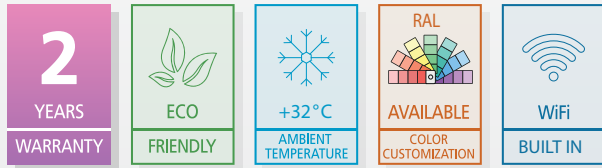


Dry Age Cabinets **NEW**

Dry Age for Meat

Dry Age Refrigerator Cabinets are specifically designed to create the right temperature, humidity and air flow to support the dry aging process, developing texture and flavor.



DRYB172/MEAT



Suitable for...

Dry Aging of Beef

Common Features

With natural refrigerant R290 (Zero ODP/GWP=3)	4 Stainless Steel shelves per door	2 years Warranty on mechanical and electrical parts	Height adjustable stainless-steel legs
LED light system	Soft air flow technology	One Lock per door as standard	Ambient Temperature +32 °C
Hygienically designed interior	Clip-On Guides for fast & easy cleaning	Automatic evaporation of condensate water	Triple Glazed Glass Door for Maximum Energy Savings
Material AISI 304 18/8-10	Built in Wifi as a standard	Injected polyurethane foam insulation	Humidity adjustment Water connection NOT required
Self-closing door at 90 °	Removable magnetic door gasket	Density 42 kg/m³, HFC Free (Zero ODP, Low GWP)	Germicidal UVC lamp as standard
GN 2/1 Internal dimensions	Reversible doors	Automatic defrost	
		Drain Valve as a standard	

In More Detail

Dry Age Cabinets



Why Dry Aging Meat? What are the Benefits of Dry Aging?

- More Tender & Mellow Meat!
- Intensity in Flavor!



Special Controller

- Controller with a 5" capacitive TFT touch-screen colour graphic display for recessed panel fitting and total management of meat aging process.
- Includes manual conservation cycles and automatic aging cycles (up to 30 sequential phases) whose duration, temperature, humidity and ventilation can all be fully configured.
- Users can interact remotely with their equipment, including starting/stopping working cycles, using cloud platform with Wi-Fi connectivity.



Soft air flow technology



Germicidal UVC lamp as standard



Specially Designed for Aging Process

- Probe included, for measuring temperature and humidity.



New Custom Dry Age Design

Dry Age Custom Design for:

- Easily recognizable Cabinet usage.
- Better presentation of your expertise & dedicated equipment in open Kitchen spaces.



Humidity adjustment Water connection NOT required

What's New!

Dry Age Cabinets

Cabinets with colors

Personalize your Kitchen with the color of your choice!



Characteristics

Dry Age Cabinets



Model	DRY172/MEAT	DRYB172/MEAT
Capacity (kg)	100 kg of meat	100 kg of meat
Dimensions (mm)	720 × 860 × 2100	720 × 860 × 2100
Weight Gross / Net (kg)	162 / 141	162 / 141
Packaged Volume (m ³)	1,51	1,51
Shelves (pcs) / Door	4	4
Operating Temperature (°C)	0 / +10	0 / +10
Operating Humidity	60 - 90%	60 - 90%
Rated Voltage (V/Hz)	230 / 50	230 / 50
Electrical Power (W)	582	582
Refrigerant	R290 	R290 

■ Special Features

- Material AISI 304 18/8-10
- Wifi included as a standard
- Dry Age Visuals
- Models Available with GN 2/1 internal Dimensions
- **4 Stainless steel shelves** included as a standard
- Door Locks included as a standard
- Drain Valve included as a standard
- Default Settings: 2 °C / 80% RH

■ Options

- Wheels 
- Choice of Colors (RAL Palette) 

Personalization

Dry Age Cabinets

■ Options

Extras

		Model	New Model Code
	Wheels	.../WH	Example: DRY172/MEAT /WH
	Color (RAL)	C: ALL OTHER	DRY C172/MEAT

■ Accessories

Shelves

Cabinets GN 2/1

		Model	Dimensions
	Shelf For Upright (Stainless Steel) (2/1 G/N)	SU2170/I	530×650
	Shelf With Stop For Upright	SU2170/ST	530×650
	Shelf With Stop For Upright (Stainless Steel)	SU2170/I/ST	530×650

Guides

Cabinets GN 2/1

		Model	Dimensions
	Pair of 2/1 G/N Guides for Cabinets (set of 2 pieces)	OS21	645×18×26
	Pair of 2/1 G/N Anti-Drop Guides for Cabinets (set of 2 pieces)	OS21/AD	645×18×26

Kits

		Model	Dimensions
	Hanging Kit for meat (2 pieces) up to 100kg in total	OS21/H	-

Blueprints

Dry Age Cabinets

DRY172/MEAT

