

High-volume artisan ageing and curing.

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



ALL-IN-ONE DRY AGE / SEASONING, 2 DOOR

PRECISION AGEING CONTROL

0 to +30 C

TEMPERATURE RANGE

Controlled cabinet temperature

40-95% RH

HUMIDITY RANGE

Controlled relative humidity

KEY FEATURES

VERSATILITY

Meat, salami and cheese applications

CONTROL

Temperature and humidity management

CAPACITY

Approx. 200 kg hanging product

HUMIDIFIER

Built-in active humidifier

SUPPLIED

6 shelves, rail and 4 hooks

GUIDES

53 mm shelf guide spacing

CONNECTIVITY

App control for temperature and RH

CONSTRUCTION

304 18/10 stainless steel

TECHNICAL AT A GLANCE

240 V

VOLTAGE

2.6 kW

POWER

1500 x 850 x 2080

EXTERNAL mm

Approx. 200 kg

PRODUCT CAPACITY

267 kg

WEIGHT

INSTALLATION & OPERATION

Requires a 3/4 inch BSP water connection. Water filtration is recommended in hard-water areas.

32 C AMBIENT | AUTO DEFROST | MADE IN ITALY