



WILLIAMS REFRIGERATION

MEAT AGEING REFRIGERATOR

HIGH PERFORMANCE REFRIGERATED CABINETS

WWW.WILLIAMS-REFRIGERATION.CO.UK

A MEAT AGEING REFRIGERATOR FROM THE MEAT AGEING EXPERTS



Williams has market-leading expertise in meat ageing equipment. For over a decade the company has been working with butchers, Michelin star chefs and casual dining operators who specialise in offering their customers dry aged beef.

Led by their requirements and ideas, backed by our own expertise, the Williams engineering team has developed a range of specialist equipment to store meat while it ages to get best yield, texture and flavour.

With the launch of our stylish meat ageing refrigerator, Williams now offers a choice of meat ageing products, from compact cabinets to large volume coldrooms, to suit the needs of any business, however big or small.

Williams Refrigeration is a leading manufacturer of professional refrigeration with a global reputation for delivering excellence.

Our extensive product range includes high performance, energy efficient and environment friendly refrigerated cabinets and counters, blast chillers, coldrooms, backbar and specialist bakery equipment.

Our customer commitment helps you meet the demands of food safety and energy efficiency legislation.

Our competitive pricing, professional advice, innovative design and after sales service support attracts customers from all sectors of the market – including many of the world's leading hospitality and retail organisations.

Williams 'right first time' philosophy means that its products provide years of trouble-free operation and are easy to service and maintain.

Greenlogic:

Through the Greenlogic initiative, Williams is committed to supplying the most energy efficient and sustainable commercial refrigeration in today's market. For more information visit www.greenlogic.info

WILLIAMS' MEAT AGER AT A GLANCE

✓ Standard - Not available o Optional	MAR1
Designed to operate up to 43°C ambient	✓
Operating temperature of +1 to +6°C	✓
Humidity at 60-90%	✓
Internal bright, low heat, low energy, LED strip lighting	✓
Stainless steel exterior and interior	✓
Full length, heavy duty stainless steel handle	✓
2/1 GN perforated stainless steel shelves (4 of. Max load of 20kg per shelf)	✓
Anti-tilt tray shelving, racking supports	✓
Shelves with removable waste catch pans	o
Two robust meat hanging rails (Max load of 40kg per rail)	o
Himalayan salt blocks	✓
Heavy duty, PVC magnetic balloon door gasket	✓
Left hand door hang	o
Heavy duty, non-marking swivel castors with brakes	✓
CoolSmart controller	✓
Hi/ low visual alarm	✓
Barrel lock	✓
Automatic defrost	✓
Anti-condensation heaters	✓
Waste heat recovery vapouriser	✓
Stainless steel back	o
Zero ODP / low GWP polyurethane insulation	✓
Chameleon vinyl wrap service	o

TECHNICAL DATA

	Temp	Width (mm)	Depth (mm)	Height (mm)	Capacity (ltrs / cu.ft)
MAR1	+1/+6°C	727	824	1960	620 / 21.9



Cave de maturation



CREATING THE IDEAL CONDITIONS FOR MEAT AGEING

Key to the process of ageing meat is the environment in which the meat is stored.

Williams' Meat Ageing Refrigerator operates at the ideal temperature range of +1 to +6°C and humidity between 60-90%, ensuring that meat ages perfectly. The inclusion of Himalayan salt blocks assists with moisture management and improves the flavour of the meat.

Stylish design is combined with a robust stainless steel construction. The meat ageing refrigerator is able to operate in ambient temperatures of up to 43°C and the interior is brightly lit with energy saving LEDs, making it perfect for front of house display.

Meanwhile, a personalised touch can be added with Williams Chameleon wrap service, seamlessly adapting the refrigerator to any décor or setting.

The perfect ageing conditions are maintained by the presence of a self-closing glass door, coupled with heavy duty PVC magnetic balloon gaskets that provide a 100% tight seal.

A barrel lock also provides security and reassurance for front of house operation. The Williams CoolSmart controller ensures energy efficiency and a clear digital display shows the status of the unit at all times

The process of ageing meat is one that has been around for centuries, but its emergence into more mainstream dining culture is a result of the foodservice industry becoming aware of how the process improves the flavour of meat, tenderises it and enhances the whole dining experience.

Alongside the importance of the quality of meat on the plate is the 'food theatre' that a meat ageing display can create front of house – which is why Williams' Meat Ageing Refrigerator features designer looks as well as market-leading refrigeration expertise.

FEATURES AND BENEFITS

Precision injected, high density polyurethane insulation provides maximum thermal properties with low GWP and zero ODP, and ensures a strong, rigid construction.

Heavy duty, PVC magnetic balloon gasket provides 100% tight seal, preventing heat ingress and enhancing energy efficiency.

Hi / Lo visual alarm warns if temperature fluctuates to ensure food safety.

Versatile shelf racking system is made of stainless steel and can be adjusted to suit different loads. It is easily removable for cleaning.

Barrel lock on door for added security and stock control.

Cabinet maintains ideal climate for meat ageing
– holding temperature at +1 to +6°C and humidity between 60-90%

Designed and engineered to operate in busy, unforgiving environments and in ambient temperatures of up to 43°C.

Natural hydrocarbon refrigerant with low GWP / zero ODP delivers superior thermal efficiency.

Self-closing glass door ensures temperature retention and reduces energy consumption.

Radiused interior base corners eliminate dirt traps, making cleaning easy.

Foodsafe professional stainless steel interior and exterior provides hygienic, durable and easy to clean surfaces.

CoolSmart controller optimises refrigeration efficiency by minimising energy consumption whilst ensuring food safety. It also delivers easy operation, featuring clear digital display and visual alarm for failsafe performance.

Heavy duty, non-marking swivel castors with roller bearings and brakes improve both mobility and stability and make it easy to move the refrigerator for cleaning.

Humidity display detects and displays the level of humidity in the cabinet.

OPTIONS

- Two robust meat hanging rails, with maximum load of 40kg per rail, as alternative to shelving.
- Available in a wide variety of colours and textures, using Williams foodsafe, hardwearing Chameleon vinyl wrap service.
- Left hand door hang for flexibility of installation.
- Shelves can be fitted with removable waste catch pans.
- Additional shelving / trayslides.
- Stainless steel back.



The capacity (depth) of the interior and shelving is suitable for all meat joints, including larger cuts such as striploins.



Pink Himalayan salt blocks assist with moisture management, improve flavour and enhance the looks and theatre of the meat ageing refrigerator.



Internal bright, low heat, LED lighting delivers great energy savings and clear visibility of produce, helping create an eye-catching display.



Supplied with four large, perforated stainless steel shelves with anti-tilt tray slides to prevent shelves from tipping.



Full length, heavy duty, stainless steel handle allows easy access, even one handed.



Activated Carbon Filter, designed to remove any organic molecules which cause odour from air circulated within the cabinet.





www.williams-refrigeration.co.uk

Williams Refrigeration
 Bryggen Road
 North Lynn Industrial Estate
 King's Lynn
 Norfolk PE30 2HZ
 T +44 (0) 1553 817 000
 F +44 (0) 1553 817 111
 E info@williams-refrigeration.co.uk



Installation of all Williams products requires adequate ventilation.

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

Williams Refrigeration is a trading name of AFE Group Limited.
 Registered in England & Wales under Registered Number 3872673.
 Registered Office Address - Bryggen Road, North Lynn Industrial Estate, Kings Lynn, Norfolk, PE30 2HZ

an Ali Group Company



The Spirit of Excellence