# ARTEMIS

## MEAT AGER

#### Introduction

ARTEMIS-MX1000 Meat Ager pursues an ultimate meat maturing surroundings matching the international standard. It is equipped with precise controller for temperature and humidity (Temperature range: 1 °C~ 4°C, Humidity 60% ~90%). With multi-functions such as auto defrost, auto evaporating, salt brick, UVC sterilization, and active carbon air, the unit could safely and cleanly mature the meat inside. High transparent insulated tempered glass door gives the items a clear and visible image and attract the customers. In order to avoid the damage caused by the temperature or humidity, the cabinet also equipped with temperature and humidity alarm fuction.



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## **MEAT AGER**

Parameters						
Model	MX 1000		Rating Power		160W	
Temperature	1°C~4°C		Refrigerant		R600a	
Humidity	60%-90%		Shelf Capacity		20KG	
N.W.	102KG		External Dimension		70(W)x73+5(D)x165(H)CM	
G.W.	122KG		Inner Dimension	ו	58.5(W)x	55(D)x138(H)CM
Current	0.8A		Packing Size		77(W)x84(D)x186(H)(CM)	
Capacity	400L		Qty/20'GP		21	
Power supply	220-240V~50Hz		Qty/40'GP		42	
Accessories						
	< 2					
STAINLESS STEEL HUNG	ER S-HOOK STAINLESS STEEL	SHELVES		нім	ALAYAN SALT BRICK	SALT TRAY

## CHOOSE ARTEMIS BRAND MEAT AGER, YOU WOULD GET A PIECE OF HIGH QUALITY MATURING BEEF STEAK WITHIN 4 WEEKS



## CHANGE IN COLOR DURING THE MATURITY



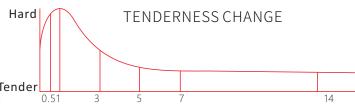






14 days

30 days



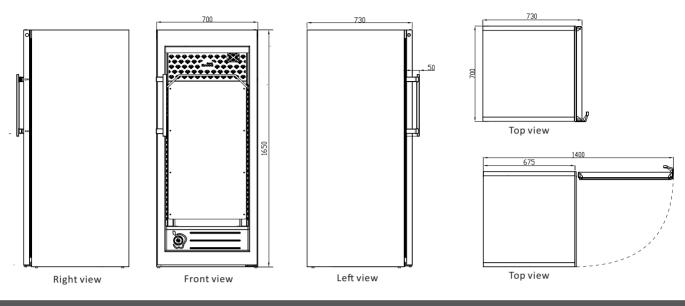
Put a batch of beef into the maturing fridge under 1°C~4°C/ 82%~90%humidity for maturing. Low temperature surrounding would restrain microorganism. Appropriate humidity could make the moisture of the meat evaporating slowly and make the meat tight with thick .





## • MEAT AGER

## **Three Views**



## Installation and Usage

- The ideal maturing period is 4-6 weeks. It is prohibited to open the door when maturing.
- Please replace the active carbon each three months
- Please do not use the door handle as a point of force when carrying the cabinet.
- Please make sure there is 50mm space each side at least for heat dissipation when installing the unit.

