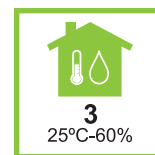


## Refrigerated Cabinets with High Humidity Control **CARBOMA D4 PRO**



### CHARACTERISTICS:

Carboma PRO D4 refrigerated cabinets with high humidity control and ventilated cooling systems are ideal for demonstrations, short-term storage of meat and also steak aging processes.

The cabinet is equipped with two programmable controllers that accurately establish temperature and humidity inside the cabinet, avoiding drying out and weight loss of products.

These cabinets require connection to feed system/ water drainage.

### STANDARD COLOR SOLUTIONS:

black/steel



### COLOR OPTIONS:

brown



RAL9003



RAL9006








RAL7024



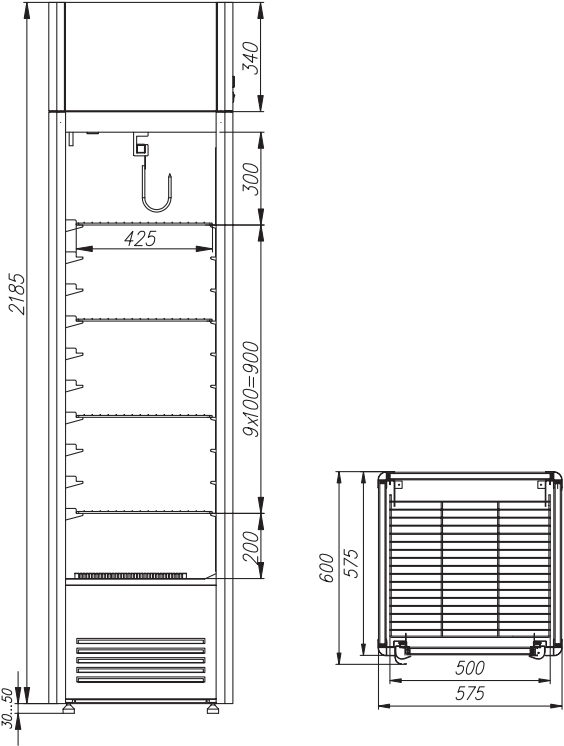
RAL1015



SPECIFICATIONS:

Model	Dimensions,mm	Horizontal exposure area, m²	Working temperature,°C	Humidity, %	Shelf load / suspension, kg (no more)
	 mm	 m²			
400	575x600x2185(2235)	1,02	+2...+12	45...90	10 / 20

400



OPTIONS:

- Additional shelves
- Wheel support H-130 mm
- Salt blocks



SUSPENSION  
TWO HOOKS FOR MEAT



TWO PROGRAMMABLE  
CONTROLLERS



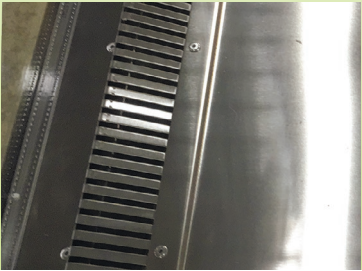
LATTICE SHELVES



LED-LIGHTING  
(FOR MEAT)



DYNAMIC  
COOLING



LOCK



DETAILS:

The manufacturer reserves the right to make changes to the design and equipment without prior notice.