Item #: 348MCC220 Project: _____

Qty: _____ Date: _____ Approval: _____

Estella MCC220 220 lb. Meat Curing Cabinet - 120V

Item #348MCC220







Technical Data

Width	27 5/8 Inches
Depth	31 15/16 Inches
Height	65 3/8 Inches
Chamber Width	27 3/8 Inches
Chamber Depth	22 3/4 Inches
Chamber Height	53 1/2 Inches
Amps	1.8 Amps
Phase	1 Phase
Voltage	120 Volts
Wattage	200 Watts

Features

- Durable 304 stainless steel housing with triple tempered insulating glass
- Anti-bacteria ABS plastic interior with LED / UV light
- Digital display with programmable menu, temperature, and humidity
- Includes a single hanger, four swivel hooks, and four full shelves; 220 lb. capacity
- Uses R-290 refrigerant; 120V, 200W, 1/4 hp

Certifications

5-15P **ETL Listed**

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Technical Data

Capacity	17 cu. ft. 220 lb.
Display Type	Digital
Door Style	Swing
Door Type	Glass
Features	Insulated LED Lighting Locking Cabinet UV Light
Horsepower	1/4 hp
Installation Type	Freestanding
Material	ABS Plastic Stainless Steel
Number of Shelves	4 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Stainless Steel Type	Type 304
Style	Vertical
Temperature Range	32 - 77 Degrees F
Type	Chambers

Notes & Details

Ensure the quality and flavor of your meat products with the Estella meat curing cabinet! This innovative cabinet is perfect for commercial kitchens and butcher shops looking to elevate their meat curing process. Use it to age chicken, pork, game, fish, and even cheese to create more flavorful dishes! This cabinet not only offers accurate, stable temperatures even when ambient temperatures vary, but its sleek design allows for front-of-house use and adds a touch of sophistication to your establishment.

The durable 304 stainless steel housing paired with triple tempered insulating glass ensures the cabinet's longevity and temperature retention. An anti-bacteria ABS plastic interior provides a defense against harmful bacteria, safeguarding the meat throughout the curing process. The unit also inclues integrated LED / UV lighting for easy visibility. Plus, the automatic closing door has a lock and is field-reversible for added versatility. The digital display offers convenience with its programmable menu, temperature, and humidity settings, allowing you to fine-tune the curing environment to achieve optimal results. This unit has a 32-77 degrees Fahrenheit temperature range and a humidity range of 60-90%.

With a 17 cu. ft. capacity, this curing cabinet includes a single hanger that can hold up to 220 lb., four swivel hooks that can hold up to 176 lb., and four full shelves that can hold up to 88 lb., providing a variety of storage options to accommodate your meat curing needs. Equipped with a bottom-mount compressor at the back of the unit and utilizing R-290 refrigerant, this cabinet is energy-efficient and user friendly. The activated carbon ventilation system and ventilated cooling system ensure precise temperature and humidity control, while the condensate water evaporates automatically, eliminating the need for manual drainage. Enhance the flavor and quality of your meat with this advanced meat curing cabinet! This unit requires a 120V electrical connection for operation.

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