

Precision dry ageing with premium visibility.

Professional control of temperature, humidity and airflow for premium maturation.



DRY AGE MEAT CABINET, SINGLE DOOR

PRECISION AGEING CONTROL

0 to +10 C

TEMPERATURE RANGE

Controlled cabinet temperature

40-90% RH

HUMIDITY RANGE

Controlled relative humidity

KEY FEATURES

CAPACITY

150 kg product capacity

UV LIGHT

UV light fitted as standard

DISPLAY

Black glazed stainless steel

NO WATER

No water connection required

SUPPLIED

3 shelves, hook rail and 2 hooks

DEFROST

Automatic defrost

CONNECTIVITY

App control for temperature and RH

DOOR

Self-closing glass door

TECHNICAL AT A GLANCE

240 V

VOLTAGE

1.0 kW

POWER

750 x 850 x 2080

EXTERNAL mm

150 kg

PRODUCT CAPACITY

168 kg

WEIGHT

INSTALLATION & OPERATION

Designed for 32 C ambient conditions. Bottom cover plate shown in product imagery is not included.

32 C AMBIENT | AUTO DEFROST | MADE IN ITALY