



POL-EKO
Perfect Environment

(+48) 32 453 91 70
info@pol-eko.com.pl
www.pol-eko.com.pl

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

Data sheet

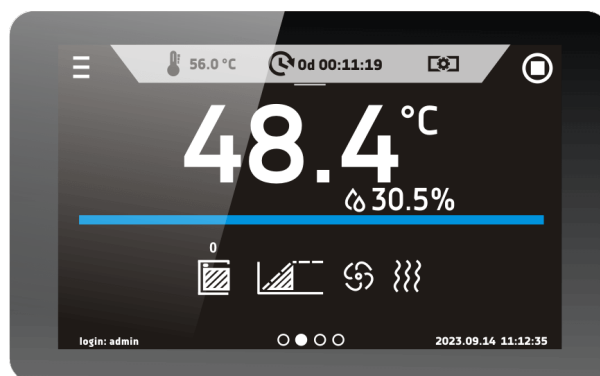
Ripening cabinet SD 700 P Smart PRO



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.

Advantages of the SMART PRO controller:

- large (7"), clear, full colour touch screen
- LAN, USB ports and WiFi for communication and data transfer
- multi-segment time and temperature programs
- overview of data in tabular and graphic form
- visual and sound alarm
- Admin function for management
- password protected log-in
- internal memory for programs and data storage
- event registry with user notifications
- LabDesk software and user manual for direct download



Smart PRO - preview screen



TECHNICAL DATA

air convection	forced
chamber capacity [l]	615
working capacity [l]	480
controller	microprocessor PID
display	7" full colour touch screen

TEMPERATURE AND HUMIDITY

temperature range [°C]	-1...+ ambient temperature
temperature resolution every ... [°C]	0,1
relative humidity range [%]	10...90
humidity resolution every ... [%]	1

CHAMBER

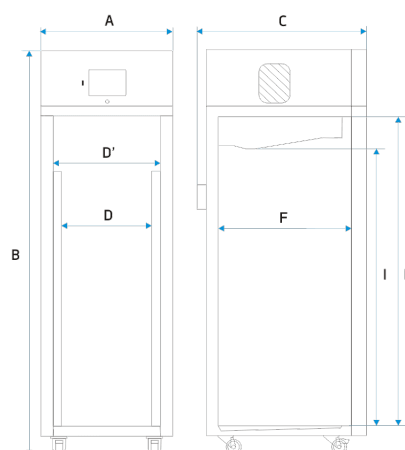
door type	glass door (showcase) with key lock
interior	acid-proof stainless steel to DIN 1.4301
housing	stainless steel linen finish

overall dims [mm] /1/

width A	735
height B	1990
depth C	1080

internal dims [mm]

width D	540
width D'	600
height E	1510
depth F	660
depth F'	1350



shelves (standard max)	3 / 11
max shelf workload [kg] /2/	30
max unit workload [kg]	150
weight [kg]	115



ELECTRICAL PARAMETERS

voltage**	230V 50Hz
nominal power [W]	450
refrigerant	R290 / GWP=3
warranty	24 months
manufacturer	POL-EKO

A 700-liter cabinet for maturing (ripening) of various types of meat. It has been equipped with a cooling and humidification system and features our brand-new SMART PRO controller. Perfect for commercial and industrial use.

Standard accessories

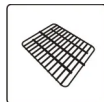
- temperature range from -1°C to ambient
- humidity control up to 90%
- steam humidifier
- active ventilation function
- fan speed control
- possibility to set up segments and ramps internal LED light (spectrum out of UV radiation)
- automatic defrosting
- forced manual defrosting option
- open door counter
- water level sensor
- 20L demineralized water container (option)
- condensate cuvette (option)
- stainless steel tray (option)
- hanger (option)

OPTIONS AND ACCESSORIES



Order number: */P INOX

Stainless steel wire shelf INOX



Order number: */PW

Reinforced shelf



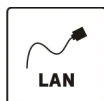
Order number: KUW GN*/*

Stainless steel cuvettes



Order number: QLK*

Castors



Order number: LANK

LAN cable



Order number: KD

Access control