

# Butcherquip Meat Ager Dry Aging Cabinet 400L

PRODUCT CODE NOT STATED | BRAND Butcherquip



|          |                   |                |         |
|----------|-------------------|----------------|---------|
| CAPACITY | TEMPERATURE RANGE | HUMIDITY RANGE | VOLTAGE |
| 400L     | 1 C to 4 C        | 60% to 90%     | 230V    |

## PRODUCT OVERVIEW

The Butcherquip 400L Meat Ager is a stainless-steel dry aging cabinet with precise temperature and humidity control, designed for butcheries and gourmet meat suppliers. It features a double-glazed lockable door, LED lighting, UVC sterilization, and an activated carbon filter. Includes 2 shelves, 2 swivel hooks, salt trays, and a hook hanger.

## KEY FEATURES

- Double-glazed lockable door
- Stainless-steel exterior
- Molded interior for bacteria resistance and easy cleaning

## TECHNICAL SPECIFICATIONS

|                     |                     |
|---------------------|---------------------|
| BRAND               | Butcherquip         |
| EXTERNAL DIMENSIONS | 750 x 800 x 1650 mm |
| CHAMBER DIMENSIONS  | 555 x 555 x 1390 mm |
| VOLTAGE             | 230V                |
| POWER               | 160W                |
| WEIGHT              | 102kg               |