

High-capacity dry ageing, beautifully displayed.

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



DRY AGE MEAT CABINET, DOUBLE DOOR

PRECISION AGEING CONTROL

0 to +10 C

TEMPERATURE RANGE

Controlled cabinet temperature

40-90% RH

HUMIDITY RANGE

Controlled relative humidity

KEY FEATURES

CAPACITY

300 kg product capacity

UV LIGHT

UV light fitted as standard

DISPLAY

Glass doors with LED lighting

AIRFLOW

Automatic suction fan exchange

SUPPLIED

6 shelves, rail and 4 hooks

SECURITY

Key and lock fitted standard

CONNECTIVITY

App control for temperature and RH

NO WATER

No water connection required

TECHNICAL AT A GLANCE

240 V

VOLTAGE

1.7 kW

POWER

1500 x 850 x 2080

EXTERNAL mm

300 kg

PRODUCT CAPACITY

305 kg

WEIGHT

INSTALLATION & OPERATION

Includes external condensation pan. Bottom cover plate shown in product imagery is not included.

32 C AMBIENT | AUTO DEFROST | MADE IN ITALY