

◆ DRY AGER

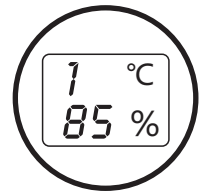
Introduction

The Migali® Dry Ager offers superb meat maturing and dry aging built with world class quality. The MLX-DA1 is equipped with a microprocessor for precise temperature and humidity control (Temperature range: 34°F~ 39°F, Humidity 60% ~90%). With multi-functions such as auto defrost, auto evaporating, salt brick, UVC sterilization and active carbon air filtration, this unit safely and cleanly matures the meat stored inside. An insulated tempered glass door gives operator and customers a clear, visible and attractive view of the meat contents inside. This cabinet is also equipped with temperature and humidity alarm functions for added security and assurance of quality.

Features



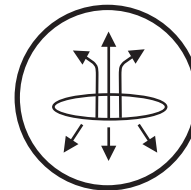
1 Food grade liner and shelves



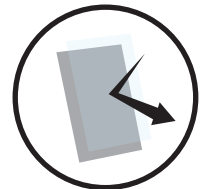
2 Precision digital controller



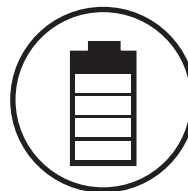
3 UVC sterilization



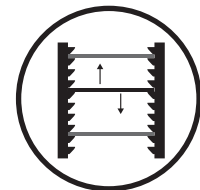
4 Active carbon air filtration



5 High transparent ultraviolet-proof glass door

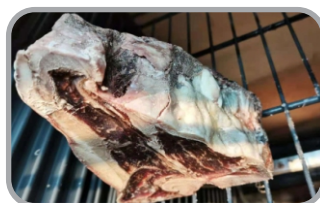


6 Energy saving control, fan stops when door open



7 Adjustable shelves

Model: MLX-DA1



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Parameters

Model	MLX-DA1	Rating Power	160W
Temperature	34°F ~39°F	Refrigerant	R600a
Humidity	60%-90%	Shelf Capacity	44 lbs
N.W.	225 lbs	External Dimension	(WxDxH) 27.6 x 30.7 x 65 inches
G.W.	269 lbs	Inner Dimension	(WxDxH) 23 x 21.7 x 54.3 inches
Current	0.8A	Packing Size	(WxDxH) 30.3 x 33 x 73 inches
Capacity	14 cu/ft	Qty/20'GP	21
Power supply	115V~60Hz	Qty/40'GP	42

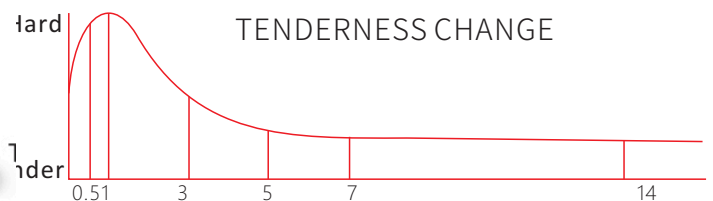
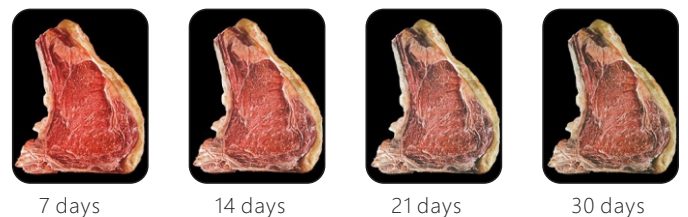
Accessories

				
STAINLESS STEEL HUNGER	S-HOOK STAINLESS STEEL	SHELVES	HIMALAYAN SALT BRICK	SALT TRAY



With Migali®, you'll get a quality Dry Ager that will stand the test of time and produces delicious steaks for many years to come.

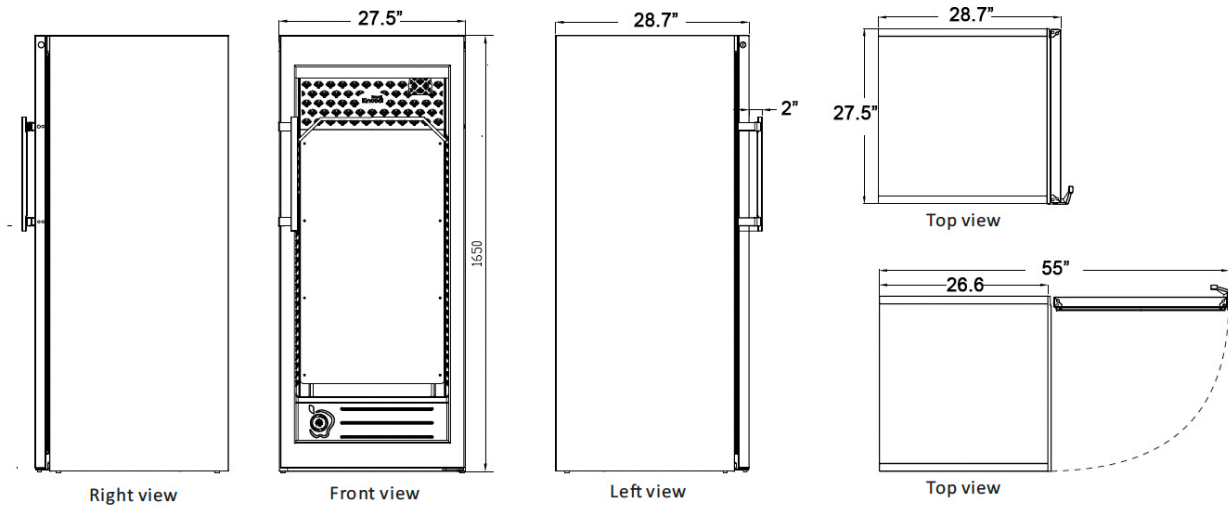
CHANGE IN COLOR DURING THE MATURITY



Place beef into the meat dry ager under 34°F ~39°F, 82%~90% humidity for maturing. The low, refrigerated temperature will preserve the beef integrity while the unit's humidity levels will allow the moisture of the meat to evaporate slowly, dry aging the beef and creating a delicious steak.

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Three Views



Installation and Usage

- The ideal maturing period is 4-6 weeks. It is prohibited to open the door when maturing.
- Please replace the active carbon filter every three months.
- Plug into a 5-15P outlet.
- Please make sure there is 2-4 inches of space each side at least for proper airflow and heat disbursement.