meatico
BY EVERLASTING

MEATICO DRY AGE COLLECTION

DAE0700

ALL-IN-ONE DRY AGE / SEASONING CABINET

DRY AGE. CURE. SEASON. CONTROL.

One cabinet. Complete artisan control.

Professional control of temperature, humidity and airflow for premium maturation.



ALL-IN-ONE DRY AGE / SEASONING CABINET

PRECISION AGEING CONTROL

0 to +30 C
TEMPERATURE RANGE
Controlled cabinet temperature

40-95% RH
HUMIDITY RANGE
Controlled relative humidity

KEY FEATURES

VERSATILITY
Meat, salami and cheese applications

CONTROL
Temperature and humidity management

CAPACITY
Approx. 100 kg hanging product

HUMIDIFIER
Built-in active humidifier

INSULATION
75 mm thick insulation

SUPPLIED
3 shelves, 6 rods and 36 hooks

CONNECTIVITY
App control for temperature and RH

CONSTRUCTION
304 18/10 stainless steel

TECHNICAL AT A GLANCE

240 V	1.8 kW	750 x 850 x 2080	Approx. 100 kg	149 kg
VOLTAGE	POWER	EXTERNAL mm	PRODUCT CAPACITY	WEIGHT

INSTALLATION & OPERATION

Requires a 3/4 inch BSP water connection. Water filtration is recommended in hard-water areas.

32 C AMBIENT | AUTO DEFROST | MADE IN ITALY