



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

70-90% Humidity (In A Test Environment At +4°C)

4 x perforated Stainless Shelves

Shelf Size 400 x 543 (mm)

Weight 133 (Kg)

Glass door with LED lights

Electronic Controller With Easy Read LCD Screen

Off Cycle Defrost

Door Locks Fitted As Standard

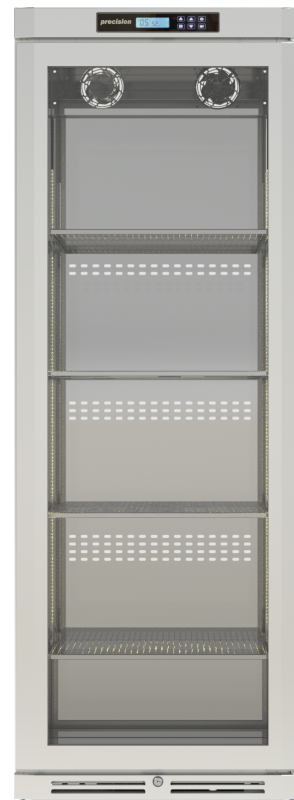
Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System

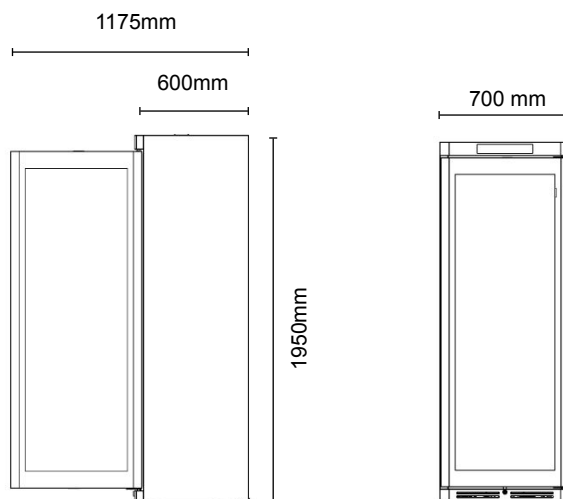
Front Breathing / Venting - Can Be Built-In

**Options:**

Painted Exterior (To Any RAL Number)



**CM700-1950**



Model	CM700-1950
Type	Cheese Maturing Cabinet
Material	ST/ST Int/Ext
Shelf/Rack Size (mm)	400 x 543
Number Of Shelves	4
Temperature Range	+2 / 15°C
Exterior WxDxH (mm)	700x600x1950
Weight (KG)	133
Refrigerant	R134a
Refrigeration Watts (+45°C Condensing)	307
Evaporating Temp	-10°C
Heat Rejection Watts*	450
Power	220 / 50 / 1
Running Amps	1.2
Total Electrical Load - kW	0.26

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

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