

SAS235TR86F**Bibloc for drying or maturation of the meats or cheeses.**

Treatment unit of the air for the drying and the maturation of the pork-butchery.

Working Temperature

Interior temperature of the room	+12°C
Outside temperature of the room	+30°C
Humidity	+/- 60 %

Technical Data

HP	3
Voltage	400 V /3N~/ 50 Hz
KW	2,2
Drying	Room of 23 m ³ for 600 Kg of foodstuffs
Maturation	Room of 70 m ³ for 2000 Kg of foodstuffs
Power	7 600 Watt

