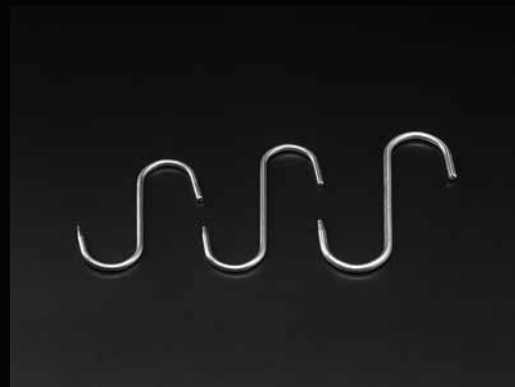
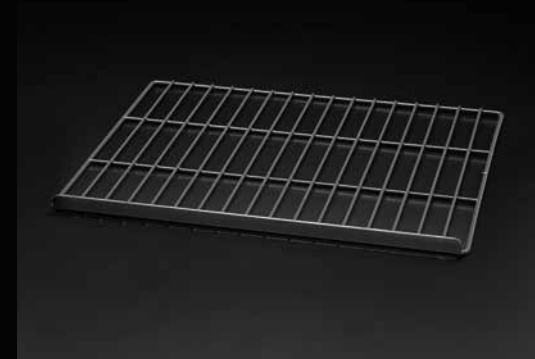
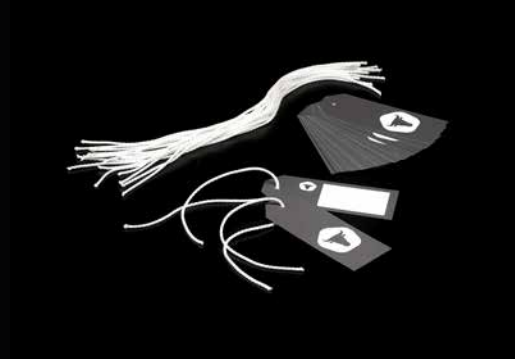
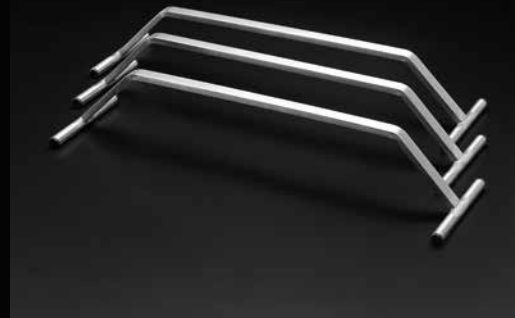


THE PERFECT PARTNER FOR DRY-AGING

The DRY AGER Meat Maturing Fridge - for use by restaurants, artisan meat suppliers and the enthusiastic home "foodie"



THOUGHT OUT TO THE END

Our accessories for dry aging complete beef saddles or joints.

	<i>Article Number</i>
<p>STAINLESS STEEL HANGER (for up to 80kg) Per hanger up to 2 saddles possible Can be adjusted in height and position in the refrigerator Per height position upto 2 hangers possible</p>	DX0010
<p>SHELVES FOR INDIVIDUAL JOINTS (max. weight 40kg) Max. 5 shelves possible in the refrigerator</p>	DX0020
<p>LABELS FOR THE MEAT (Set of 20 pieces) Including a nylon tie</p>	DX0040
<p>SALTAIR HIMALAYAN SALT BLOCK For a more intensive flavour</p>	DX0050
<p>SALTAIR TRAY (STAINLESS STEEL) FOR THE BOTTOM For max. 4 salt blocks</p>	DX0070
<p>S-HOOK STAINLESS STEEL Holds upto 100kg (160 x 8 mm)</p>	DX0090
<p>SWIVEL HOOK STAINLESS STEEL Holds upto 100kg (180 x 8 mm)</p>	DX0095

More accessories, machines and devices for meat processing and vacuum packing visit: www.dry-ager.co.uk

