

TECHNOLOGY + DESIGN

Lassele
your first selection

Largo



MODEL DETAIL

Model Name	LMP-611DAP
Dimensions(W x D x H)	680 x 788 x 2100 [mm]
Capacity/Weight	514ℓ / 140kg
Rated Voltage	AC 220V, 60Hz
Rated input/Power consumption	4.0A / 700W
Cooling System	Air-cooled
Temperature	-3°C ~ +7°C
UV Lamp	Installed
LED Lamp	Installed <small>*Possible to change the color of button RED or WHITE and control the brightness</small>



MODEL DETAIL

Model Name	LMP-525DA
Dimensions(W x D x H)	640 x 800 x 1910 [mm]
Capacity/Weight	500ℓ / 90kg
Rated Voltage	AC 220V, 60Hz
Rated input/Power consumption	2A / 440W
Cooling System	Air-cooled
Temperature	-3°C ~ +7°C
UV Lamp	Not Installed
LED Lamp	Installed <small>*Possible to change the color of button RED or WHITE and control the brightness</small>



MODEL DETAIL

Model Name	LMP-1045DA
Dimensions(W x D x H)	1260 x 800 x 1910 [mm]
Capacity/Weight	1053ℓ / 180kg
Rated Voltage	AC 220V, 60Hz
Rated input/Power consumption	3.5A / 770W
Cooling System	Air-cooled
Temperature	-3°C ~ +7°C
UV Lamp	Installed
LED Lamp	Installed <small>*Possible to change the color of button RED or WHITE and control the brightness</small>

Address.
Fax.
Email .
Homepage.

PREMIUM MEAT AGER

Largo



The secret of aging
the answer is
Accurate Temperature

LASSELE Meat Ager with Advanced Technology!

DESIGN

Enhance the atmosphere of
the restaurant
with premium & luxury design

High Quality

Perfect completion of
DRY AGING, LARGO

Accurate Temperature

LASSELE's own differentiated
function for maintaining accurate
temperature

Better Choice, Make Better Kitchen
THE BEST MEAT AGEAR : LARGO

“Display **LARGO**
 in the restaurant
 with confidence”



Sanitation #Safety

UV LAMP

Temperature/brightness adjustable

LED Display

Touch Screen Controller



Temperature/brightness control button

LED Color Switch

Choose 1 out of the 2 colors of white/red

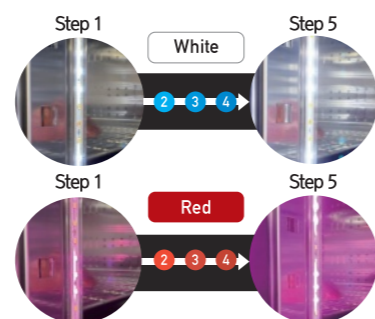
up to 150kg

High-Strength meat rack



Matchless/Incomparable Display

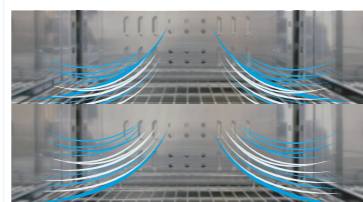
2 Colors/5 Levels



You can make a variety of atmospheres according to the interior design

Multi-Flow Air-Cooled System

The accurate temperature

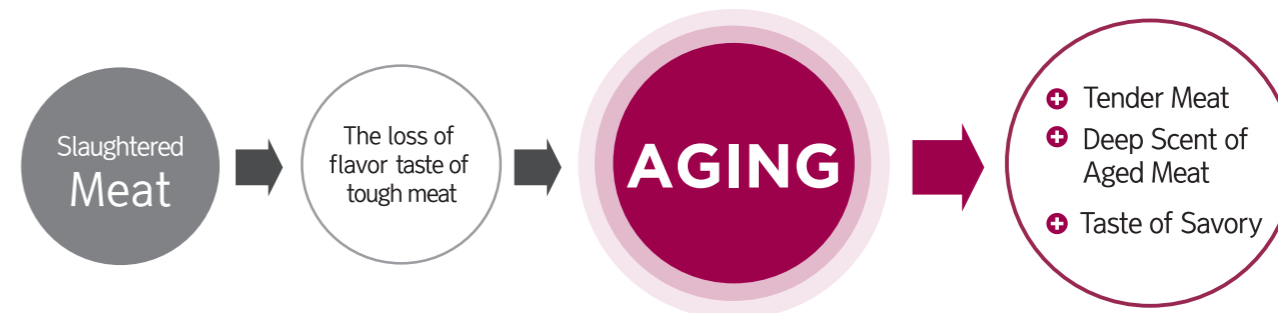


Easy Put & Pull #Shelf

Sliding shelf hanger



Aged meat. Why?



DRY AGING



WET AGING

For the tender meat, the deep scent and savory, There's a reason why people look for aged meat. LASSELE'S MEAT AGER, LARGO makes well-aged meat.

Aging Process



Through the aging process, the surface turns dark brown and the aging scent becomes stronger, like the scent of cheese. Moisture also aggregates internally and reduces weight

After 30 days

