

MAB0400 Meat Ager

Butcherquip's Meat Ager is ideal for butcheries, supermarkets and commercial meat processing applications

Specification

Voltage:	230V / 50 Hz 1 Phase
Power:	0.16kW
Chamber size:	555 x 555 x 1390mm
Unit size:	700 x 780 x 1650mm
Shipping size:	780 x 880 x 1820mm
Weight:	102kg
Volume:	1.25m ³



Model: MAB0400

APPLICATION

- Ideal for use in supermarkets, butcheries and any other large commercial meat processing applications.
- Comes with 2 shelves, 2 swivel hooks, salt trays and a hook hanger.

CONSTRUCTION

- Constructed with double glazed lockable door and stainless steel outer body.
- Moulded interior is resistant to bacteria and for ease of cleaning.
- Unit is fitted with a precise, intelligent temperature and humidity controller, temperature 1°C to 4°C and humidity of 60% to 90%.
- Fitted with UVC lamp sterilization and high perspective anti-ultraviolet insulated glass.
- Activated carbon filter to purify the air inside the unit.



ALL BUTCHERQUIP EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.