Dry aging cabinet code: 204962

Body, door frame, and door handle made of 18/8 stainless steel.
Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside.
Door lock is included.
Distilled water container made of ABS – distilled water must be filled manually.
Display notification and audible alarm when the water tank's humidity falls below 15%.
Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.
Forced cooling using a ventilator which ensures the required level of air circulation.
LED lights placed on both sides of the chamber and on the ceiling.
Max. load per hook: 25 kg.
Max. load of the hanging rod: 50 kg.
Adjustable humidity range: 60-85%.
Current humidity level is displayed on the panel. Max. load per shelf: 25 kg.
In the cabinet there are:
– 3 shelves,
– 1 hanging rod,
– 3 hooks,
– salt tray (salt not included),
all elements above are made of 18/8 stainless steel.

- Proper thermal, ventilation and humidity conditions for dry aging meat
- Low-E hardened glass – high energy efficiency
- UVC lamp – antibacterial effect
- Excellent air circulation – results in consistent drying
- Hooks and salt tray included in the set







Code	V	W	LxWxH (W)
204962	230	170	710x595x(H)1720