

Tall Meat Ager

A full-height, high-capacity meat ager built for professional kitchens and premium dry-aging. Combines powerful performance with sleek stainless steel finishes, precise environmental control, and hygienic UVC features.

Product Features

- Zone type: Single zone
- Installation type: Built-in / Free-standing
- Net capacity: 352L
- Meat capacity (reference): 126 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: 3 pcs #304 stainless steel racks
- 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: On top inside
- 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 × 710 × 1720 mm
- Packing dimensions (W × D × H): 645 × 777 × 1870 mm

Installation

