

Dry Aging Cabinet Glass Door

ITEM: 46689
MODEL: DA-CN-0480



Enhance the flavor and tenderness with our aging cabinet.

This specialized meat curing cabinet is designed to age your meat to perfection in a precisely controlled environment. Its advanced air regulation technology creates a stable microclimate without water connections or drains required, making the installation and use simple. Electronic monitoring ensures consistent temperature, while adjustable humidity control allows you to precisely control the aging process for premium results.

FEATURES:

- Temperature and humidity controller
- Double tempered insulating glass
- UVC sterilization device
- Activated carbon ventilation system
- Adjustable PVC coated shelf
- Ventilated cooling system without frost
- Condensate water evaporates automatically
- Force saving door handle
- Antimicrobial inner tank



Telephone: 1-800-465-0234

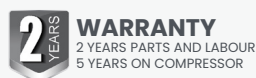
Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



Authorized Dealer



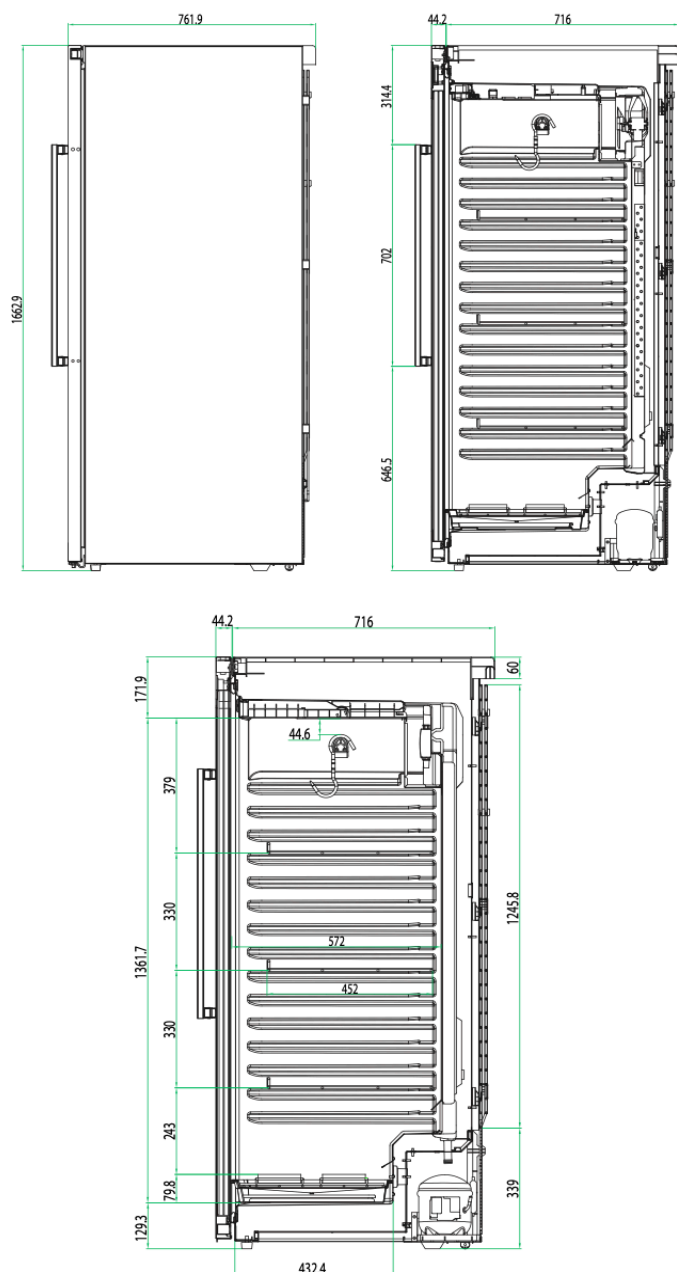
(Version 2025.05)

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DRY AGING CABINET



TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Features:	Dry Aging Cabinet, 1 Glass Door
Item:	46689
Model:	DA-CN-0480
Capacity:	16.95 cu.ft. / 480 L
Number of Shelves	3 (Adjustable)
Number of Doors	1 Swing Door- Glass
Power:	200 W
Lamp Power:	10 W
Temperature Range:	0 - 25°C (32 - 77°F)
Refrigerant:	R290
Injection:	55g
Rated Current:	1.8A
Net Dimensions (WDH):	27.6" x 31.9" x 65.4" (700 x 810 x 1662 mm)
Electrical:	110V / 60Hz / 1Ph
Insulation Material:	Cyclopentane
Weight:	269 lb. (122 kg.)