



Curing rack for cured meats h509_61

Removable galvanized steel rack for curing cured meats and cheeses. 4 adjustable levels, 24 positionable tubes, 300 kg capacity. Ideal for butcher shops and cured meat plants.

Professional rack designed specifically for the **curing of cured meats and cheeses** in butcher shops, cured meat plants, and dairies. Made of **galvanized steel**, it offers a robust and hygienic structure, resistant to humidity and the typical conditions of curing rooms. The modular configuration allows it to adapt to different space and organization needs.

The **completely removable structure** facilitates transport, storage, and periodic cleaning. Each component is designed for quick assembly and disassembly, without requiring specialized tools. The frame design allows for easy movement even in tight spaces.

Technical features

- Dimensions: W 115.3 × D 95.3 × H 203.3 cm
- Material: galvanized steel
- Removable structure
- 4 height-adjustable levels
- 6 tubes for each level (24 total tubes) with variable placement
- Maximum capacity: 300 kg uniformly distributed
- Dead weight: 55 kg

Image for illustrative purposes only

INFORMATION

