

precision

r e f r i g e r a t i o n



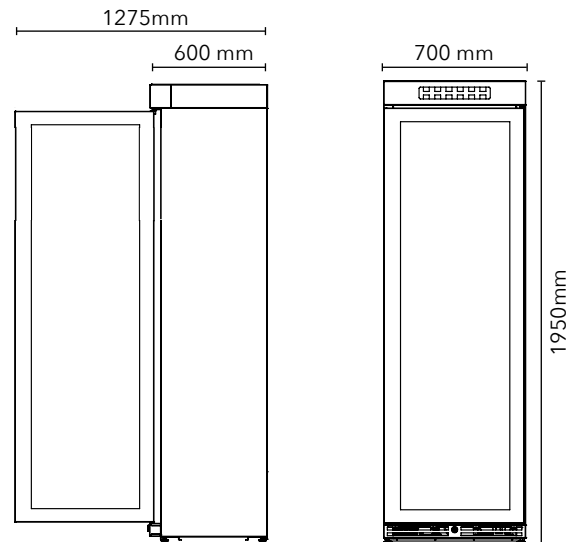
A CHEESE MATURING Solution

Precision's Cheese Maturing Cabinet - 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 housed in an attractive cabinet - a great sales tool.



Available In Different Exterior Finishes | Glass or Solid Doors

precision-refrigeration.com



Model	CM700-1950
Type	Cheese Maturing Refrigerator
Material	ST/ST Int/Ext
Shelf Size (mm)	400 x 543
Number of Shelves	4
Temperature Range	+2 / 15°C
Exterior WxDxH (mm)	700x600x1950
Weight (KG)	133
Refrigerant / GWP	R134a / 1430
Refrigeration Watts (+45°C Condensing)	359
Evaporating Temp	-10°C
Heat Rejection Watts	540
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.5

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