

Undercounter Meat Ager

A compact and professional-grade meat ager, designed for undercounter or freestanding use. Delivers precise humidity and temperature control for perfect dry-aging results, with stainless steel interior and advanced airflow design.

Product Features

- Zone type: Single zone
- Installation type: Undercounter / Free-standing
- Net capacity: 98L
- Meat capacity (reference): 61 kg
- Humidity range: 60% - 85%
- Temperature range: 1 - 25 °C
- Door frame type: Seamless #304 S.S. door frame with 2-layer Low-E glass
- Door handle: Stainless steel handle
- Metal rack: 1 pcs #304 stainless steel rack
- Hanging rod: 1 pcs #304 stainless steel rod with 3 pcs hooks
- Salt tray: 1 pcs #304 stainless steel salt tray
- Control type: LED touch control
- UVC system: Included
- Lighting: 3000K LED light strip + side lights
- Airduct board: #304 stainless steel
- Water container location: At bottom inside, detachable
- Water filling: Manually inside water container
- Cooling type: Fan cooling system
- Compressor: Embraco inverter compressor
- Refrigerant: R600a

Technical Data

- Body dimensions (W × D × H): 595 × 570 × 820 mm
- Packing dimensions (W × D × H): 635 × 640 × 860 mm

Installation

