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POL-EKO A.Polok-Kowalska sp.k. 44-300 Wodzisław Śląski ul. Kokoszycka 172 C

Data sheet

Ripening chamber

KD 10



The photo above is for reference only, may show additional options not included in standard equipment. The real appearance, particularly color and structure of the material may differ from the ones presented in the photo.





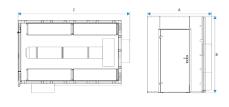


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TECHNICAL DATA	
air convection	forced
chamber capacity [I]	7 000
controller	microprocessor PID
display	10" full colour touch screen
TEMPERATURE AND HUMIDITY	
temperature range [°C]	0+20
temperature resolution every [°C]	0,1
relative humidity range [%]	1090
humidity resolution every [%]	1
CHAMBER	
door type	solid door with vision window and key lock
interior	stainless steel
housing	stainless steel

overall dims [mm] /1/	
width A	2 000
height B	2 500
depth C	4 100 (1)
internal dims [mm]	
width D	1 400
height E	2 000
depth F	3 500



max unit workload [kg]	500 (2)
weight [kg]	1 000 (3)





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ELECTRICAL PARAMETERS		
voltage**	400V 50Hz	
nominal power [W]	7 000	
refrigerant	R290 / GWP=3	
warranty	24 months	
manufacturer	POL-EKO	

- 1 depth does not include the entrance ramp
- 2 when uniformly loaded over the entire surface
- 3 weight of empty device

They have been designed for ripening, storing and maturing meet. The construction allows uniform air circulation inside the chamber and perfect microclimate to suit ripening. The air inside the chamber comes through stainless steel ventilation ducts. Sterile and odourless steam is ensured by a pressure steam generator. A large and easy to use touch screen improves the user experience. Optional smoke generator provides extra flavour for meat products.

- temperature range 0 ...+20 $\rm C$
- steam generator
- gravitational ventilation of chamber with manual control
- internal lighting
- automatic defrosting and condensate removal
- 20L demineralized water container
- water level sensor
- smoke generator (option)
- food trolleys with ramp (option)

OPTIONS AND ACCESSORIES

