



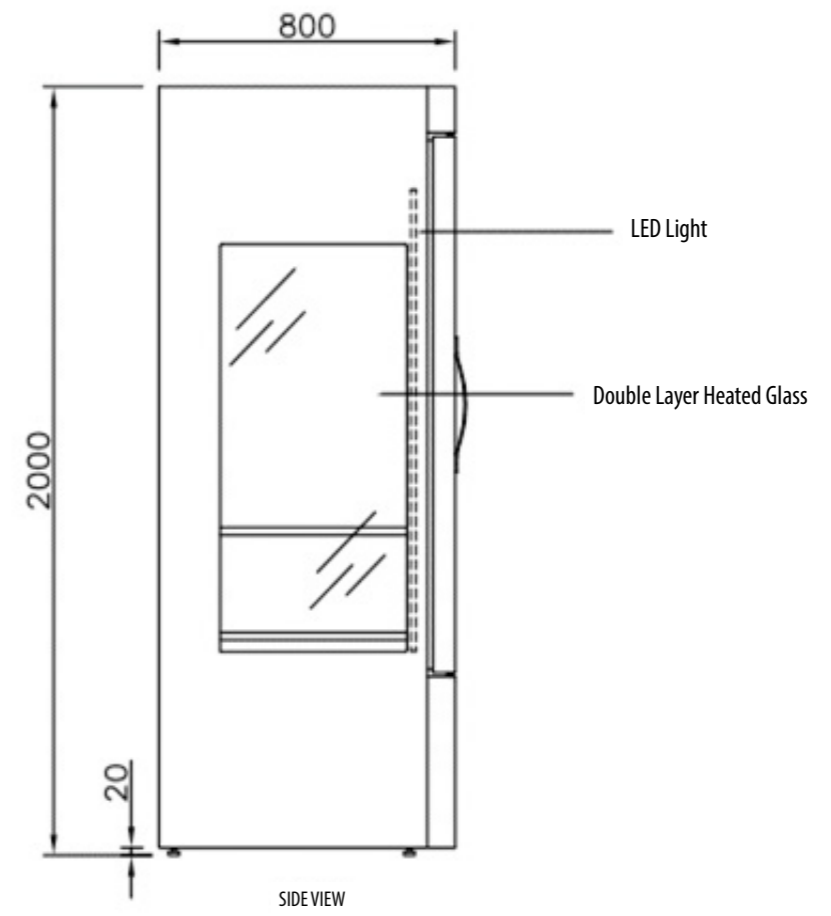
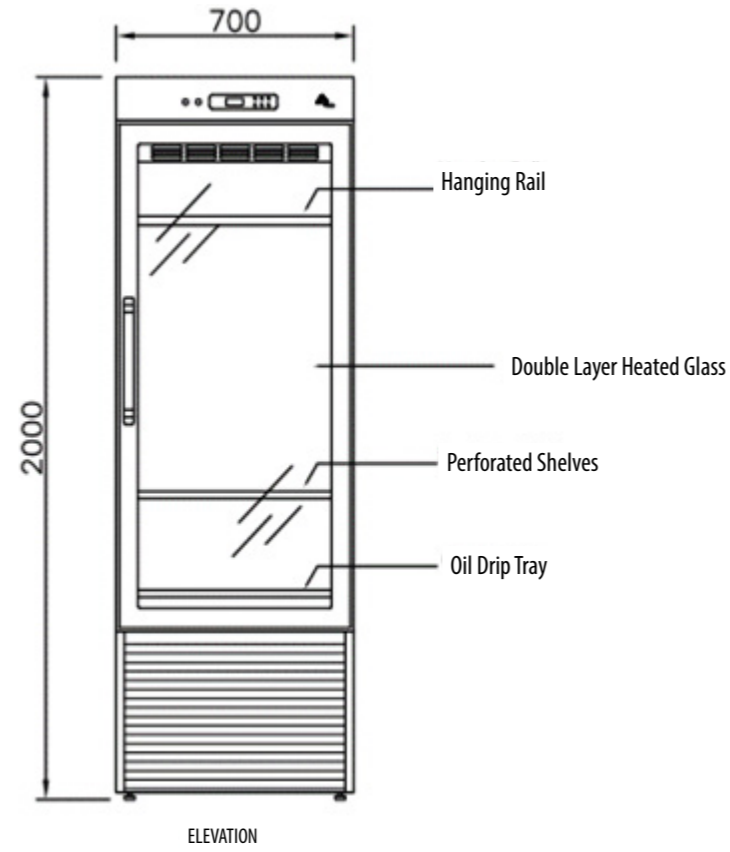
ALTITUDE
REFRIGERATION SOLUTIONS



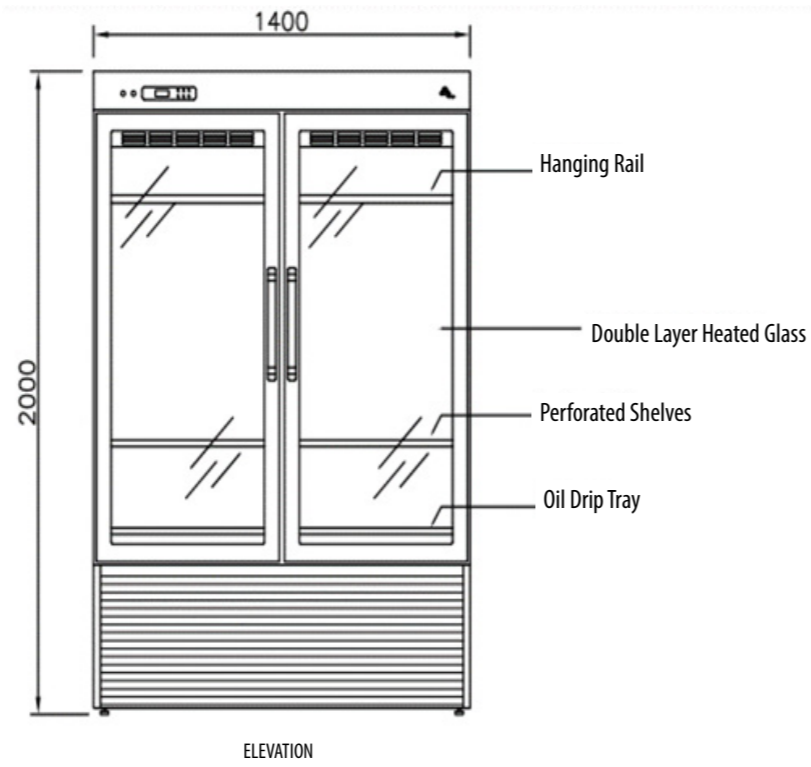
**Temperature and
Humidity Controlled
Meat Dry Ageing &
Display Cabinets**



Single Door



Double Door



**Custom built sizes available to suit individual requirements

Altitude Meat Ageing Cabinets - Specifications

Model	ADMA-1	ADMA-2
No of Doors	1-Glass Door	2-Door
Doors	Double layered, heated glass	
Application	Meat Ageing & Display	
Materials - Interior & Exterior	304-Grade Stainless Steel**	
Perforated Shelves	2	4
Meat Hanging Rails	2	4
Oil Drip Tray	2	4
Temperature Range (°C)	+1°C to +8°C	
Humidity Range %	Controlled between 60% to 90%	
LED Lighting	Yes	Yes
Exterior Dimensions (W x D x H) mm	700 x 800 x 2000	1400 x 800 x 2000
Weight (kg)	140	280
Refrigerant/ GWP	R513A (1430)	
Evaporating Temp (°C)	-10°C to -5°C	
Noise Level (dBA)	55	
Power Supply	220V to 240V/ 1-Phase/ 50Hz	
Operating Amperage	6	12
Condensing Unit	Air-cooled, Self-contained	

** Altitude manufacture Meat Ageing Cabinets in **304 grade** stainless steel , or we can customise the stainless steel finish/ colour, LED lighting to suit the interior décor and application

Notes & Tips

- Key Effect of Dry Ageing
 - Ideal Storage Conditions
 - Ideal Storage Period
 - Air Flow
 - Shrinkage
 - Himalayan Rock Salt
 - Open and Closing Doors
 - Cuts of Meat Used in Dry Ageing
 - Labelling Meat
 - Trimming Meat before dry Ageing
 - Meat Colour - Before and After
- Tenderization of meat whilst enhancing natural meat flavour
 Temperature +2C at 60% RH
 Minimum 14 days - Suggested maximum 30 days
 Important to have adequate air flow across product (0.5m/sec to 2.0m/sec)
 Between 15% and 20% of the weight is lost in dry ageing process
 Enhance flavour and optimise humidity regulation
 Minimise opening doors as storage conditions change each time door is opened
 Small cuts should be avoided - use Ribeye, Porterhouse, Rump, Loin, Beef Rib
 Be sure to label the meat date to monitor time in ageing cabinet
 Do not trim the cut before dry ageing - trimming after the ageing process
 Meat will start light colour and with ageing process becomes darker

For more information on meat ageing - please contact Altitude for our comprehensive guide.



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