THE BEST THINGS IN LIFE GET BETTER WITH AGE.

DRY AGER RESERVE100









RESERVELOO

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

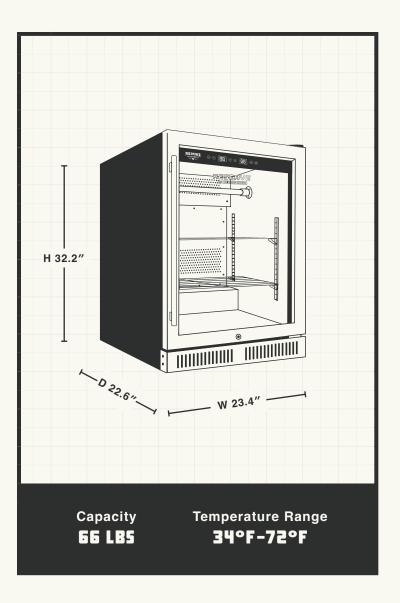
- · Always-Visible Digital Display
- · Double Aerated Glass Door with Stainless Steel Frame
- · 304 Stainless Steel Interior
- · Locking Mechanism

Specifications

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

Comes Standard With

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





Commercial-Grade

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



LED/UV Lit Interior

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



Digital Display

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



Our Iron-Clad Guarantee

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



Air Circulation

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



SGS Certified

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

For More Info: Email: info@pro-smoker.com | Phone: 800-874-1949 | Web: pro-smoker.com