

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



MEAT AGEING REFRIGERATOR TECHNICAL DATA

MAR1

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)	6.6
Running (Amps)	1
Heat Rejection (Watts)**	692
Power Input (kW)	0.234

IMPORTANT NOTES:

*Energy consumption is tested to EN16825 in 24hrs

**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.

Williams Refrigeration
Bryggen Road,
North Lynn Industrial Estate
King's Lynn, Norfolk. PE30 2HZ

T +44(0) 1553 817 000
Spares: +44(0) 1553 817 017
E info@williams-refrigeration.co.uk
W www.williams-refrigeration.co.uk

