

THE BEST
THINGS IN LIFE
GET BETTER
WITH AGE.



DRY AGER
RESERVE100

DRY AGER RESERVE100

Create a true steakhouse experience in your home or professional kitchen with our 100 liter dry aging cabinet. Perfect for the serious home meat crafter or restaurant looking to add value to their offerings, the Reserve 100 can safely and precisely age primal cuts, charcuterie, fish and more. With visible temperature and humidity controls, a locking cabinet, and LED-lit interior, this medium-size ager will instantly become a showpiece.

Features

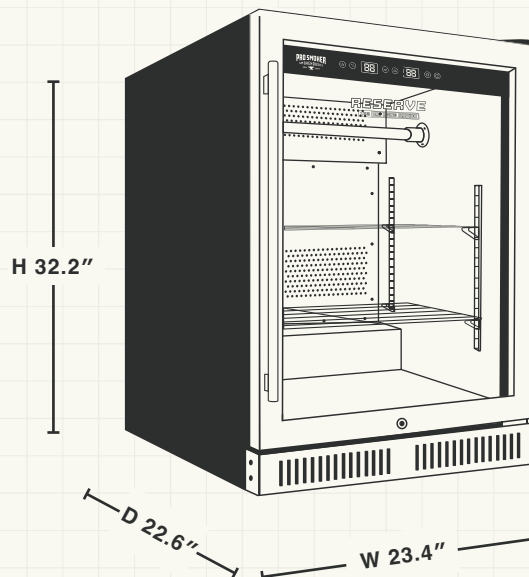
- Always-Visible Digital Display
- Double Aerated Glass Door with Stainless Steel Frame
- 304 Stainless Steel Interior
- Locking Mechanism

Specifications

- Capacity: 66 lbs.
- Temperature Range: 34°F-72°F
- Humidity Range: 50-85%

Comes Standard With

- (3) Meat Hooks
- (2) Stainless Steel Racks



Capacity
66 LBS

Temperature Range
34°F-72°F



Commercial-Grade

Built with 304 food grade stainless-steel interior for long-lasting durability just like the pros



Digital Display

Control and monitor your dry ager with precision with our new digital controller with LED readout



Air Circulation

Double finned tube evaporator and dual-duct system automatically regulate airflow in your dry ager



LED/UV Lit Interior

Features UV light for bacteria defense so you can ensure your meat is the highest and safest quality



Our Iron-Clad Guarantee

Our unmatched service by our skilled team of experts will ensure your equipment will last for years to come



SGS Certified

This product has been tested and found compliant with national standards within the United States & Canada