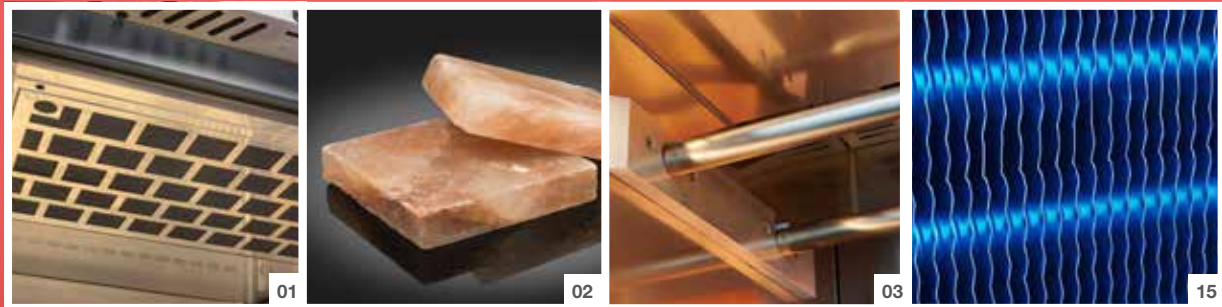


Meat Ageing Key Features

Dry ageing steak gives a fabulous end product - a steak that's tender, full of flavour and delivers a greatly enhanced dining experience



01. Activated carbon filter removes any organic molecules which cause odour from air circulated within the cabinet
02. Himalayan salt blocks assist with moisture management, improve flavour and enhance the looks and theatre of the meat ageing display
03. Removable hanging rods support the flexible arrangement in cabinet for the changeable operation flow
04. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero Ozone Depletion Potential and Low Global Warming Potential
05. Anti-condensation door mullion heaters
06. Adjustable and removable anti-tilt trayslides to prevent tipping
07. Self-closing doors minimise cool air loss and reduce energy consumption
08. Over 90° door opening allows easy loading and stock checking
09. Hygienic one-piece dished base with radiused corners avoids potential dirt traps
10. 145Hmm adjustable legs to ensure stability on an uneven floor
11. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
12. Forced air refrigeration system with UVC anti-germicidal light keeps air flow clean
13. Smart controller with clear temperature and humidity digital display
14. Imported, durable and energy-efficient compressor
15. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
16. Accurate helium leak detection system ensures the quality of the entire refrigeration system
17. Automatic defrost ensures the evaporator working to its optimum performance
18. Automatically vaporises defrost water, drainage is not required
19. Designed and engineered to operate up to 43°C ambient
20. Environmental-friendly CFC-free refrigerant (R134a)
21. HACCP compliant

Meat Ageing

Specification

- Accommodates 2/1 GN size
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with foodsafe 316 grade stainless steel drip tray for salt blocks
- Fitted with cylindrical lock for door(s)

Options

1. 304 grade stainless steel exterior back / base
2. Castors in lieu of legs
3. Additional shelving / trayslides
4. 220V / 60HZ / 1PH

Product List

BOH-MAR1



BOH-MAR2



Meat Ageing Technical Data

Model	BOH-MAR1	BOH-MAR2
Temp Range (°C)	+1 / +4	
Relative Humidity (%)	60 - 85	
External Dimension (mm)		
Width	737	1400
Depth (including 100mm vaporizing tray)	824	
Height	1975	
Internal Dimension (mm)		
Width	587	1250
Depth	683	
Height	1370	
Opening Depth (mm)	1510	
Capacity (cu.ft / litres)	21.7 / 616	45.9 / 1301
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	3.5	4.5
Rating Power (watts) *	770	990
Compressor (HP)	3/7	1/2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	964	1478
Refrigerant	R134a	
Standard fittings		
Stainless steel wire shelves	2	4
Trayslides (pair)	2	4

* 20% increase for 60HZ power supply



Williams has market-leading expertise in meat ageing equipment. For over a decade the company has been working with butchers, Michelin star chefs and casual dining operators who specialise in offering their customers dry aged beef.