



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Thermaster MA400 Meat Aging Cabinet – 400L Dry Ager for Steak Maturation

Model / SKU: MA400

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



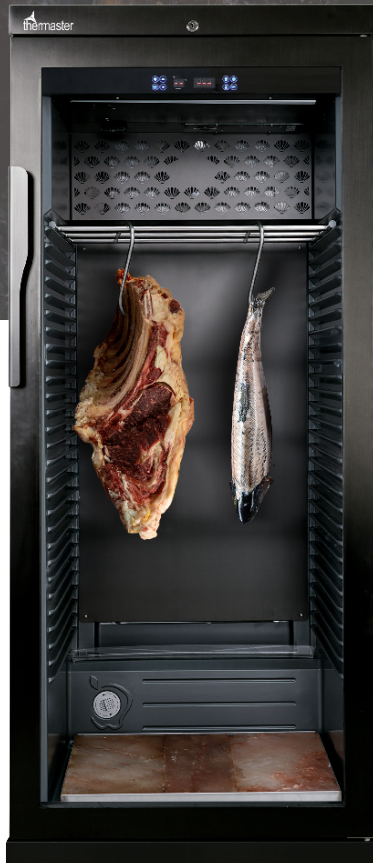
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DOCUMENT NOTICE

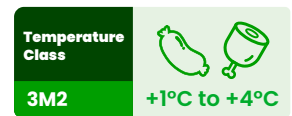
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MEAT & SEA FOOD AGER CABINET MA400



Meat and Seafood Ager provides the ultimate environment for maturing meat and seafood, meeting the highest international standards. It features a precise temperature and humidity controller. With multiple functions such as auto-defrost, auto-evaporation, salt brick, UVC sterilisation, and activated carbon air filtration, the unit can safely and cleanly mature the meat inside. The high-transparency insulated tempered glass door offers a clear view of the items, attracting customers. To prevent damage from temperature or humidity fluctuations, the cabinet is also equipped with temperature and humidity alarm functions.



Key Features



Precise Digital Controller

Switch between Fahrenheit or Celsius



Energy Saving Control

Fan stops when door open



Temperature & Humidity Control

Temperature range: 1°C to 4°C
Humidity: 60% to 90%



Fan Forced Cooling

Uniform, frost-free airflow maintains consistent temperature and flavour integrity



Adjustable Meat Shelves

With three adjustable shelves, salt brick included



UVC Sterilization

Built-in UVC light effectively kills bacteria, ensures hygienic operation



Alarm Function

To prevent damage caused by changes in temperature or humidity



Food-Grade Materials

Liner and shelving are made from food-safe materials for maximum safety



GEMS Compliant

8 star gems eating greenhouse and energy minimum standards



Filtration System

Activated carbon filter purifies the air inside the cabinet for optimal freshness



AUS Phone: 1300 659 409
Email: sales@foodequipment.com.au
www.foodequipment.com.au



NZ Phone: 09 415 6470
Email: sales@fedproducts.co.nz
www.fedproducts.co.nz

Sausage



Meat



Fish



CHEESE



FISH



BEEF



POULTRY

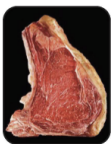
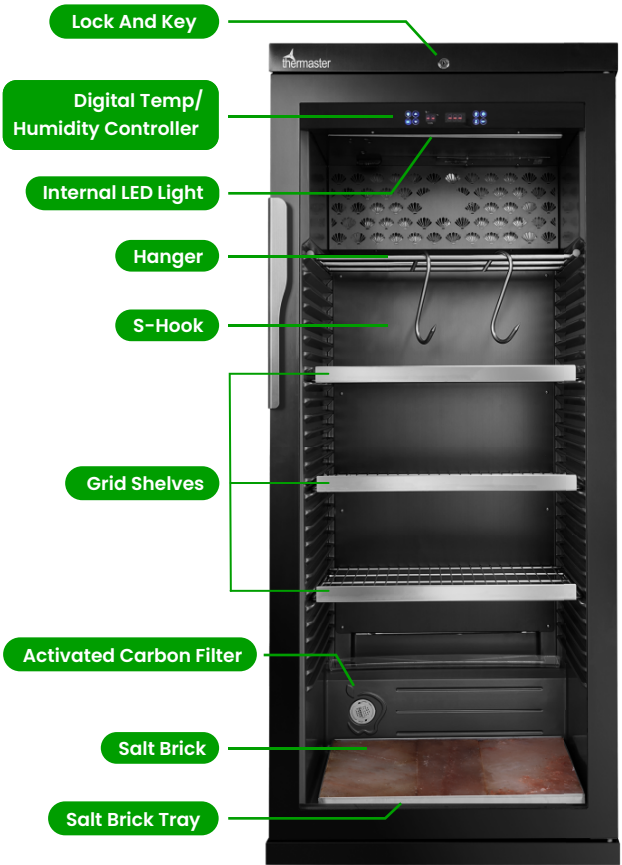
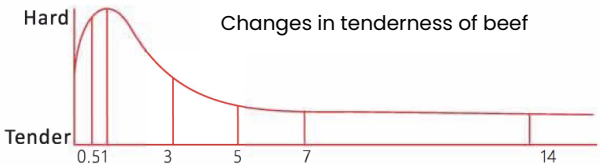


CHARCUTERIE



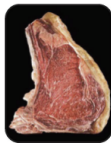
HAM

The Thermaster aging cabinet offers a wide range of features, but its true purpose is to elevate the flavour and texture of meat. With intelligent, user-friendly programs, you can effortlessly manage a variety of meats—beef, pork, lamb, or goat—at the touch of a button. Simply select the cut and desired flavour profile, and the cabinet does the rest. In just four weeks, you'll achieve a premium, dry-aged beef steak of exceptional quality.



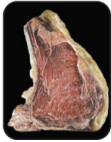
Meat develops a stronger, more complex flavour than regular steak; it is softer, juicier, and has a longer-lasting aftertaste.

7 Days



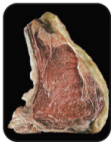
A light, buttery, and nutty aroma begins to form as the flavour deepens.

14 Days



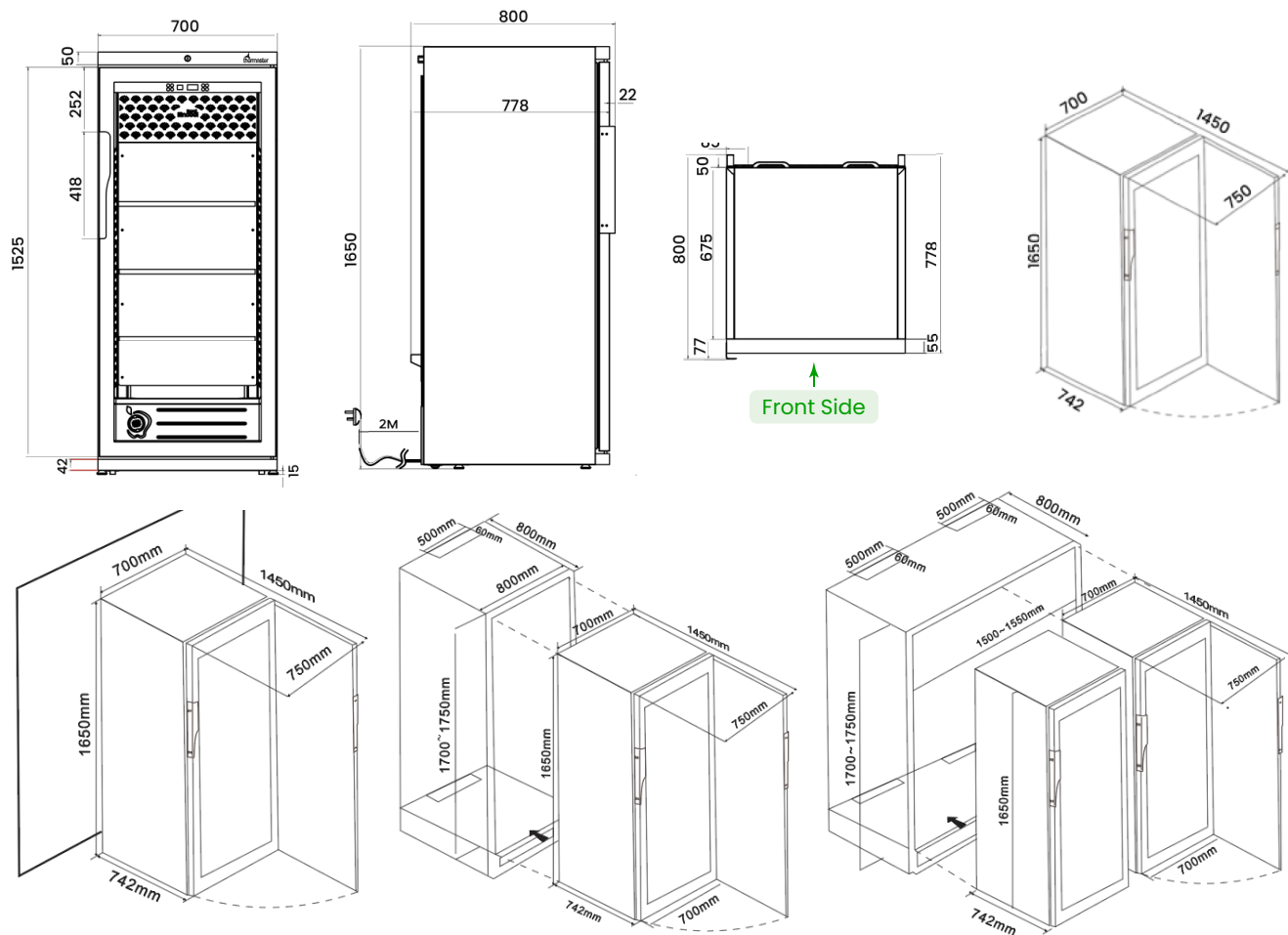
The beef becomes tender enough to flake apart, with rich, creamy notes and intensified nuttiness.

21 Days



A unique, cheese-like aroma and flavour profile emerges.

30 Days





Light



Humidity Setting



Temperature Setting



Manual Defrosting



Defrosting Probe Temperature

Average Humidity

Press for 3s

Code	GEMS Star Rating	Net Capacity (L)	Gross Capacity (L)	Dimensions (WxDxHmm)	Net Weight (kg)	Temperature Range (°C)	Max. ambient temp/RH%	Power (W/A)	Total Display Area (m²)
MA400	8	300	400	700x800x1650	102	+1 to +4	32°C70%	160/10	0.78



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