



*The only reach-in Aging
Room with a real
Himalayan salt wall*

PRODUCT SHEET:

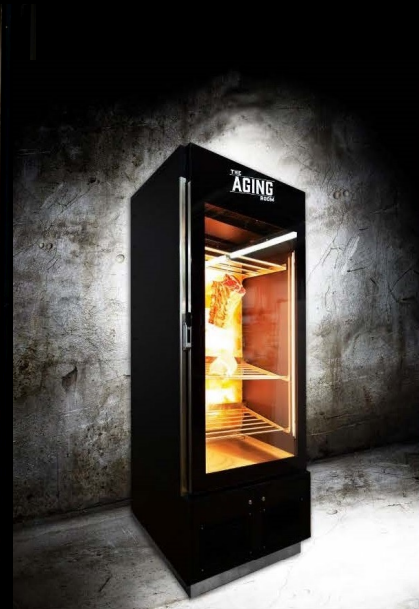
The Aging Room Compact. TAR-C

Incomparable taste and aroma, and a new level of tenderness

- The Aging Room produces a salty microclimate with controlled air circulation, temperature, and humidity. The air moves around the meat for optimal aging.
- Salt has antibacterial properties and preserves meat.

- The amount of the salt is precisely calculated for the optimal performance of The Aging Room Compact.
- Low weight loss of the meat: during the first 3-4 weeks of aging, the weight loss is guaranteed to be up to 15%, at 7 weeks up to 25%.

- Every detail of the Aging Room has been thought through to assure a long efficient product lifespan.
- No hazardous waste or parts are to be replaced at regular intervals.
- 100% natural and environmentally friendly dry-aging process.



The Aging Room®





*Minimal weight
loss due to high
humidity level*

PRODUCT SHEET: The Aging Room Compact. TAR-C

Dimensions: LxDxH 38.74"x32.36"x92.52"
Capacity: up to 550 lbs. of meat

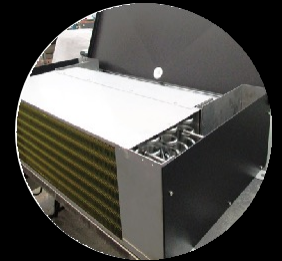
- Defined temperature and humidity levels
- Real Himalayan salt wall with LED lighting for the best presentation of the meat
- V4a hanger bar
- Two V4a adjustable shelves
- Removable V4a wastewater collection tray under the salt wall
- Insulating glazing
- Custom-made, freely positioning V4a shelves; cleanable in a dishwasher; small contact surface with meat, which is optimal for the ripening process.
- Custom-made, freely positioning V4a rod with hanger bars for maturation and presentation of whole racks and meat cuts.
- Gold-plated parts, V2a evaporator to resist high humid and salty environment
- Lockable, hermetically sealed door for extra stable microclimate
- Self-contained unit
- A light assembly is required



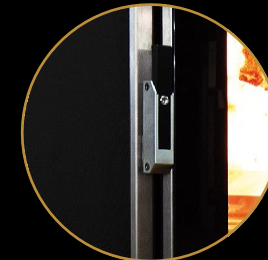
The Aging Room®



Himalayan salt wall



Stainless steel evaporator



Revolving door



Hanger bar



Two shelves