

## STEADY AGING & QUALITY IN THE IDEAL CLIMATE

Create the required artificial climate even in the smallest of spaces. Gain independence of the weather and the season. Always produce to the same level of quality and save 30-50% production time.

The climate aging cabinet by KKT-LACKNER controls temperature and humidity and is ready for operation in just a few simple steps.

Use the climate cabinet for aging, drying and storing raw sausages, bacon and ham. The KRA-Gen3 is also excellent for storing fruit and vegetables and keeping them fresh and for hanging beef (dry-aged beef).

In the first phase of the production of raw goods, such as sausages, meat, bacon and ham, temperature and humidity are crucial for optimal quality and best taste. With the climate aging cabinet, you will always produce the same quality.

Be independent of the weather and the season. From now on, you can produce first-class quality products all year round and avoid the loss of goods.

The climate aging cabinet by KKT-LACKNER is put into operation in just a few simple steps and accommodates up to 300 kg of goods. Order your climate aging cabinet with storage function from the specialist for drying and ripening systems from Austria. The climate cabinet was developed in cooperation with agricultural colleges and specialist schools of butchers in Austria.



## CONTROL

**Electronic control:** Easily to operate control panel above the door at an easily accessible height, with a large LED display and keyboard. Microprocessor for controlling temperature and humidity, ON and OFF switch, ionizer, humidity control and easy-to-read operating instructions mounted on the outside. Wi-Fi & Bluetooth are optional.



**LACKNER**  
KÄLTE | KLIMA | TECHNIK

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**LACKNER**  
KLIMA - REIFE - ANLAGEN

## CLIMATE AGING CABINET

KRA-Gen-3-K, M, G

**NEW**  
THIRD GENERATION



Available in three sizes and in different designs.

From € 5.142,-  
Plus 20 % VAT

# UNIQUE PRODUCT PACKAGE

- ✓ Maintenance-free
- ✓ Precision control – Wi-Fi & Bluetooth
- ✓ Economical operation
- ✓ Prepared for self-assembly
- ✓ Delivered disassembled on a pallet
- ✓ No tools required
- ✓ Easy Operation
- ✓ High efficiency
- ✓ Easy to clean
- ✓ Plug-in-ready technology
- ✓ Production time shortened by 30-50%
- ✓ Independent of season and climate
- ✓ Consistent quality
- ✓ Mould prevention



up to  
Raw **300 KG**



Exchangeable handle  
mountable on either

# TECHNICAL SPECIFICATIONS

## CLOSET

### OUTER DIMENSIONS

KRA - Gen K	800 / 810 / 2.070 mm W/D/H
KRA - Gen M	1.030 / 950 / 2.250 mm W/D/H
KRA - Gen G	1.140 / 1.090 / 2.360 mm W/D/H

### NET CONTENT APPROX.

KRA - Gen K	820 litres
KRA - Gen M	1.440 litres
KRA - Gen G	2.100 litres

### DOOR

Aligned right or left, with exchangeable, acidresistant sealing, full door or glass door.

### INSULATING PANELS

**Option 1:** Stainless steel interior and exterior 1.4301

**Option 2:** Inside stainless steel 1.4301, galvanized outside and coated in grey/black.

**Option 3:** Galvanized inside and outside and coated grey.

### FEET

Height adjustable in stainless steel.

### INTERIOR EQUIPMENT

Support angle for stainless steel bars for hanging smoked meats, ionizer for disinfection.

### CONDENSATE

Evaporates aided by hot gas, no draining necessary.

### ACCESSORIES

Accessories made of stainless steel 1.4301:  
Smoking trolley with reinforced floor plate, meat hanging rod, floor tray for collecting drops, grid shelves, triangular aluminium smoking rods, water tank.

**MADE IN AUSTRIA** 

**TOP QUALITY BY  
KKT-LACKNER GMBH**

## PERFORMANCE

### TEMPERATURE

KRA + DAB from 0° C to +25° C  
KRA from +5° C to +25° C

### HUMIDITY

Adjustable from 50% to 92%

### HEATING

Electric, 800 watts

### COOLING

Monoblock high-performance cooler with air control system, cooling capacity 358 W, high-quality coated evaporator

### ELECTRICAL CONNECTION

1/230 volts, 50 Hz, two-pin earthed plug

### TOTAL POWER CONSUMPTION

1.014 watts with simultaneous cooling and heating/drying

### AVERAGE ENERGY CONSUMPTION

Approx. 120 watts

### IONISER FOR FRESH AIR AND DISINFECTION

3 watts

### AIR HUMIDIFICATION EQUIPMENT

Cold-steam fogging system, high-pressure pump 20 bar, incl. fog nozzle 10 µ, self-suctioning from water tank. When using the tank, no water connection is required.