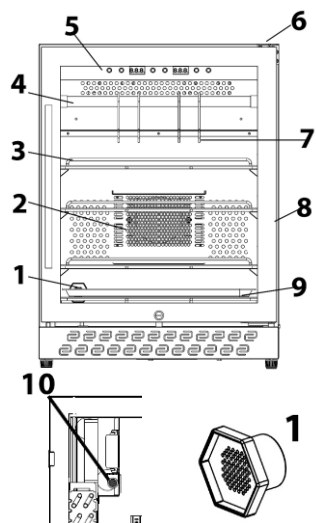


DRY-AGING

- 1 activated carbon filter
- 2 H₂O-reservoir
- 3 stainless steel shelves (4 pieces)
- 4 hanging rack
- 5 touch control panel
- 6 hinge
- 7 butcher hooks (4 pieces)
- 8 door frame (lockable)
- 9 collecting tray
- 10 UV lamp (behind the hanging rack)



Product data

EAN	4038437006902
Measures (WxHxD)	595 x 825 x 640 mm (590 mm without handle)
Weight	57,4 kg
Energy consumption	200 kWh/year
Power	140 Watt
Voltage	220-240 V/ 50 Hz
Certification	CE, GS
Packing unit	1

HIGH-QUALITY DRY AGING CABINET WITH COMPRESSOR TECHNOLOGY

DryAged Master 125

- + High quality maturing cabinet with compressor technology
- + **For storing, presenting and maturing high quality meat**
- + Usable volume of 125 litres
- + Temperature electronically adjustable from 2 - 14 °C (in 1 °C steps)
- + Indoor humidity adjustable from 50 - 85 %
- + Active fans for a very even temperature
- + **Intuitive operation using the touch control panel**
- + 3-layer UV glass
- + Lockable with an integrated lock
- + Switchable interior lighting
- + **Switchable, antibacterial UV light**

- + With built-in activated carbon filter
- + Incl. Racks and hangers with meat hooks (made of stainless steel)

The special type of aging:

The special type of aging makes steaks exceptionally tender and aromatic. In the United States the sirloin beef that matures on the bones have been cult for decades. The dry aging of the meat is the oldest meat aging method. Here, the meat is suspended on the bone over a certain period of time at a controlled temperature and humidity.