

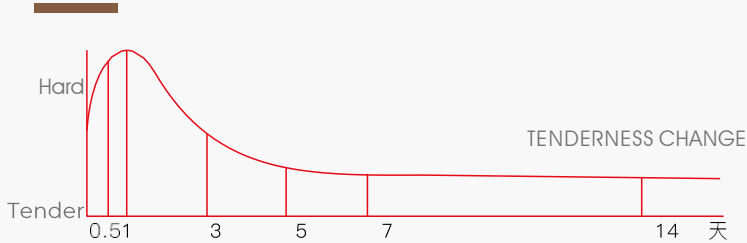


**NEW
ARRIVAL**

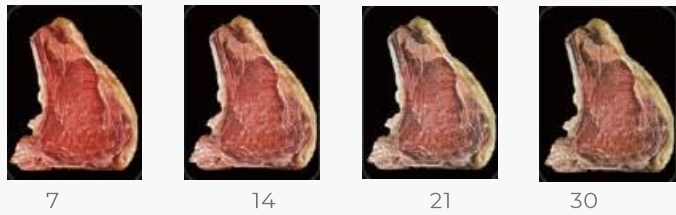
MEAT AGER

NEW
ARRIVAL

MEAT AGER



Color Variation During The Maturity



Put a batch of beef into the maturing fridge under 1 °C-4 °C / 60% - 90% humidity formaturing. Low temperature surrounding would restrain microorganism. Appropriate humidity could make the moisture of the meat evaporating slowly and make the meat tight with thick



Energy saving control, fan stops when door opens



UVC sterilization function



High transparent ultraviolet-proof glass door



Food grade liner and shelves



Precise digital controller



Active carbon for air filtration

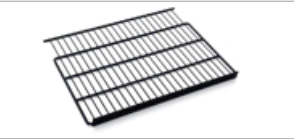
Accessories



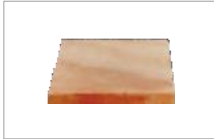
HANGER



HOOK



SHELVES



HIMALAYAN SALT
BRICK

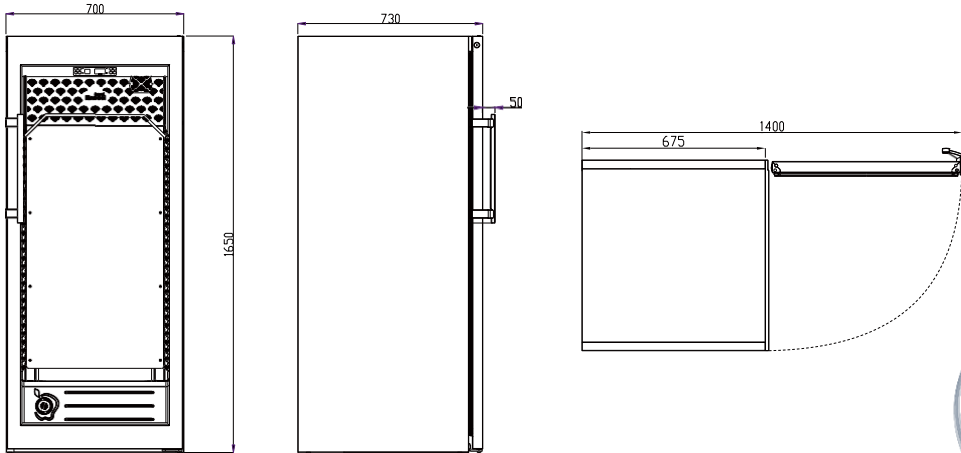


SALT TRAY



TECHNICAL DATA

Model		MX1000
Temp Range		1°C ~ 4°C
Humidity Range		60% - 90%
Capacity(L)		400
Rating Power (W)		160
Climate Class		4
External Dimension (mm)		
Width		700
Depth		730+50
Height		1650
Inner Dimension (mm)		585 (W) x 550 (D) x 1380 (H)
Packing Size (mm)		
Width		770
Depth		840
Height		1860
Weight (kgs)		
Net Weight !		102
Gross Weight		122
Refrigerant		
Type		R600a
Shipping		
Qty/20GP		21
Qty/40HQ		42



Hotel
Restaurant
Catering Equipment



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