



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 $+1/4^{\circ}\text{C}$ 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

$+1 / 4^{\circ}\text{C}$ Temperature Range

70-90% Humidity (In A Test Environment At $+4^{\circ}\text{C}$)

Meat Hanging Rail

3 x perforated Stainless Shelves

Himalayan Rock Salt

Glass door with LED lights

Electronic Controller With Easy Read LCD Screen

Door Locks Fitted As Standard

Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System

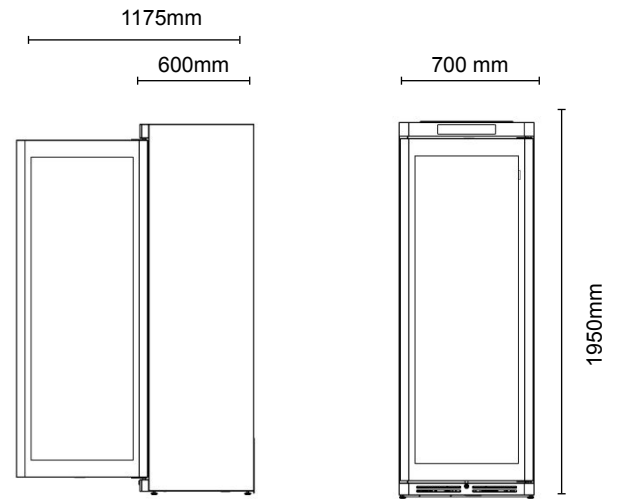
Front Breathing / Venting - Can Be Built-In

Options:

Painted Exterior (To Any RAL Number)



MA700-1950



MA700-1950

Model	MA700-1950
Type	Meat Ager
Material	ST/ST Int/Ext
Shelf/Rack Size (mm)	400 x 543
Number of Shelves	4
Meat Hanging Rails	1
Temperature Range	+1 / 4°C
Humidity Range	70 / 90%
Exterior WxDxH (mm)	700x600x1950
Weight (KG)	133
Refrigerant / GWP	R600a / 3
Refrigeration Watts (+45°C Condensing)	307
Evaporating Temp	-10°C
Heat Rejection Watts*	450
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.2
Total Electrical Load - kW	0.28
Energy Consumption / 24hrs - kWh**	N/A
Energy Consumption / Year (AEC) - kWh**	N/A
Energy Efficiency Class**	N/A

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

** Tested to BS EN ISO 22041

We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet