

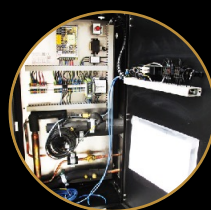
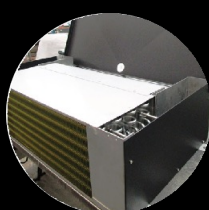
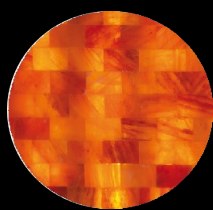


PRODUCT SHEET: Walk-in Aging Rooms

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 customized depending on the volume of the Aging Room.
- Low weight loss of the meat: during the first 3-4 weeks of aging, the weight loss is guaranteed to be 10-15%, at 7 weeks 22-25%.
- 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.





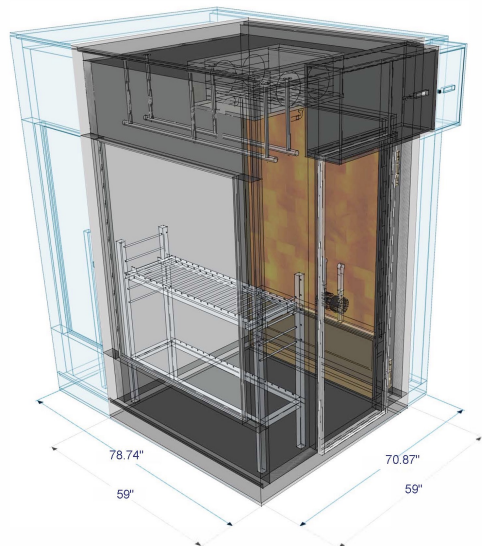
Himalayan salt wall V4a Evaporator Control box

Capacity starts from: 1,400 lbs. of meat

Walk-in Aging Rooms

Dimensions start from: LxDxH 59"x59"x10'-8"

(the height of the chamber is 8.53' plus 25.6" space for condenser unit on top and soffit around it)



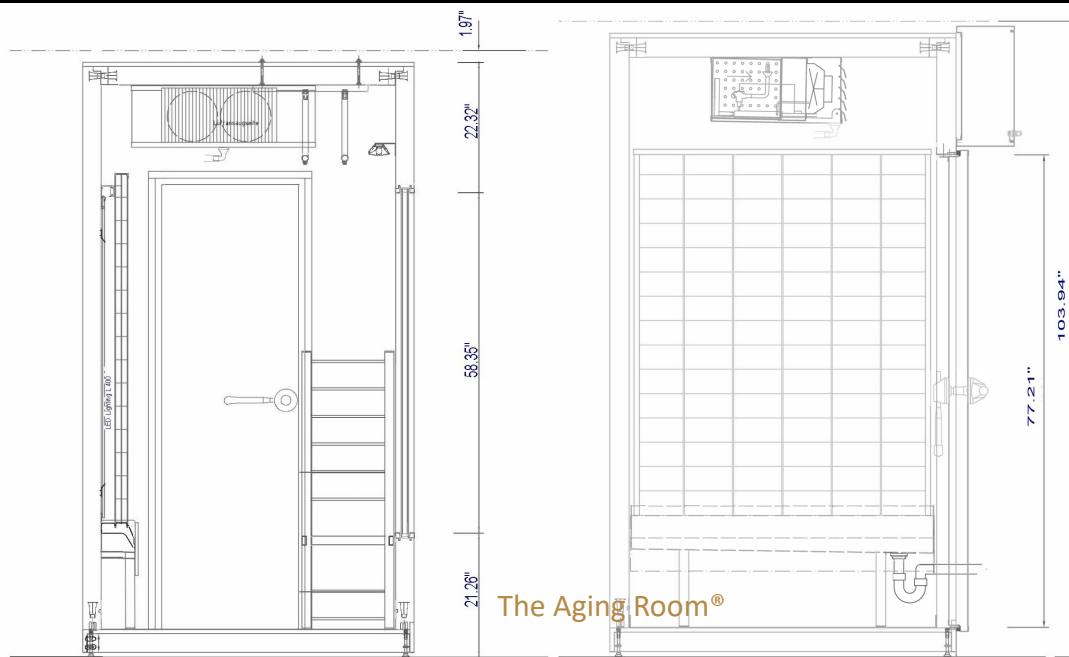
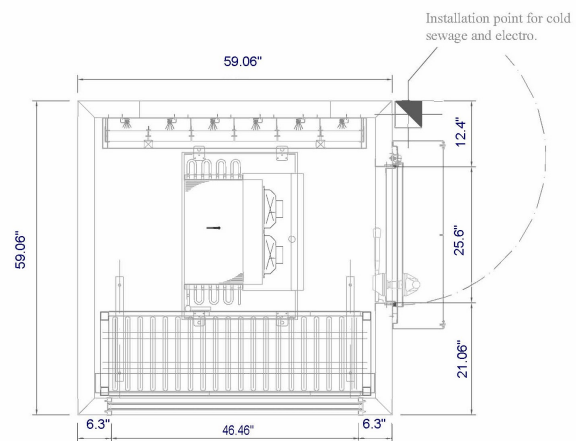
- Real Himalayan salt wall with LED lighting for the best presentation of the meat
- Control and regulation technology
- V4a two-row hanger bar
- V4a two-tier rack with adjustable shelves
- Lockable, revolving door

- Walls, controller, floor, evaporator, aggregate, the entire technical cooling group, and the chamber coating are salt resistant. We use tested insulating materials and V4a steel alloy

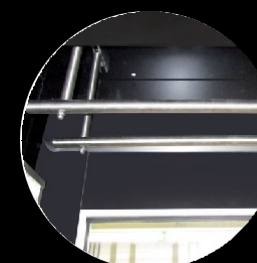
- Architectural grade laminates suitable for the front-of-the-house usage

- Customized Aging Rooms are possible with variable dimensions, shapes, and angles

- Defined temperature and humidity levels



Revolving door



Hanger bar



Two-tier rack