



Dry Aging Cabinet Glass Door

ITEM: 46689
MODEL: DA-CN-0480

Enhance perfect flavor and tenderness with our premium aging cabinet.



This specialized meat curing cabinet is designed to age your meat to perfection in a precisely controlled environment. Its advanced air regulation system creates a stable microclimate without water connections or drains required, making both the installation and operation simple. Electronic monitoring ensures consistent temperature, while adjustable humidity control allows you to precisely control the aging process for ideal aging results.

The cabinet includes double tempered insulating glass, UVC sterilization, and carbon-filtered ventilation system for clean airflow. The frost-free cooling system, automatic condensate evaporation, antimicrobial interiors ensure reliable, low-maintenance solution for professional meat aging.

FEATURES:

- Precise temperature & humidity control
- Double tempered insulating glass
- Built-in UVC sterilization
- Carbon ventilation system
- Adjustable PVC coated shelves
- Frost-Free Ventilated cooling system
- Automatic condensate evaporation
- Force saving door handle
- Antimicrobial inner tank



DRY AGING CABINET



TECHNICAL SPECIFICATION

Features	Dry Aging Cabinet- 1 Glass Door
Item	46689
Model	DA-CN-0480
Capacity	16.95 cu.ft. / 480 L
Electrical	110V / 60Hz / 1Ph
Number of Shelves	3 (Adjustable)
Number of Doors	1 Swing Door- Glass
Power	200 W
Lamp Power	3.2 W
Temperature Range	0 - 25°C (32 - 77°F)
Refrigerant & Injection	R290 & 55g
Current	1.8 A
Shelf Dimensions	22.2" x 17.7" x 1" (563 x 450 x 26 mm)
Insulation Material	Cyclopentane
Interior Dimensions (WDH)	22.4" x 22.1" x 53.5" (570 x 562 x 1359 mm)
Net Dimensions (WDH)	27.6" x 31.9" x 65.4" (700 x 810 x 1662 mm)
Gross Dimensions (WDH)	33" x 30" x 67" (840 x 765 x 1700 mm)
Net Weight	269 lb (122 kg)
Gross Weight	302 lb (137 kg)
Plug Type	NEMA 5-15P



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TECHNICAL DRAWING

