







MECHANICAL INFORMATION

- 3 Essential Modes:
 Dry Aging (+1°C to +4°C) / Charcuterie (+12°C to +16°C)
 / Cheese (+5°C to +10°C)
- Customized Settings available
- Temperature range: +1°C to +16°C
- Humidity range 60% to 85%
 (Smart control setting, non-adjustable)
- PRIMO smart Evaporative & Humidity system (no external water supply required)
- Evaporative coil cooling
- Ultra-violet light air sterilization
- Temp / Humidity sensor sensitivity: 0.9°F (0.5°C)
- Refrigerant: R290
- Operation Noise Level: Idling 43 dB; Max 59 dB
- Voltage 110V / 60 Hz or 220V / 50Hz
- Air Jet Booster Fan motor for quick cooling air distribution
- Active carbon Filter

PRODUCT SPECIFICATIONS

GENERAL

Model PAG-400 (Heated Tempered Glass Door)

Ext. Dimension H 43.3" (110 cm) x W 21.2" (54 cm) x D 23.6" (60 cm)

Volume Capacity 5.3 cu ft (150 litres) Storage Capacity 100 lbs (45kg) Gross Weight 209 lbs (95 kg)

BODY CONSTRUCTION

- 304 Black Coated Stainless-Steel external body with
- high density heat insulating material
- Commercial grade HIPS internal body
- Temperature / Humidity touch sensitive display panel
- Dimmable Low Energy Interior LED Lighting (Warm white)
- Heated tempered glass door
- Pre-assembled hinged door (Default on RHS; order upon requested)

SMART FEATURES

Smart 2.4G IEEE 802.11 b/g/n WiFi connection works with "Google Home" and "Amazon Alexa"

Touch sensitive digital temperature/humidity control panel

ACCESSORIES

Included Stainless Steel Hanger Rod x 1 pc.

Included Stainless Steel S-Hook x 2 pcs.

Included Stainless Steel Wire Shelves x 2 pcs.

(adjustable slot-in for different cuts)

PRIMO Exclusive Partition Meat Rack (sold separately)

LOADING INFORMATION

Maximum load on hanger rod – up to 132 lb (60 kg), up to 2 full subprimal cuts of length up to 2.13 ft (65 cm)

Maximum load on shelves – up to 110 lb (50 kg) per wire shelf

Watch On YouTube



CONTACT US

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