

MEAT AGEING REFRIGERATOR TECHNICAL DATASHEET



MAR1

Dimensions (mm)	External	Internal
Width	727	567
Depth	824	665
Height	1960	1411
Door Opening		567
Capacity		cu.ft/ltrs
Capacity cu.ft/ltrs		21.9/620

KEY FEATURES

- Ideal operating temperature of +1 to +6°C and humidity between 60-90%
- CoolSmart controller
- Humidity display
- Foodsafe stainless steel exterior and interior
- Robust, full length, stainless steel door handle
- Radiused, easy clean, interior based corners
- Self closing glass door
- Barrel locked door
- Heavy duty, magnetic balloon door gasket with 100% tight seal
- 4 of 2/1GN perforated stainless steel shelves. Load capacity: maximum 20kg per shelf.
- Anti-tilt trayslides
- Removable racking system
- Internal bright, low heat, LED full height strip lighting
- Himalayan salt blocks to assist with moisture management and improve flavour
- Precision injected, high density 80mm polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
- Heavy duty, non-marking swivel castors with brakes
- Natural hydrocarbon refrigerant
- Designed and engineered to operate efficiently up to 43°C ambient
- Air cooled condensing unit
- Defrost water is vaporised using recycled heat from compressor
- High performance helium leak testing

OPTIONS

- Two robust meat hanging rails: maximum load of 40kg per rail
- Removable waste catch pans
- Additional shelving / trayslides
- Left hand door hang
- Available in various colours / textures
- Stainless steel back



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Temperature (°C)	+1/+6°C
Climate Class	Class 5 (40°C)
Power Supply	230V/50Hz/1Ph
Fuse (Amps)	13
Defrost	Automatic Off Cycle
Noise level (dBA)	63
Refrigeration System	Top Mounted

Fittings

Shelves	4
Trayslides	8

Electrical / Energy Data - Hydrocarbon Refrigerant

Refrigerant	R290
Energy Efficiency Class	N/A
Energy Consumption (kW / 24hrs)	N/A
Start Up (Amps)	9.5
Running (Amps)	1.65
Heat Rejection (watts)	484

IMPORTANT NOTES:

*Energy consumption is tested to EN16825 in 24hrs

**Heat rejection is evaporating at -10°C in 32°C Ambient

Allow minimum of 500mm above cabinet for maintenance and ventilation. All refrigeration equipment requires adequate ventilation for efficient and effective performance.

Williams is committed to a policy of continual product development and innovation. As such, we reserve the right to change product specifications stated without prior notice.

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