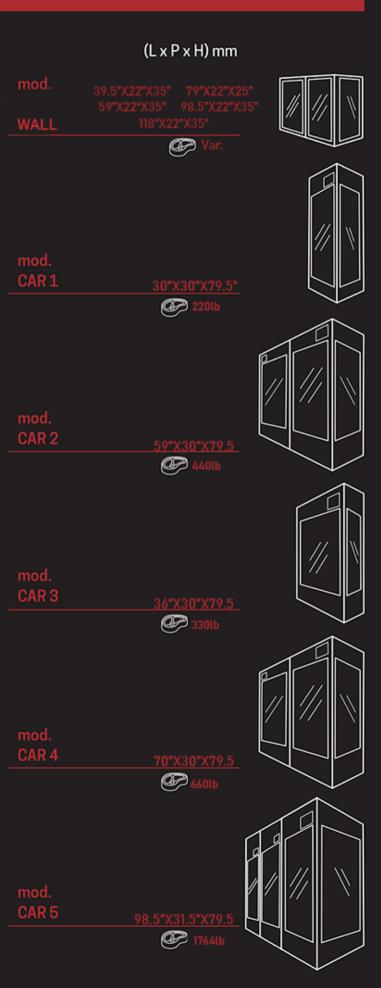
DRY AGEING FROM 1 TO 6 MONTHS

Features

Refrigeration: No Frost Temperature Range: 68°/32° F Humidity Range: Adjustable from 30% to 80% Defrosting: Automatic Compressor: Included or Remote Gas: R452 Internal Finishing: Stainless Steel (Aisi 304) Internal Structure: Stainless Steel Shelfs or Poles for Hooks



PECIFICATIONS





Stainless Steel Rod for Hanging Hooks

Pink LED lighting enhances the color of the meat. It does not contain ultraviolet radiation and does not influence the temperature of the meat inside the case.

Expansion valve for evaporator control guarantees a better resistant to corrosion.



UV Light is placed inside the evaporator and removes bacterial growth





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