

# ZANDUCO 12.47 CU FT. DRY AGING CABINET 120V/60HZ

**SKU#: 17000-152**

Zanduco ensures the production and management of humidity used in this dry aging cabinet reduces the weight loss of the meat! It allows you to transform your meat into tender, juicy steaks, safely.



## FEATURES

- Constructed from a seamless stainless steel door frame with two (2) layers LOW-E glass
- Equipped with touchpad controller with LED display
- Built with 3 pcs. of stainless steel shelf and 1 pc. of stainless steel salt tray
- Has UVC System
- White LED light interior and with lock
- ss Airduct board, ss Tubular Handl, ss Humidifier cover, and an ss Ventilation Plinth
- Fan Cooling System and Humidification System

## TECHNICAL SPECIFICATIONS

SKU NUMBER	17000-164
DESCRIPTION	Single Zone Steak Ager
INSTALLATION	Built-In / Free-Standing Installation
CAPACITY	353 L   12.47 cu. ft.
HUMIDITY RANGE	60% to 85%
TEMPERATURE RANGE	1 - 25°C   33.8 - 77°F
REFRIGERANT	R600a
COMPRESSOR	Embraco Inverter FMXA6C
ELECTRICAL	120V / 60Hz / 1Ph
NET WEIGHT	183 lbs   83 kg
DIMENSIONS (DWH)	28.3 x 23.5 x 67.7 inch
GROSS WEIGHT	211.6 lbs   96 kg
GROSS DIMENSIONS	30.7 x 25.4 x 73.6 inch



**1 YEAR**  
WARRANTY  
PARTS AND LABOUR

