

# 瑛立雪牛肉柜，牛肉排酸柜，熟成牛肉柜，速冻牛肉柜定做

产品名称	瑛立雪牛肉柜，牛肉排酸柜，熟成牛肉柜，速冻牛肉柜定做
公司名称	佛山市瑛雪制冷设备有限公司
价格	10000.00/台
规格参数	品牌:瑛立雪 型号:SDG 产地:佛山
公司地址	佛山市南海区丹灶镇罗行村罗下西路之二
联系电话	18578387967

## 产品详情

Product Details:Place of Origin:	FOSHAN China
Brand Name:	
Certification:	CE ROSH
Model Number:	HJ-2M,2MF,3M,3MF,4M,4M....
Size:	1200*500*2300...
colour:	Rose gold, Black Titanium
compressor:	Panasonic , scope,
Payment & Shipping Terms:Minimum Order Quantity:	
Price:	
Packaging Details:	
Delivery Time:	
Payment Terms:	
Supply Ability:	

## Detailed Product Description

Temperature:	2-8 Degrees/-18	Power
Color:	Rose gold, Black Titanium	Compres
USING:	<b>Customized wagyu filet maturation</b>	

# cabinet chilled beef wet acid refrigeration refrigerator thawing sirloin steak display cabinet

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## High Light:

Cooked beef cabinet + beef acid removing cabinet + beef cooked cabinet manufacturer + professional cooked beef cabinet brand

Refrigerator size can be customized

After slaughtering, the somatic cells lose the oxygen supply of blood and carry out anaerobic respiration to produce lactic acid. Although it is harmless to human, it will affect the flavor of beef. According to the time of Cattle Carcass entering the acid bank, lactic acid is decomposed into carbon dioxide, water and alcohol under a certain temperature (0 - 4 within 24 hours), humidity and wind speed, and then volatilized. Meanwhile, the macromolecular adenosine triphosphate in beef cells is decomposed into a fresh substance - Basic glycoside (IMP, the main component of monosodium glutamate) under the action of enzyme, The pH of meat is changed, and the metabolites are decomposed and excreted to the maximum extent.

## Configuration

- 1、 ss plate body
- 2、 Automatic returned antifogging tempered glass door
- 3、 pure copper tube evaporator
- 4、 LED lamp , netshlefs.
- 5、 Electronic temperature controller
- 6、 Famous brand compressor
- 7、 Dynamic fan and evaporator for compressor cooling

8、 Fortified caster wheels for long time use life

9、 Offer easy broken spare parts for free

options

1、 ss body

2、 variable-frequency

3、 layer-plate

4、 plasdsti-dip flat-plate netshelf

5、 semi-skateboard net shelf

6、 Full-sliding shells

cabinet compressor

产品详细说明

温度：

2-8度/-18

功率：

110V/220v/380v

颜色：

玫瑰金、黑钛

压缩机：

松下

使用：

定制和鱼片熟化柜冷冻牛肉湿酸冷藏冰箱解冻牛里脊牛排展示柜

高光：

熟牛肉柜+牛肉去酸柜+牛肉熟柜厂家+牛肉熟柜+牛肉干柜+牛肉去酸冰箱+牛肉干柜品牌

冰箱尺寸可定制

屠宰后，体细胞失去血液的供氧，进行无氧呼吸产生乳酸。虽然对人体无害，但会影响牛肉的风味。根据牛胴体进入酸库的时间，乳酸在一定的温度（0 ~ 4℃，24小时内）、湿度和风速下分解为二氧化碳、水和酒精，然后挥发。同时，牛肉细胞中的大分子三磷酸腺苷在酶的作用下分解为一种新鲜物质——碱性糖苷（IMP，味精的主要成分），改变肉的pH值，代谢产物被大限度地分解和排出。