



Dry-aging cabinet

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Rising product's value.

Meat, cheese or salami dry aging is a process that provides added value to the product. This is obtained by keeping these foods in very precise set of conditions of cold, humidity and ventilation for a certain amount of time.

During meat maturation, as an example, meat is evolving, softening its texture while its flavor gets concentrated. This fact allows selling the meat at a price higher than the original, increasing the business profits.

Meat-Ager.

MEAT-AGER is Fagor's concept for dry aging and display that increases the value of each product (meat, salami, cheese) stored inside. The solution is based on a set of benefits.

MEAT  AGER



- Dry Aging
- Display
- Flexibility

Dry aging.



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.

With no weight loss. Part of the aging process implies weight-loss due to the evaporation of water held within the product, specially in meat. This weight loss directly affects the investment made. Thanks to the humidity control with a water contribution system, Meat-Ager is able to reduce the weight loss due to evaporation. In this way, the profitability is guaranteed.

Display with modular design.



Great product display since dry-aging cabinets have full length glasses with LED light in all sides. It is also possible to combine Meat-Ager cabinets with Enolux cellars to create spaces that allow the joint display of food and wine.

Flexibility in two ranges.



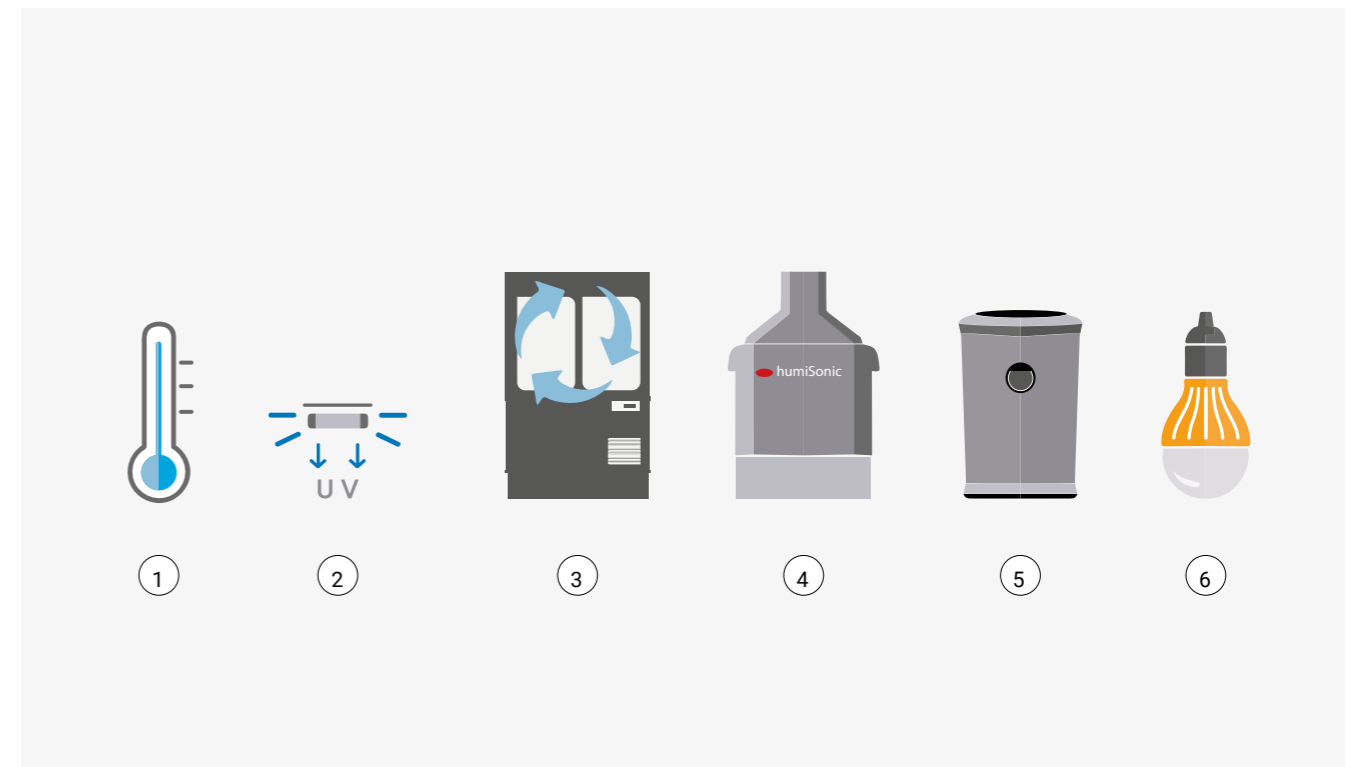
Two product ranges depending on the application required.

MA models include external water supply for dry aging of meat, salami and cheese. The contribution of water allows the humidity to be independent of the temperature, so it is possible to dry age salami or cheeses.

MD models, without water supply, are designed for maturation and presentation of meat. They are able to maintain the temperature between 0 and 4° and the relative humidity between 60 and 90%, required conditions to dry-age meat.

Product can be placed on different shelves or hung on hooks, depending on the need of each establishment.

Dry-aging meat technology.



01.

Refrigeration system adjustable between 0 and 4°C with 0.1°C increments. Maximum variation margin of 2°C, thermal stability is ensured.

02.

Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.

03.

Powerful ventilation system that allows an airflow speed between 1,5 and 2 m/s. This airflow is essential to protect the product from external agents.

04.

MA cabinets: Ultra-sound nebulizer. MD cabinets: Electronic control. Adjustment of relative humidity between 60 and 90%.

05.

5. MA cabinets: Water treatment through inverse osmosis. This system winnows and purifies the water, avoiding pollution through untreated water.

06.

LED lighting with a color temperature of 2800°K. This color temperature is not visible by most insects. This makes product invisible and protects it from insects avoiding their entry.

Details that make the difference.



Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.



Humidity control

System controlled by a compact ultrasonic nebulizer (MA) or by evaporator and fan (MD).



Water supply

In MA models, external water supply through reverse osmosis system. Its filters purify water from odors, flavors and impurities.



Flexible layout

Product can be placed on different shelves or hung on hooks, depending on the need of each establishment.



Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Remote group

As an option, dry-aging cabinets could be delivered with remote condensing unit. In these models, the height of the upper part is reduced to 300 mm.



UV light evaporators

Very precise ventilated refrigeration system. Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.



Tropicalized version

Version for climate class V (temperature up to 40°C and relative humidity 40%) including heated glass frames.



Easy delivery

Dry-aging cabinets are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.



A fully lit dry-aging cabinet

Light intensity could be controlled by a remote control to adjust the lighting to that of the environment.



Color options

Other options of wine cellar color and LED light available on demand.

Technical features of dry-aging meat, salami and cheese cabinet (MA).



- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- 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 on the evaporator aspiration for air sterilization.
- Water supply with ½ "inlet. ½ " Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K
- 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.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).

- Operating conditions: climate class IV (ambient temperature up to +30°C and relative humidity 55%).

REF.	MODEL NAME	VOLTAGE (V)	FREQUENCY	POWER (KW)	DIMMENSIONS (MM)	FINISHING	DOORS	TYPE	€
19067881	MA-2301-W-L-W-GRE	230V 1N	50 Hz.	1,08	862 x 632 x 2300	Grey	1	Wall	-
19067882	MA-2301-W-L-W-BLA	230V 1N	50 Hz.	1,08	862 x 632 x 2300	Black	1	Wall	-
19067883	MA-2601-W-L-W-GRE	230V 1N	50 Hz.	1,11	862 x 632 x 2600	Grey	1	Wall	-
19067884	MA-2601-W-L-W-BLA	230V 1N	50 Hz.	1,11	862 x 632 x 2600	Black	1	Wall	-
19067889	MA-2302-W-LR-W-GRE	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Grey	2	Wall	-
19067890	MA-2302-W-LR-W-BLA	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Black	2	Wall	-
19067891	MA-2302-C-LR-W-GRE	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Grey	2	Central	-
19067892	MA-2302-C-LR-W-BLA	230V 1N	50 Hz.	1,95	1697 x 632 x 2300	Black	2	Central	-
19067893	MA-2602-W-LR-W-GRE	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Grey	2	Wall	-
19067894	MA-2602-W-LR-W-BLA	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Black	2	Wall	-
19067895	MA-2602-C-LR-W-GRE	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Grey	2	Central	-
19067896	MA-2602-C-LR-W-BLA	230V 1N	50 Hz.	2,05	1697 x 632 x 2600	Black	2	Central	-

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Technical features of dry-aging meat cabinet (MD).

- 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.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- 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 on the evaporator aspiration for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K.
- 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.



unit.
 (ambient temperature up to +30°C and relative humidity 55%).
 · The entire range includes decorative plinth as a standard element.
 · Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
 · Operating conditions: climate class IV

REF.	MODEL NAME	VOLTAGE (V)	FREQUENCY	POWER (KW)	DIMMENSIONS (MM)	FINISHING	DOORS	TYPE	€
19067885	MD-2301-W-L-W-GRE	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Grey	1	Wall	-
19067886	MD-2301-W-L-W-BLA	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Black	1	Wall	-
19067887	MD-2301-C-L-W-GRE	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Grey	1	Central	-
19067888	MD-2301-C-L-W-BLA	230V 1N	50 Hz.	1,83	862 x 632 x 2300	Black	1	Central	-
19071154	MD-2601-W-L-W-GRE	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Grey	1	Wall	-
19071155	MD-2601-W-L-W-BLA	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Black	1	Wall	-
19071156	MD-2601-C-L-W-GRE	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Grey	1	Central	-
19071157	MD-2601-C-L-W-BLA	230V 1N	50 Hz.	1,91	862 x 632 x 2600	Black	1	Central	-
19067897	MD-2302-W-LR-W-GRE	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Grey	2	Wall	-
19067898	MD-2302-W-LR-W-BLA	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Black	2	Wall	-
19067899	MD-2302-C-LR-W-GRE	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Grey	2	Central	-
19067900	MD-2302-C-LR-W-BLA	230V 1N	50 Hz.	3,07	1697 x 632 x 2300	Black	2	Central	-
19067901	MD-2602-W-LR-W-GRE	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Grey	2	Wall	-
19067902	MD-2602-W-LR-W-BLA	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Black	2	Wall	-
19067903	MD-2602-C-LR-W-GRE	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Grey	2	Central	-
19067904	MD-2602-C-LR-W-BLA	230V 1N	50 Hz.	3,25	1697 x 632 x 2600	Black	2	Central	-

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Optional accessories.

				€
	19067989	HSM-4	4 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	-
	19068295	HSM-6	6 Himalayan pink salt blocks*. Tray included. Only applies to MD models.	-
	19067991	BS1	Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door.	-
	19067951	DIS-0-180	Stainless steel shelf to hang salamis, sausages and smaller pieces of meat.	-
	19067990	DIS-MB	Perforated stainless steel shelf to place pieces of meat.	-
	19067994	DIS-M	Perforated stainless steel shelf. Only applies to 1-body MA models.	-
	19067953	DIM-90	Transparent methacrylate shelf to place salami and cheese.	-
	19067988	G-10	Hook to hang salami and smaller pieces of meat. Maximum 10 kg.	-
	19067993	G-200	Hook to hang large pieces of meat. Maximum 200 kg.	-

SF (front separating element): Accessory to join two modules improving ventilation and performance of the resulting block. If the dry-aging cabinet is central, 2 units should be requested. Width: 100 mm / Powe: 50 W, 230V 1N 50/60 Hz.

- 19067954 SF-23-BLA
- 19067955 SF-23-GRE
- 19067956 SF-26-BLA
- 19067957 SF-26-GRE

* Himalayan pink salt stabilizes moisture in the dry-aging cabinet and enhances meat flavor.