

Dry aging cabinet code: 204986

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. Housing made of dark grey powder-coated metal.

Included in cabinet:

3 shelves.

1 hanging rod.

3 hooks.

Salt tray (salt not included).

All elements above are made of 18/8 stainless steel.

-  Built-in UVC sterilisation lamp helps maintain a bacteria-free environment, even when the door is opened.
-  Low-E double-layer tempered glass door improves energy efficiency and blocks infrared and UV light.
-  Audible alarms and display notifications ensure ideal ageing conditions by alerting to low humidity or prolonged door opening.



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204986	230	170	710x595x(H)1720