

# Fagor Meat Aging Cabinets FMD-2302A

## Quick Overview

**General Characteristics**

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Temperature: 0 to + 20 Â ° C
- Ambient: 30/55
- Side and central walls with double-layered glass and air chamber between them.
- Glasses and door frames heated to avoid condensations

## Description

Gourmet food. Meat-Ager is the ideal product for any business that wants to sell aged meat, salami or cheese as it serves a dual purpose: it ages the product thanks to its very precise control systems that allows keeping the food in the optimal zone for aging and at the same time it displays the offer to the client.

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- Glasses and door frames heated to avoid condensations.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature and humidity control.
- Refrigeration system adjustable between 0 and +20 ° C with increments of 0.1 ° C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light for air sterilization..
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- LED lighting in all perimeters, adjustable by remote control.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit. Decorative plinth included as a standard element. Shelves and hooks should be requested separately and are supplied disassembled.
- Refrigerant gas: R455a.
- Operating temperature: climate class V (ambient temperature up to +40 ° C and relative humidity 40%).

**2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice**

## Your Shipping Specifications

| | |
|---|---|
| **Product Condition** | New |
| **Doors** | 2 |
| **Door Type** | Hinged Doors |
| **Body** | Stainless Steel |
| **Net Weight (Kg)** | 549 |
| **Width (mm)** | 1697 |
| **Depth (mm)** | 632 |
| **Height (mm)** | 2300 |
| **Packing Width (mm)** | 800 |
| **Packing Depth (mm)** | 1840 |
| **Packing Height (mm)** | 2685 |
| **Power** | 240V; 3.37kW / 15A |
| **Warranty** | 2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice |