

100 Kg



20 Kg



DRY AGER, THE MEAT MATURING FRIDGE

Craftsmanship meets high-tech in this professional meat maturer. No water connection required. This precisely-engineered, lovingly designed and sophisticated piece of equipment is protected by 5 patents.

- Sizes : for 20 Kg or 100 Kg
- Includes 1 stainless hanging rack
- Timeless, modern design
- For private use, gastronomy and retail
- Optimum air quality is ensured by DX AIREG: Perfect air circulation, active charcoal filter and disinfection system
- HUMICONTROL: constant humidity without water connection
- Five patents
- SALTAIR system: Himalaya salt blocks for enhanced flavour
- Stainless steel casing
- Insulated glass door with integrated UV protection
- Minimal meat weight loss (only approx 7-8 % after 4 weeks maturing)
- No thermal influence on the meat
- Automatic defrost, condensation evaporates automatically
- Visual and acoustic alarms
- Accessories and spare parts, see price list

SIZE	#	PRICE LIST
for 100 Kg	DX 1001	Page 22
for 20 Kg	DX 0500	Page 22