



Correspondentieadres:
Trompet 18 A
2907 GD Capelle a/d IJssel
Mobiel : 06 518 361 16
Privé : 010 44 24 331
Fax : 010 45 80 501
E-mail : weel@euronet.nl

Bankrelaties:
Rabobank
Nieuwerkerk-Moordrecht
rek. : 3452.00.543

K.v.K. : 29047121
BTW : NL0620.98.688.B01

Capelle aan den IJssel, 29-04-11

Usage Dry Age Cabinets:

Cabinet model 20 BAS NTM W.V-03. 1,2 and 3 doors
220-240V, 50Hz, Refrigerant environmentally neutral R134A

These cabinets are customized by us in co-operation with Nice to Meat for ripening and conditioning of meat products.

Aspects adjusted other than the visual aspect:

- 1- Air circulation of the cabinet
- 2- Cooling of the cabinet
- 3- Control of the cabinet

The control of the cabinets is adjusted by software. The thermostat is thermal adjusted for the advancement of the process. If the thermostat is defective, order a replacement stating the cabinet number. We will take care of the software adjustments and we will make sure the parameters are correct again.

Everything is set. The Dry Age Cabinets are tested and ready for operation.

Thanks to prolonged research and experience, the best results will be achieved with the present configuration. Modification of the parameters can lead to a negative influence of the process.

However, we are always open to suggestions. Your feedback is welcome.

Rules for correct and durable usage:

- When cleaning always turn the power off.
- Keep the doors closed for a positive progress of the process.
- Always keep the rear of the cabinet about 6 centimeters from the wall for the heat exchange.
- Keep the front of the grid free of obstacles.
- Keep the back of the condenser dust free, you can check this by looking through it.

We hope the dry age cabinet is an asset to your company and we wish you the best of luck.

Sincerely,

Aad van Weel

Director/owner

A handwritten signature in blue ink, consisting of a large, stylized 'A' followed by a long horizontal stroke that loops back under the 'A'.