

THE BEST
THINGS IN LIFE
GET BETTER
WITH AGE.



DRY AGER
RESERVE50

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Perfect for professional kitchens or avid home cooks, this state-of-the-art dry ager is designed to enhance the flavor and texture of your meats to perfection. The advanced technology and innovative features ensure precise temperature and humidity control, ensuring the best possible outcome every time.

Features

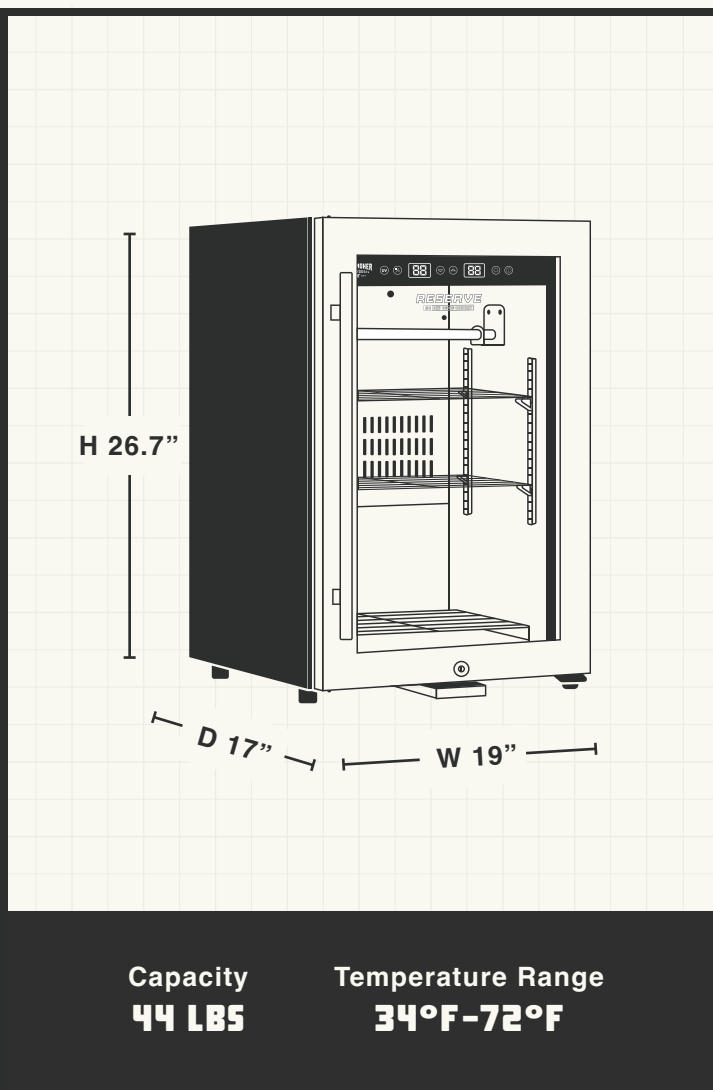
- Always-Visible Digital Display
- Double Aerated Glass Door with Stainless Steel Frame
- 304 Stainless Steel Interior
- Locking Mechanism

Specifications

- Capacity: 44 lbs.
- Temperature Range: 34°F-72°F
- Humidity Range: 50-85%

Comes Standard With

- (2) Meat Hooks
- (2) Stainless Steel Racks



Capacity
44 LBS

Temperature Range
34°F-72°F



Commercial-Grade

Built with 304 food grade stainless-steel interior for long-lasting durability just like the pros



Digital Display

Control and monitor your dry ager with precision with our new digital controller with LED readout



Air Circulation

Double finned tube evaporator and dual-duct system automatically regulate airflow in your dry ager



LED/UV Lit Interior

Features UV light for bacteria defense so you can ensure your meat is the highest and safest quality



Our Iron-Clad Guarantee

Our unmatched service by our skilled team of experts will ensure your equipment will last for years to come



SGS Certified

This product has been tested and found compliant with national standards within the United States & Canada