MEAT AGEING REFRIGERATOR

Dry age your meat and display it in style with Williams' new Meat Ageing Refrigerator. This robust but stylish unit offers the ideal environment for improving the taste of your meat to perfection.

STANDARD FEATURES

- Ideal operating temperature of +1 to +4°C and humidity between 75-85%
- CoolSmart controller designed for easy operation and features clear digital display and visual alarm for failsafe performance
- Full length, heavy duty, stainless steel robust handle
- Foodsafe professional stainless steel interior and exterior provides hygienic, durable and easy to clean surfaces
- 4 of 2/1 GN perforated stainless steel shelves with anti-tilt tray slides. Load capacity per shelf: Max. 20kg
- Versatile, removable stainless steel racking system for ease of cleaning
- Two Himilayan salt blocks to assist with moisture management and improve flavour
- Easy to clean radiused interior base corners
- Self-closing glass door
- Barrel lock on door for added security
- Heav duty, PVC magnetic balloon gaskets provide 100% tight seal preventing heat ingress
- Precision injected, high density 80mm polyurethane insulation provides maximum thermal properties with low GWP and zero ODP
- Heavy duty, non-marking swivel castors with roller bearings and brakes for improved mobility and stability
- Designed and engineered to operate in environments of up to 43°C ambient
- Internal bright, low heat, LED lighting offering great energy savings and clear visibility of produce
- Hi / Lo visual alarm
- Natural hydrocarbon refrigerant with low GWP / zero ODP

OPTIONS

- Two robust meat hanging rails: Maximum load of 40kg per rail
- Available in various colours / textures using Williams Chameleon wrap service
- Left hand door hang
- Shelves fitted with removable waste catch pans
- Additional shelving / trayslides

Walk in Meat Ageing models available. Contact Williams for further information

TECHNICAL DATA

	Temp	Width (mm)	Depth (mm)	Height (mm)	Capacity (ltrs / cu.ft)
MAR1	1/4°C	727	824	1960	620 / 21.9

Williams reserve the right to change product specifications stated without prior notice.