



Precision brings to you the very best in Meat Ageing solutions.

Meat Ageing Refrigerator: A perfect temperature and humidity environment for all your meat ageing needs. Temperature can be accurately set from +1/4°C with humidity between 70-90% - without the need for a water supply. Hanging rail, 3 shelves, Himalayan Rock Salt are all supplied as standard.

The stainless steel construction provides not just a hygienic solution, but a professional look that can be used back or front of house as the perfect meat ageing tool.

**Meat Ageing Refrigerator - Key Features:**

Stainless Steel Interior & Exterior

+1 / 4°C Temperature Range

70-90% Humidity (In A Test Environment At +4°C)

Meat Hanging Rail

3 x Perforated Stainless Shelves

Himalayan Rock Salt

Glass Door With LED Lighting (6500K Daylight White)

Electronic Controller With Easy Read LCD Screen

Door Locks Fitted As Standard

Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System

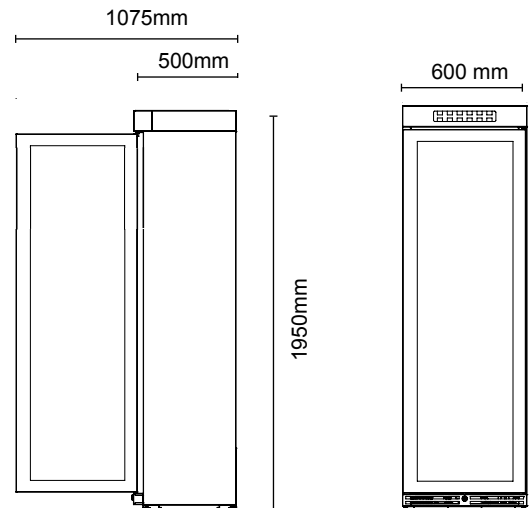
Front Breathing / Venting - Can Be Built-In

**Options:**

Painted Exterior (To Any RAL Colour)



MA600-1950



Model	MA600-1950
Type	Meat Ager
Material	ST/ST Int/Ext
Shelf/Rack Size (mm)	350 x 520
Number of Shelves	3
Meat Hanging Rails	1
Temperature Range	+1 / 4°C
Humidity Range	70 / 90%
Exterior WxDxH (mm)	600x500x1950
Weight (KG)	133
Refrigerant / GWP	R600a / 3
Refrigeration Watts (+45°C Condensing)	307
Evaporating Temp	-10°C
Heat Rejection Watts*	466
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.2
Total Electrical Load - kW	0.28

\* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated using total power of the cabinet.

\*\* Tested to BS EN ISO 22041

We are constantly innovating and improving our products. Please scan QR code for the most up-to-date version of this spec sheet:

