



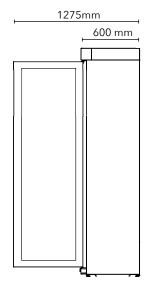
A **MEAT AGEING** Revolution

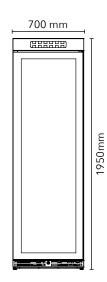
Precision's Meat Ageing refrigerator - The perfect temperature and humidity environment for all your meat ageing needs. Temperature can be accurately set from +1°C and 4°C with humidity between 70-90% - without the need for a water supply. Himalayan Rock Salt is supplied as standard to enhance flavour, and to optimise humidity regulation. 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 and sales tool.



Available In Different Colours | Solid / Glass Doors | Retro Version







Model	MA700-1950
Туре	Meat Ageing Refrigerator
Material	ST/ST Int/Ext
Shelf Size (mm)	393 x 578
Number of Shelves	3 + Hanging Rail
Temperature Range	+1 / 4°C
Humidity Range	70-90%
Exterior WxDxH (mm)	700x600x1950
Weight (KG)	133
Refrigerant / GWP	R134a / 1430
Refrigeration Watts (+45°C Condensing)	359
Evaporating Temp	-10°C
Heat Rejection Watts	565
Noise Output (dBa)	58
Power	230 / 50 / 1
Running Amps	1.5

Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet. We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet