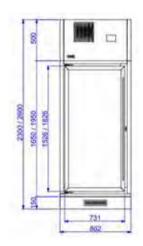
- Dry aging cabinet specially designed to age, display and distribute meat.
- Side and central walls with double-layered glass and air chamber between.
- Swing doors that optimize space usage and make work easier.
- Ventilated refrigeration system to obtain a homogeneous

- 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,

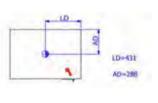
- adjustable by remote control.
- Decorative plinth included as a standard element.
- Shelves and hooks should be requested separately.
- Glasses and door frames heated to avoid condensations.





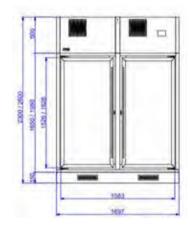




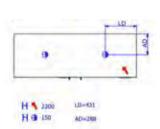












Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
Single Door							
FMD-2301A	605	862 x 632 x 2300	272	0 to +20	30/55	240	1.74/10
Double Door							
FMD-2302A	1230	1697 x 632 x 2300	549	0 to +20	30/55	240	3.37/15



MEAT AGING ACCESSORIES

Code	Description	
9102050109	Stainless Steel Hanger	
9102050111	S-Hook Stainless Steel	
9102050110	Shelves Dimensions (WxDxH mm) 570x460x40	
9102050128	Himalayan Salt Brick Dimensions (WxDxH mm) 410x550x30 14.6 kg	
2190123068	Stainless Steel Salt Tray Dimensions (WxDxH mm) 410x550x30 1.6kg	