



HENDI

Tools for Chefs

Dry aging cabinet, undercounter code: 204979

Body, door frame, and door handle made of 18/8 stainless steel.

Door made of 2 layers of Low-E tinted tempered glass.

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.

Built-in UVC sterilisation lamp.

Forced cooling using a ventilator.

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.

Temperature range: 2 °C – 10 °C.

Adjustable humidity range: 60-85%.

Current humidity level displayed.

Proper thermal, ventilation and humidity conditions for dry aging meat.

Included:

3x hooks.

Salt tray.

+ Adjustable settings with real-time display and alerts keep conditions stable for optimal aging.

+ UVC sterilisation lamp and open-door alarms support food safety standards.

+ Door made of 2 layers of Low-E tinted tempered glass.



Code	V	W	LxWxH (W)
204979	230	350	545x600x(H)900