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 - 15ºC, 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 / 15ºC Temperature Range

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

4 x perforated Stainless Shelves

Shelf Size 393 x 578 (mm)

Weight 133 (Kg)

Glass door with LED lights

Electronic Controller With Easy Read LCD Screen

Off Cycle Defrost
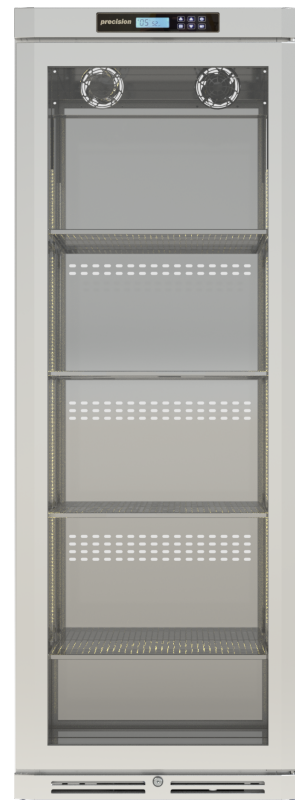
Door Locks Fitted As Standard

Hi / Lo Audio Visual Temperature Alarms

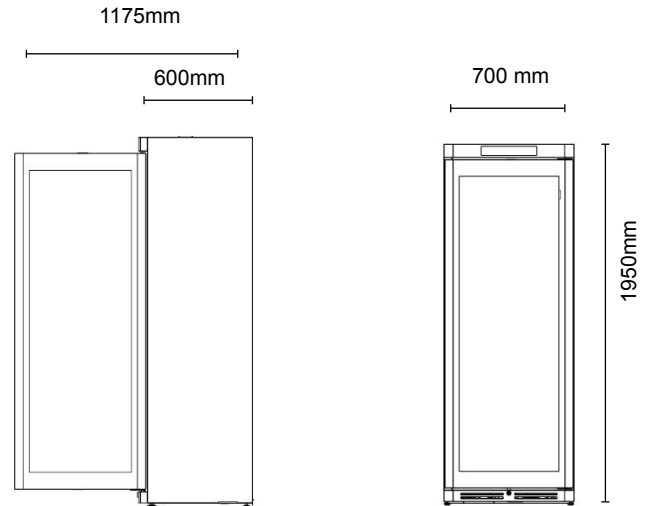Waste Heat Recovery Condensate Vaporiser System

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 / 15ºC
Exterior WxDxH (mm)	700x600x1950
Weight (KG)	133
Refrigerant / GWP	R600a / 3
Refrigeration Watts (+45ºC Condensing)	307
Evaporating Temp	-10ºC
Heat Rejection Watts*	450
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.2
Total Electrical Load - kW	0.28
Energy Consumption / 24hrs - kWh**	N/A
Energy Consumption / Year (AEC) - kWh**	N/A
Energy Efficiency Class**	N/A

* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet.
** Tested to BS EN ISO 22041
We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet