

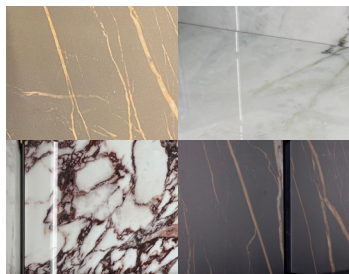


Provino I Dry Aged Meat with shelves and custom finish.

Visit our website for optional RAL colors and Materials finishes.

[RAL Colors Website](#)

[Materials Brochure PDF](#)



Examples of optional 6mm thick stone back panel behind shelf. For full selection see our Materials Brochure.

Project Name: _____

Item #: _____ Quantity: _____

PROVINO I DRY AGED MEAT

MODELS: PROVINO I DAM700, DAM1400, DAM2100, DAM2800

STANDARD FEATURES

- Solid Side
- Dual Medium Temperature Version with intermediate double glass divider
- Triple pane glass premium door
- Steel load bearing structure
- 3000°K LED lighting with dimmer switch
- Touch Control
- Ventilated cooling
- interior vertical shelf support in stainless steel
- adjustable feet
- standard steel 304A
- stainless steel interior and exterior
- Stainless steel shelves adjustable in height on racks
- programmed automatic electric defrost
- Approvals: cETLus, ETL sanitation, certified CE
- Self-contained
- Floor sink Required
- Reverse Osmosis System for humidity control

OPTIONS

- RAL Color Option powder coated door handles exterior and interior over stainless steel
- 6mm thick stone back panel behind shelf
- Front wood laminate door and handles
- interior shelf trim
- 6mm thick stone back panel behind shelf
- Glass Sides
- Front wood laminate storage doors finish on base
- interior shelf trim
- Top door
- door locks
- Remote application
- water cooled
- central refrigeration rack
- 60 Hz components UL
- front breathing available for 1400 - 2800 models

**Oscartek® reserves the right to change, modify, discontinue, or change any features, sizes, or capacity on any model without prior notice.*

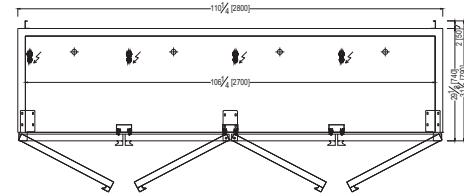
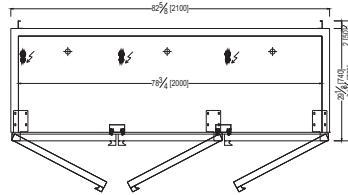
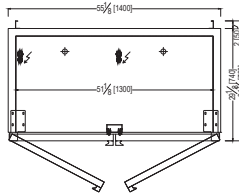
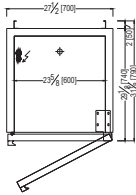
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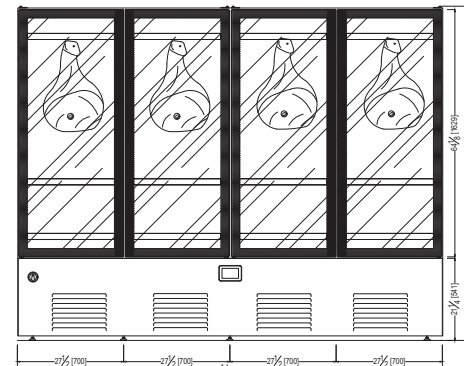
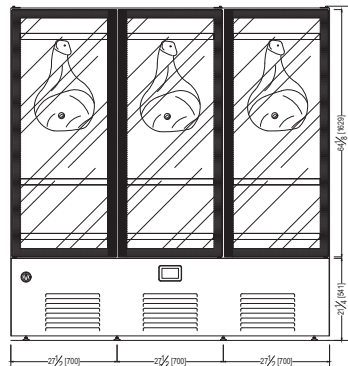
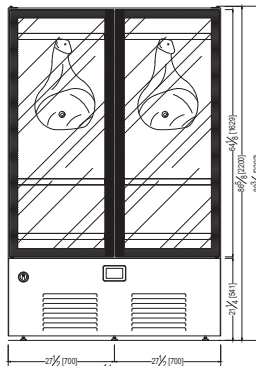
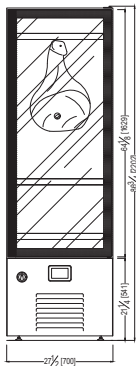
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PROVINO I PLAN VIEWS



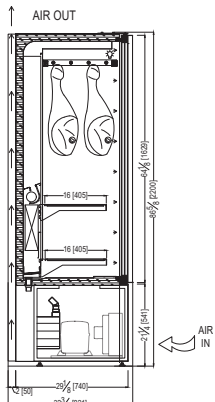
PROVINO I REAR ELEVATIONS (OPERATOR SIDE)

ELECTRICAL LEGEND	
	REFRIGERATION LINES
	DRAIN
	POWER

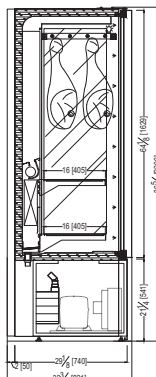


PROVINO I - STANDARD DEPTH SECTION VIEWS

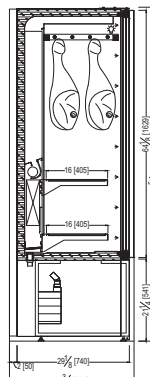
STANDARD: SELF-CONTAINED



OPTIONAL: GLASS SIDE



STANDARD: REMOTE



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Discover the Art of Display...

MODELS: PROVINO I DAM700, DAM1400, DAM2100, DAM2800

Project Name: _____

Item #: _____ Quantity: _____

PROVINO I DRY AGED MEAT - SELF CONTAINED					
TECHNICAL FEATURES		MODELS			
Model Name (Model Code)		PROVINO I DAM700 (MUROGALA1P)	PROVINO I DAM1400 (MUROGALA2P)	PROVINO I DAM2100 (MUROGALA3P)	PROVINO I DAM2800 (MUROGALA4P)
External Dimensions (L-D-H)	Inches	*27 1/2" - 32 3/8" - 86 3/4"	*55 1/8" - 32 3/8" - 86 3/4"	*82 5/8" - 32 3/8" - 86 3/4"	*110 1/4" - 32 3/8" - 86 3/4"
Inches-MM	MM	*700 - 821 - 2022	*1400 - 821 - 2022	*2100 - 821 - 2022	*2800 - 821 - 2022
Crated Dimensions (L-D-H)	Inches	35" - 39" - 98"	63" - 39" - 98"	90" - 39" - 98"	118" - 39" - 98"
Inches-MM	MM	880 - 970 - 2470	1580 - 970 - 2470	2280 - 970 - 2470	2980 - 970 - 2470
Refrigeration	Type	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted
Refrigeration Display Area	Type	Deck	Deck	Deck	Deck
Number of Glass Doors	#	1	2	3	4
Operating Temperature	°F	32°F to 41°F	32°F to 41°F	32°F to 41°F	32°F to 41°F
Condensing Units	#	1	2	3	4
Compressor	Nr./Type	1 / Hermetic	1 / Hermetic	1 / Hermetic	2 / Hermetic
Electric Supply	(V/Ph/Hz)	220/1/60	220/1/60	220/1/60	220/1/60
Power Consumption	(W/A)	1250/6.4	2300/11.9	3350/17	4500/22.9
Defrost	Mode/Type	Automatic	Automatic	Automatic	Automatic
Climatic Class	°F/%RH	75°F-55%RH	75°F-55%RH	75°F-55%RH	75°F-55%RH
Refrigerant Gas	Type	R290	R290	R290	R291
Net Weights	Lb	353	617	816	970
Crated Weights	Lb	413	677	876	1070

*DIMENSIONS WITH POLISHED S/S SIDES

PROVINO I DRY AGED MEAT - REMOTE					
TECHNICAL FEATURES		MODELS			
Model Name (Model Code)		PROVINO I DAM700 (MUROGALA1P)	PROVINO I DAM1400 (MUROGALA2P)	PROVINO I DAM2100 (MUROGALA3P)	PROVINO I DAM2800 (MUROGALA4P)
External Dimensions (L-D-H)	Inches	*27 1/2" - 32 3/8" - 86 3/4"	*55 1/8" - 32 3/8" - 86 3/4"	*82 5/8" - 32 3/8" - 86 3/4"	*110 1/4" - 32 3/8" - 86 3/4"
Inches-MM	MM	*700 - 771 - 2022	*1400 - 771 - 2022	*2100 - 771 - 2022	*2800 - 771 - 2022
Crated Dimensions (L-D-H)	Inches	35" - 39" - 98"	63" - 39" - 98"	90" - 39" - 98"	118" - 39" - 98"
Inches-MM	MM	880 - 970 - 2470	1580 - 970 - 2470	2280 - 970 - 2470	2980 - 970 - 2470
Refrigeration	Type	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted
Refrigeration Display Area	Type	Deck	Deck	Deck	Deck
Number of Glass Doors	#	1	2	3	4
Operating Temperature	°F	32°F to 41°F	32°F to 41°F	32°F to 41°F	32°F to 41°F
Condensing Units	#	1	2	3	4
Compressor	Nr./Type	1 / Hermetic	1 / Hermetic	1 / Hermetic	2 / Hermetic
BTU'S @ +14°F Evap Temperature	BTU/H	2800	5100	6600	7800
Electric Supply	(V/Ph/Hz)	220/1/60	220/1/60	220/1/60	220/1/60
Power Consumption	(W/A)	1250/6.4	2300/11.9	3350/17	4500/22.9
Defrost	Mode/Type	Automatic	Automatic	Automatic	Automatic
Climatic Class	°F/%RH	75°F-55%RH	75°F-55%RH	75°F-55%RH	75°F-55%RH
Refrigerant Gas	Type	R452A	R452A	R452A	R452A
Pipe Size (Suction-Liquid)	(INCHES)	15/32" - 15/64"	35/64" - 5/16"	5/8" - 5/16"	45/64" - 25/64"
Net Weights	Lb	353	617	816	970
Crated Weights	Lb	413	677	876	1070

*DIMENSIONS WITH POLISHED S/S SIDES

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