

THE BEST
THINGS IN LIFE
GET BETTER
WITH AGE.



DRY AGER
RESERVE300

DRY AGER RESERVE300

For the serious, committed meat crafter, we offer the ultimate solution - our 300 liter capacity dry aging unit. This larger unit is perfect for aging larger cuts of meat or for processing large quantities of meat at once, while still ensuring precise temperature and humidity control for optimal results.

Features

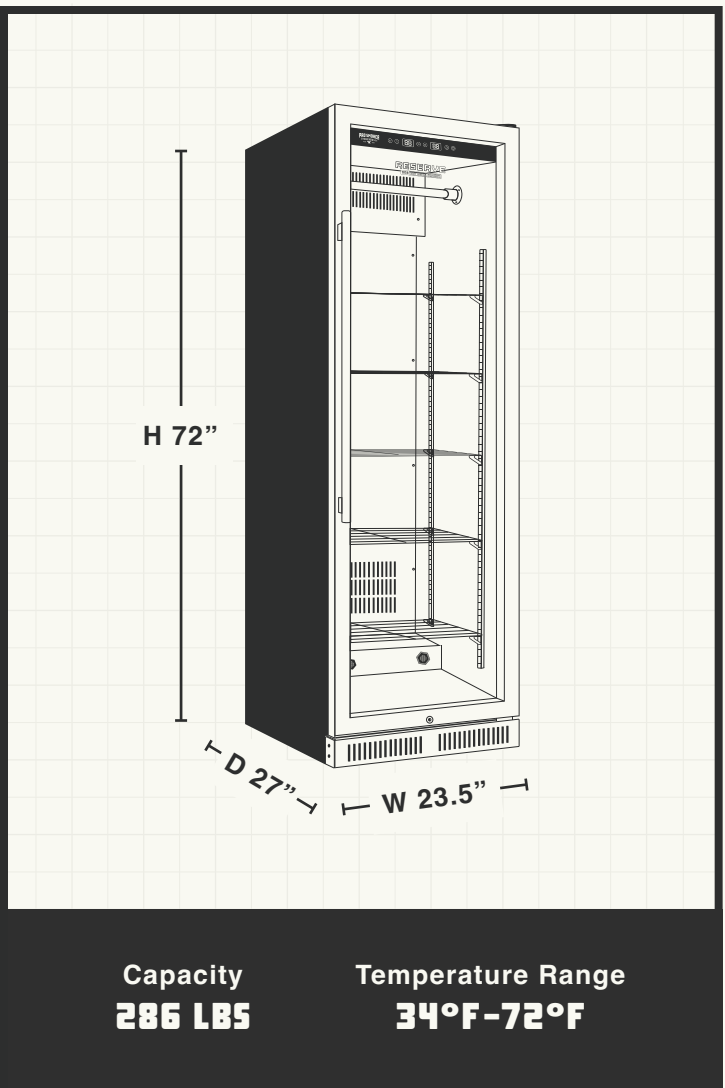
- Always-Visible Digital Display
- Double Aerated Glass Door with Stainless Steel Frame
- 304 Stainless Steel Interior
- Locking Mechanism

Specifications

- Capacity: 286 lbs.
- Temperature Range: 34°F-72°F
- Humidity Range: 50-85%

Comes Standard With

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



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