



**THE BEST THINGS
IN LIFE GET
BETTER WITH AGE**

71" H x 26.7" W x 23.4" D



35.8" H x 25.8" W x 25.8" D



26.7" H x 17" W x 19.7" D



RESERVE

DRY AGING CABINETS

With the resurgence of back-to-basic kitchen skills like pickling and canning and calling it artisanal, people have rediscovered the dry-aging process.

Great opportunity to take advantage of a market with limited competition.

Search trends indicate rapidly growing interest in dry agers.

RESERVE

50 DRY AGING CABINET

Compatible with Primal Cuts & Charcuterie

LED Lit Interior

Bacteria Defense UV Wavelength Lighting

Compressor Cooling

Stainless Steel with Aerated Glass Door

2 Meat Hooks

2 Stainless Steel Racks

Always Visible Digital Display

Locking Mechanism

Available Options:

Reserve 50 – 44 lb. capacity

Reserve 100 – 66 lb. capacity

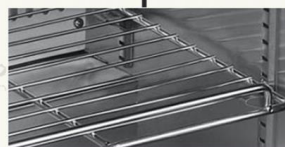
Reserve 300 – 286 lb. capacity



LED LIGHTING



ALWAYS VISIBLE
DIGITAL LIGHT DISPLAY



STAINLESS STEEL
SHELVING



AIR CIRCULATION
SYSTEM



SECURITY
LOCK



SELLING POINTS

SELF-REGULATING HUMIDITY

- Dehumidifying cycle pulls moisture from meat and charcuterie to regulate through the cabinet
- No water tank or salt block needed

ALWAYS-VISIBLE DIGITAL DISPLAY

- Leading competitor features display only visible when the unit is opened

LIMITED COMPETITION

- Only 4-5 established brands in the space
- Low brand equity; minimal marketing

PRICE

- Leading competitor retails 220 capacity ager for **\$10,396.75**

DRY AGING IS TRENDING

- Searches for Dry Agers and Dry Aged Meat on steady increase since pandemic
- Dry aged fish is top restaurant trend for 2023

