

Dry Aging Cabinet



Features

- This high volume dry aging cabinet can hold up to 200lbs of product.
- Equipped with a compressor fan cooling system & air purification.
- Energy efficient low-e triple pane glass doors
- UV sterilization lamp reduce bacterial
- Auto defrosting and auto evaporation to prevent condensation .
- Inset LED light to improve products visibility and display Interior construed from 304 stainless steel
- Exterior construed with stainless steel & painted steel
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Humidity range:50~80% Humidification method: fan +water box
- 5pcs 304 stainless steel shelves included
- Electrical: 115/60/1 with NEMA 5-15P plug, 10ft cord

Temperature

- Interior temperature range: 2°C to 14°C (36°F to 57°F)

Warranty

- 1 year parts and labour



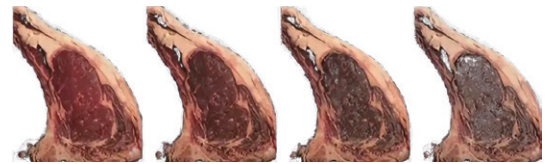
SL-406N



SL-902N

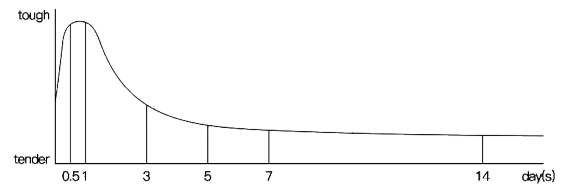
A beef, being dry aged for weeks even months, reach it's best taste

Changes of apperance



7 days 14 days 21 days 30 days

Changes of tenderness



Specifications

Model	Shelf	Ext. Dimensions W x D x H (in)	V/Hz/Ph	AMPS	Power	Storage Capacity(cu./ft)	NEMA PLUG	Ship Weight(lbs)	Ship Data W x D x H (in)
SL-406N	5	26 1/2 x 23 5/8 x 72	115/60/1	3	250W/0.34HP	13.7	5-15P	298	29 1/2 x 26 x 80
SL-902N	10	47 1/8 x 23 5/8 x 72	115/60/1	5.5	500W/0.67HP	27.4	5-15P	596	49 1/2 x 26 x 80



NEMA 5-15P



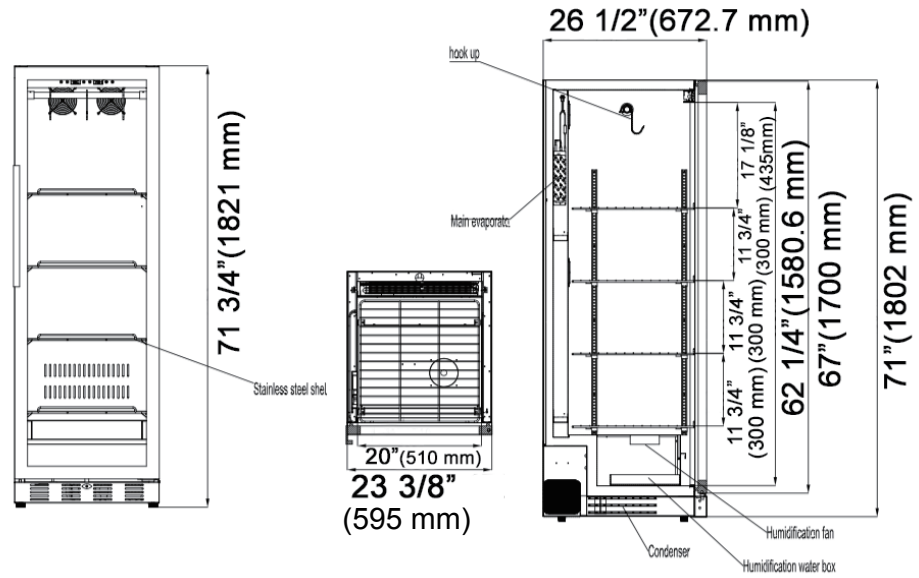
Inspected by QAI when the product bears the QAI SPE-1000 label

If the data and structure update, without notice, subject to material object

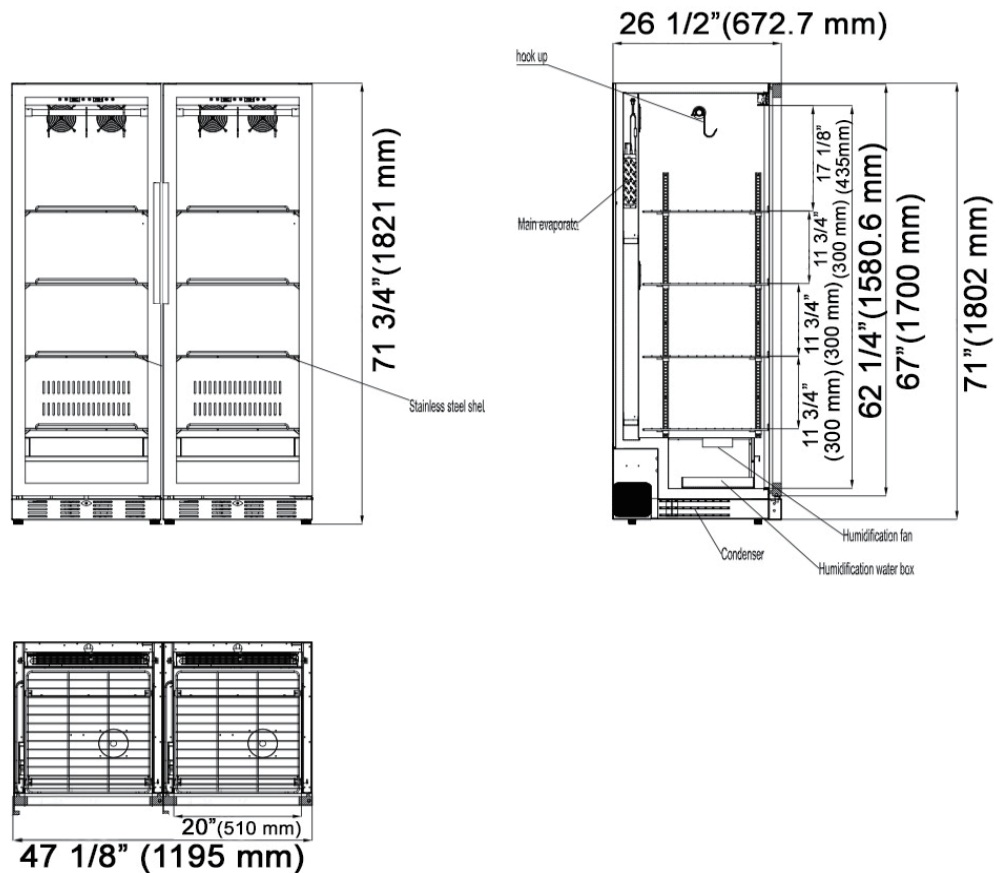
Dry Aging Cabinet



SL-406N



SL-902N



Inspected by QAI when the product bears the QAI SPE-1000 label
If the data and structure update, without notice, subject to material object