



Distribution

Passion
for spaces.

**Wine cellars
Dry aging cabinets**





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Passion for spaces.

Fagor has developed a new range of distribution solutions for the hospitality industry.

Our aim is to design and create optimum spaces, with sophisticated visual identities, tailored to specific foodservice concepts. The perfect frame to enjoy food.





**Wine
cellars**



ENOLUX

Wine in the center of the hall.

Wine has become an essential ingredient of meals all over the world, a massive trend that cannot be ignored by restaurateurs. Wine flavors, textures and varieties have seduced dinner guests in such a way that chefs and entrepreneurs cannot even consider designing a food menu without its corresponding matching wine list.

Guests' curiosity to discover new wines, beyond the limitations set by traditional wine lists, has created the need to display wine in innovative ways. In this regard, the sensory examination of wine may well start before the tasting by examining the shape of a bottle, its elaborated label design or lavish wine color.

To meet these needs, Fagor presents ENOLUX.

Wine display.

ENOLUX is Fagor's concept for wine exhibition that adds value to each one of the bottles stored.

The solution is based on a set of benefits.

ENOLUX



Hall decoration
Freedom of arrangement
Wine preservation

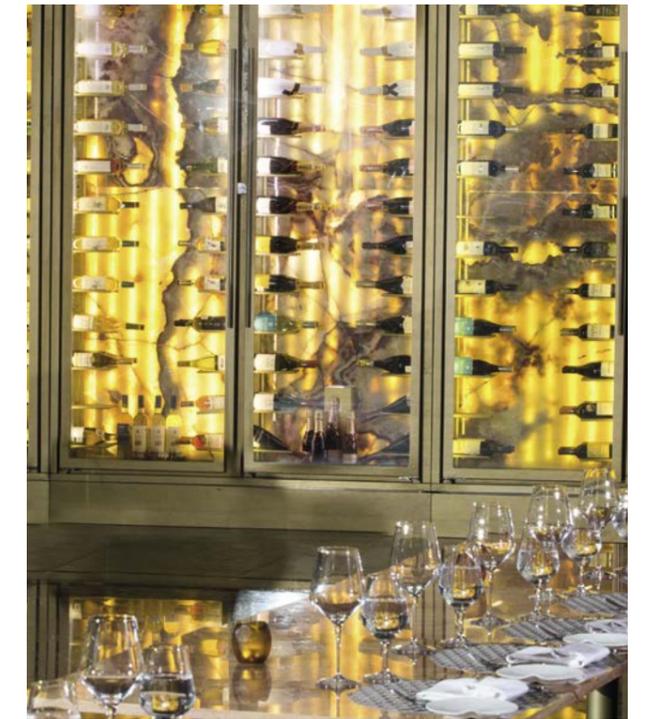
Decoration element.



ENOLUX is an elegant showcase for wine. These displays have been designed to be the focal point in the dining area, drawing customers' attention in all kinds of gastronomic environments. Due to its sleek design, ENOLUX displays become **decorative objects** that add value to the restaurant spaces.



360° display is an open design concept with full length glasses in all sides, a unique feature of ENOLUX wine cellars. All four glass walls enhance product visibility from any angle.



A fully lit wine library. This is one of the main principles of ENOLUX design. LED lighting on all corners allows recreating a warm, stylish setting. Light intensity could be controlled by a remote control to adjust the wine cellar lighting to that of the environment.

Maximum freedom of arrangement.



Modular design. ENOLUX has been conceived with a flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Flexible layout. ENOLUX displays have a set of accessories that provide maximum flexibility to arrange the wine bottles obliquely, vertically or horizontally, within the same cabinet. It is possible to choose the favorite bottle arrangement for each circumstance, whether focused on **capacity or visibility**.

Best wine preservation.



ENOLUX has a ventilated refrigeration system that guarantees thermal **stability and uniformity between +4 and + 18°C.**

As an option, ENOLUX wine cellars could be delivered with a control to maintain **humidity level between 50-60%**, optimum environment to preserve wine, avoiding cork dehydration and keeping the label in perfect condition.

Excellent insulation thanks to their double-layered glass walls with air chamber and magnetic door gaskets. As a result, the temperature inside recovers quickly when a door is opened. ENOLUX wine cellars provide excellent thermal efficiency, avoid condensations and reduce energy consumption.

As an option, ENOLUX wine cellars could be delivered with **remote condensing unit** to avoid vibrations that could spoil wine.

Details that make the difference.



Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.



Humidity control

As an option, control to maintain humidity level between 50-60%, optimum environment to preserve wine.



Flexible layout

Wine bottles could be arranged obliquely, vertically or horizontally, depending on the need of each establishment.



Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Ventilated system

Refrigeration system with ventilated evaporator that distributes the cool air, obtaining a uniform temperature inside.



Color options

Other options of wine cellar color and LED light available on demand.



Remote group

As an option, wine cellars could be delivered with remote condensing unit. In these models, the height of the upper part is reduced to 300 mm.



Tropicalized version

Version for climate class V (temperature up to 40°C and relative humidity 40%) including heated glass frames.



Easy delivery

Wine cellars are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.



Two different environments

Two-door models have two different environments, completely isolated between them, and regulated by separate digital thermostats. It is possible to store and serve white and red wines at the perfect temperature.



A fully lit wine library

Light intensity could be controlled by a remote control to adjust the wine cellar lighting to that of the environment.



No drain required

Automatic defrost water evaporation. It is not required to install a connection to the sanitation network.

Technical features of wine cellars.



- Wine cellar specially designed to preserve, display and distribute wine.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Optional humidity control to create an optimal wine conservation environment.
- Independent digital thermostat for each environment.
- Tray to collect defrost water and automatic evaporation. No drain required.
- White LED lighting in all perimeters, adjustable by remote control. Other LED color options available on demand.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.
- For easy delivery, wine cellars are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating temperature (in climate class IV conditions, ambient temperature up to +30°C and relative humidity 55%): +4°C to +18°C.

Enolux wine cellar basic range.

| Ref. | Model name | Voltage (V) | Frequency | Power (kW) | Dimensions (mm) | Finishing | Doors | Type | Temperatures |
|----------|-----------------------|-------------|-----------|------------|-------------------|-----------|-------|---------|--------------|
| 19067714 | WC-2302-T2-C-LR-W-GRE | 230V 1N | 50 Hz. | 2,70 | 1697 x 632 x 2300 | Grey | 2 | Central | 2 |
| 19067715 | WC-2301-T1-C-L-W-BLA | 230V 1N | 50 Hz. | 1,35 | 862 x 632 x 2300 | Black | 1 | Central | 1 |
| 19067716 | WC-2302-T2-C-LR-W-BLA | 230V 1N | 50 Hz. | 2,70 | 1697 x 632 x 2300 | Black | 2 | Central | 2 |
| 19067717 | WC-2601-T1-C-L-W-GRE | 230V 1N | 50 Hz. | 1,44 | 862 x 632 x 2600 | Grey | 1 | Central | 1 |
| 19067718 | WC-2602-T2-C-LR-W-GRE | 230V 1N | 50 Hz. | 2,87 | 1697 x 632 x 2600 | Grey | 2 | Central | 2 |
| 19067719 | WC-2601-T1-C-L-W-BLA | 230V 1N | 50 Hz. | 1,44 | 862 x 632 x 2600 | Black | 1 | Central | 1 |
| 19067840 | WC-2602-T2-C-LR-W-BLA | 230V 1N | 50 Hz. | 2,87 | 1697 x 632 x 2600 | Black | 2 | Central | 2 |
| 19067841 | WC-2301-T1-W-L-W-GRE | 230V 1N | 50 Hz. | 1,35 | 862 x 632 x 2300 | Grey | 1 | Wall | 1 |
| 19067842 | WC-2302-T2-W-LR-W-GRE | 230V 1N | 50 Hz. | 2,70 | 1697 x 632 x 2300 | Grey | 2 | Wall | 2 |
| 19067843 | WC-2301-T1-W-L-W-BLA | 230V 1N | 50 Hz. | 1,35 | 862 x 632 x 2300 | Black | 1 | Wall | 1 |
| 19067844 | WC-2302-T2-W-LR-W-BLA | 230V 1N | 50 Hz. | 2,70 | 1697 x 632 x 2300 | Black | 2 | Wall | 2 |
| 19067845 | WC-2601-T1-W-L-W-GRE | 230V 1N | 50 Hz. | 1,44 | 862 x 632 x 2600 | Grey | 1 | Wall | 1 |
| 19067846 | WC-2602-T2-W-LR-W-GRE | 230V 1N | 50 Hz. | 2,87 | 1697 x 632 x 2600 | Grey | 2 | Wall | 2 |
| 19067847 | WC-2601-T1-W-L-W-BLA | 230V 1N | 50 Hz. | 1,44 | 862 x 632 x 2600 | Black | 1 | Wall | 1 |
| 19067848 | WC-2602-T2-W-LR-W-BLA | 230V 1N | 50 Hz. | 2,87 | 1697 x 632 x 2600 | Black | 2 | Wall | 2 |
| 19067849 | WC-2302-T1-C-LR-W-GRE | 230V 1N | 50 Hz. | 2,30 | 1697 x 632 x 2300 | Grey | 2 | Central | 1 |
| 19067850 | WC-2302-T1-C-LR-W-BLA | 230V 1N | 50 Hz. | 2,30 | 1697 x 632 x 2300 | Black | 2 | Central | 1 |
| 19067851 | WC-2602-T1-C-LR-W-GRE | 230V 1N | 50 Hz. | 2,38 | 1697 x 632 x 2600 | Grey | 2 | Central | 1 |
| 19067852 | WC-2602-T1-C-LR-W-BLA | 230V 1N | 50 Hz. | 2,38 | 1697 x 632 x 2600 | Black | 2 | Central | 1 |
| 19067853 | WC-2302-T1-W-LR-W-GRE | 230V 1N | 50 Hz. | 2,30 | 1697 x 632 x 2300 | Grey | 2 | Wall | 1 |
| 19067854 | WC-2302-T1-W-LR-W-BLA | 230V 1N | 50 Hz. | 2,30 | 1697 x 632 x 2300 | Black | 2 | Wall | 1 |
| 19067855 | WC-2602-T1-W-LR-W-GRE | 230V 1N | 50 Hz. | 2,38 | 1697 x 632 x 2600 | Grey | 2 | Wall | 1 |
| 19067856 | WC-2602-T1-W-LR-W-BLA | 230V 1N | 50 Hz. | 2,38 | 1697 x 632 x 2600 | Black | 2 | Wall | 1 |

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Optional accessories.

| | Methacrylate sides with rod shelving | Bottles x shelf | Shelves x body cellar | Shelves x body cellar | |
|--|---|---|---|---|---------------------------------------|
| |  |  BORDEAUX |  |  | |
| | 19067947 DIM-20-23 (h 2300 mm) | 7 bottles | 9 shelves | 63 bottles | |
| | 19067948 DIM-20-26 (h 2600 mm) | 7 bottles | 11 shelves | 77 bottles | |
| | Stainless steel or methacrylate shelves and salami hanging hook | Bottles x shelf | Shelves x body cellar (h 2300 / 2600 mm) | Shelves x body cellar (h 2300 / 2600 mm) | |
| |  | 19067949 DIS-90 | 42 bottles | 3 / 4 shelves | 168 / 210 bottles (using cellar base) |
| |  | 19067950 DIS-0-90 | 8 bottles | 9 / 11 shelves | 72 / 108 bottles |
| |  | 19067951 DIS-0-180 | 8 bottles | 9 / 11 shelves | 72 / 108 bottles |
| |  | 19067952 DIS-20 | 9 bottles | 9 / 11 shelves | 81 / 99 bottles |
| |  | 19067953 DIM-90 | 20 kg (transparent methacrylate shelf to place salami and cheese) | 5 / 6 shelves | 100 Kg / 120 Kg |
| |  | 19067988 G-10 | 10 kg (salami) | | |

SF (front separating element): Accessory to join two modules improving ventilation and performance of the resulting block. If the wine cellar is central, 2 units should be requested.

- 19067954 SF-23-BLA · 19067956 SF-26-BLA
- 19067955 SF-23-GRE · 19067957 SF-26-GRE



**Dry aging
cabinets**



Rising product's value.

Meat, cheese or salami dry aging is a process that provides **added value** to the product. This is obtained by keeping these foods in very precise set of conditions of **cold, humidity and ventilation** for a certain amount of time.

During meat maturation, as an example, meat is evolving, softening its texture while its flavor gets concentrated. This fact allows selling the meat at a price higher than the original, increasing the business profits.

Meat-Ager.

MEAT-AGER is Fagor's concept for dry aging and display that increases the value of each product (meat, salami, cheese) stored inside. The solution is based on a set of benefits.

MEAT  AGER



Dry Aging
Display
Flexibility

Dry aging.



Gourmet food. Meat-Ager is the ideal product for any business that wants to sell aged meat, salami or cheese as it serves a dual purpose: it ages the product thanks to its very precise control systems that allows keeping the food in the optimal zone for aging and at the same time it displays the offer to the client.

With no weight loss. Part of the aging process implies weight-loss due to the evaporation of water held within the product, specially in meat. This weight loss directly affects the investment made. Thanks to the humidity control with a water contribution system, Meat-Ager is able to reduce the weight loss due to evaporation. In this way, the profitability is guaranteed.

Display with modular design.



Great product display since dry-aging cabinets have full **length glasses with LED light** in all sides. It is also possible to combine Meat-Ager cabinets with Enolux cellars to create spaces that allow the joint display of food and wine.

Flexibility in two ranges.



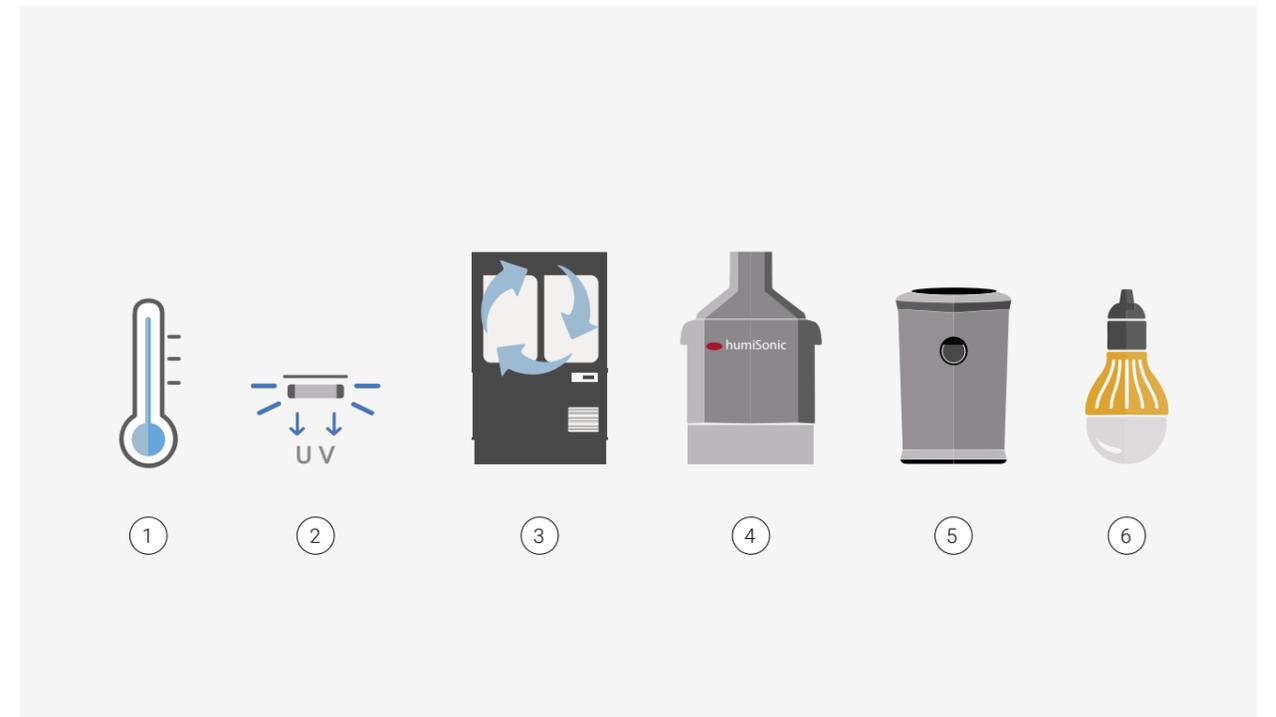
Two product ranges depending on the application required.

MA models include external **water supply** for dry aging of **meat, salami and cheese**. The contribution of water allows the humidity to be independent of the temperature, so it is possible to dry age salami or cheeses.

MD models, without water supply, are designed for maturation and presentation of **meat**. They are able to maintain the temperature between 0 and 4° and the relative humidity between 60 and 90%, required conditions to dry-age meat.

Product can be placed on different shelves or hung on hooks, depending on the need of each establishment.

Dry-aging meat technology.



1. Refrigeration system adjustable between 0 and 4°C with 0.1°C increments. Maximum variation margin of 2°C, thermal stability is ensured.

2. Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.

3. Powerful ventilation system that allows an airflow speed between 1,5 and 2 m/s. This airflow is essential to protect the product from external agents.

4. MA cabinets: Ultra-sound nebulizer. MD cabinets: Electronic control. Adjustment of relative humidity between 60 and 90%.

5. MA cabinets: Water treatment through inverse osmosis. This system winnows and purifies the water, avoiding pollution through untreated water.

6. LED lighting with a color temperature of 2800°K. This color temperature is not visible by most insects. This makes product invisible and protects it from insects avoiding their entry.

Details that make the difference.



Maximum display area

360° display enhances product visibility from any angle. Full length glasses in all sides.



Humidity control

System controlled by a compact ultrasonic nebulizer (MA) or by evaporator and fan (MD).



Water supply

In MA models, external water supply through reverse osmosis system. Its filters purify water from odors, flavors and impurities.



Flexible layout

Product can be placed on different shelves or hung on hooks, depending on the need of each establishment.



Modular design

Flexible design that allows combining multiple units when joined one against the other. This feature enables to create separating walls in large dining halls with a stylish, attractive aesthetics that ensures the visual continuity of the room.



Remote group

As an option, dry-aging cabinets could be delivered with remote condensing unit. In these models, the height of the upper part is reduced to 300 mm.



UV light evaporators

Very precise ventilated refrigeration system. Germicidal ultraviolet light in the aspiration of the evaporator for air sterilization.



Tropicalized version

Version for climate class V (temperature up to 40°C and relative humidity 40%) including heated glass frames.



Easy delivery

Dry-aging cabinets are shipped in two sections, body and removable top evaporator section, for easy delivery. During installation, it is enough to place the cold unit on top of the body to attain a hermetic block.



A fully lit dry-aging cabinet

Light intensity could be controlled by a remote control to adjust the lighting to that of the environment.



Color options

Other options of wine cellar color and LED light available on demand.

Technical features of dry-aging meat, salami and cheese cabinet (MA).

- Dry aging cabinet specially designed to age, display and distribute meat, salami and cheese.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature control and one (1) thermostat for humidity control
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Water supply with ½ "inlet. ½ " Drain.
- Water treatment through a reverse osmosis system.
- Ultra sound nebulizer allowing humidity adjustment between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.



- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating conditions: climate class IV (ambient temperature up to +30°C and relative humidity 55%).

| Ref. | Model name | Voltage (V) | Frequency | Power (kW) | Dimensions (mm) | Finishing | Doors | Type |
|----------|--------------------|-------------|-----------|------------|-------------------|-----------|-------|---------|
| 19067881 | MA-2301-W-L-W-GRE | 230V 1N | 50 Hz. | 1,08 | 862 x 632 x 2300 | Grey | 1 | Wall |
| 19067882 | MA-2301-W-L-W-BLA | 230V 1N | 50 Hz. | 1,08 | 862 x 632 x 2300 | Black | 1 | Wall |
| 19067883 | MA-2601-W-L-W-GRE | 230V 1N | 50 Hz. | 1,11 | 862 x 632 x 2600 | Grey | 1 | Wall |
| 19067884 | MA-2601-W-L-W-BLA | 230V 1N | 50 Hz. | 1,11 | 862 x 632 x 2600 | Black | 1 | Wall |
| 19067889 | MA-2302-W-LR-W-GRE | 230V 1N | 50 Hz. | 1,95 | 1697 x 632 x 2300 | Grey | 2 | Wall |
| 19067890 | MA-2302-W-LR-W-BLA | 230V 1N | 50 Hz. | 1,95 | 1697 x 632 x 2300 | Black | 2 | Wall |
| 19067891 | MA-2302-C-LR-W-GRE | 230V 1N | 50 Hz. | 1,95 | 1697 x 632 x 2300 | Grey | 2 | Central |
| 19067892 | MA-2302-C-LR-W-BLA | 230V 1N | 50 Hz. | 1,95 | 1697 x 632 x 2300 | Black | 2 | Central |
| 19067893 | MA-2602-W-LR-W-GRE | 230V 1N | 50 Hz. | 2,05 | 1697 x 632 x 2600 | Grey | 2 | Wall |
| 19067894 | MA-2602-W-LR-W-BLA | 230V 1N | 50 Hz. | 2,05 | 1697 x 632 x 2600 | Black | 2 | Wall |
| 19067895 | MA-2602-C-LR-W-GRE | 230V 1N | 50 Hz. | 2,05 | 1697 x 632 x 2600 | Grey | 2 | Central |
| 19067896 | MA-2602-C-LR-W-BLA | 230V 1N | 50 Hz. | 2,05 | 1697 x 632 x 2600 | Black | 2 | Central |

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Technical features of dry-aging meat cabinet (MD).

- Dry aging cabinet specially designed to age, display and distribute meat.
- Fully manufactured in stainless steel for intensive professional use.
- Models available in central or wall configuration.
- Side and central walls with double-layered glass and air chamber between them.
- Models available in one (1) and two (2) doors.
- Models available in two (2) heights: 2,600 and 2,300 mm.
- Swing doors that optimize space usage and make work easier.
- One (1) digital thermostat for temperature control and one (1) thermostat for humidity control.
- Refrigeration system adjustable between 0 and +20°C with increments of 0.1°C.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light on the evaporator aspiration for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60 and 90%.
- High intensity LED lighting with color temperature 2700°K.
- Models available in two (2) colors: Black (BLA) and Gray (GRE). Other color options available on demand.



- For easy delivery, dry-aging cabinets are shipped in two sections: body and removable top section containing complete refrigeration unit.
- The entire range includes decorative plinth as a standard element.
- Refrigerant gas: R452a Hydrofluorocarbon olefin (HFO/HFC).
- Operating conditions: climate class IV (ambient temperature up to +30°C and relative humidity 55%).

| Ref. | Model name | Voltage (V) | Frequency | Power (kW) | Dimensions (mm) | Finishing | Doors | Type |
|----------|--------------------|-------------|-----------|------------|-------------------|-----------|-------|---------|
| 19067885 | MD-2301-W-L-W-GRE | 230V 1N | 50 Hz. | 1,83 | 862 x 632 x 2300 | Grey | 1 | Wall |
| 19067886 | MD-2301-W-L-W-BLA | 230V 1N | 50 Hz. | 1,83 | 862 x 632 x 2300 | Black | 1 | Wall |
| 19067887 | MD-2301-C-L-W-GRE | 230V 1N | 50 Hz. | 1,83 | 862 x 632 x 2300 | Grey | 1 | Central |
| 19067888 | MD-2301-C-L-W-BLA | 230V 1N | 50 Hz. | 1,83 | 862 x 632 x 2300 | Black | 1 | Central |
| 19071154 | MD-2601-W-L-W-GRE | 230V 1N | 50 Hz. | 1,91 | 862 x 632 x 2600 | Grey | 1 | Wall |
| 19071155 | MD-2601-W-L-W-BLA | 230V 1N | 50 Hz. | 1,91 | 862 x 632 x 2600 | Black | 1 | Wall |
| 19071156 | MD-2601-C-L-W-GRE | 230V 1N | 50 Hz. | 1,91 | 862 x 632 x 2600 | Grey | 1 | Central |
| 19071157 | MD-2601-C-L-W-BLA | 230V 1N | 50 Hz. | 1,91 | 862 x 632 x 2600 | Black | 1 | Central |
| 19067897 | MD-2302-W-LR-W-GRE | 230V 1N | 50 Hz. | 3,07 | 1697 x 632 x 2300 | Grey | 2 | Wall |
| 19067898 | MD-2302-W-LR-W-BLA | 230V 1N | 50 Hz. | 3,07 | 1697 x 632 x 2300 | Black | 2 | Wall |
| 19067899 | MD-2302-C-LR-W-GRE | 230V 1N | 50 Hz. | 3,07 | 1697 x 632 x 2300 | Grey | 2 | Central |
| 19067900 | MD-2302-C-LR-W-BLA | 230V 1N | 50 Hz. | 3,07 | 1697 x 632 x 2300 | Black | 2 | Central |
| 19067901 | MD-2602-W-LR-W-GRE | 230V 1N | 50 Hz. | 3,25 | 1697 x 632 x 2600 | Grey | 2 | Wall |
| 19067902 | MD-2602-W-LR-W-BLA | 230V 1N | 50 Hz. | 3,25 | 1697 x 632 x 2600 | Black | 2 | Wall |
| 19067903 | MD-2602-C-LR-W-GRE | 230V 1N | 50 Hz. | 3,25 | 1697 x 632 x 2600 | Grey | 2 | Central |
| 19067904 | MD-2602-C-LR-W-BLA | 230V 1N | 50 Hz. | 3,25 | 1697 x 632 x 2600 | Black | 2 | Central |

Cold group options: 60Hz, climate class V (ambient temperature up to +40°C and relative humidity 40%), 60Hz plus climate class V and remote cold group.

Optional accessories.

| | | |
|--|--------------------|---|
| | 19067989 HSM-4 | 4 Himalayan pink salt blocks*. Tray included. Only applies to MD models. |
| | 19068295 HSM-6 | 6 Himalayan pink salt blocks*. Tray included. Only applies to MD models. |
| | 19067991 BS1 | Top bar to hang large pieces of meat. Maximum 200 kg. 2 BS1 per door. |
| | 19067951 DIS-0-180 | Stainless steel shelf to hang salamis, sausages and smaller pieces of meat. |
| | 19067990 DIS-MB | Perforated stainless steel shelf to place pieces of meat. |
| | 19067994 DIS-M | Perforated stainless steel shelf. Only applies to 1-body MA models. |
| | 19067953 DIM-90 | Transparent methacrylate shelf to place salami and cheese. |
| | 19067988 G-10 | Hook to hang salami and smaller pieces of meat. Maximum 10 kg. |
| | 19067993 G-200 | Hook to hang large pieces of meat. Maximum 200 kg. |

SF (front separating element): Accessory to join two modules improving ventilation and performance of the resulting block. If the dry-aging cabinet is central, 2 units should be requested.

- 19067954 SF-23-BLA · 19067956 SF-26-BLA
- 19067955 SF-23-GRE · 19067957 SF-26-GRE

* Himalayan pink salt stabilizes moisture in the dry-aging cabinet and enhances meat flavor.



ONNERA GROUP

