



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

1 X Drip Tray To Catch Meat Juices

Himalayan Rock Salt

Glass Door With Led Lights

Electronic Controller With Easy Read LCD Screen

Automatic Hot Gas Defrost

Door Locks Fitted As Standard

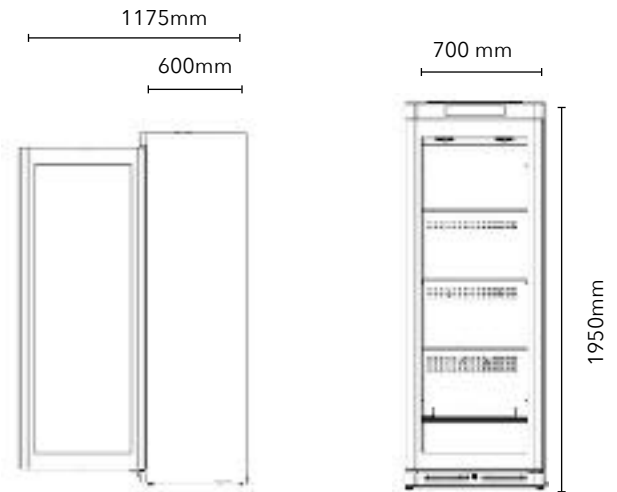
Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System

Front Breathing / Venting - Can Be Built-In



MA700-1950



Model	MA700-1950
Type	Meat Ager
Material	ST/ST Int/Ext
Shelf/Rack Size (mm)	400 x 543
Number of Shelves / Drip Trays	3
Meat Hanging Rails	1
Temperature Range	+1 / 4°C
Humidity Range	70 / 90%
Exterior WxDxH (mm)	700 x 600 x 1950
Weight (KG)	133
Refrigerant / GWP	R134a / 1430
Refrigeration Watts (+45°C Condensing)	359
Evaporating Temp	-10°C
Heat Rejection Watts*	540
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.5
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 EN16825

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