

Dry Ageing & Back Wall Cabinets

Dry Ageing is the traditional and ultimate way of storing and maturing meat. The meat is typically hung for 28 to 35 days. The process changes meat by two means: firstly, moisture is evaporated from the muscle which creates a greater concentration of flavour and taste and secondly, the meat's natural enzymes break down the connective tissue in the muscle, leading to more tender meat.

Controlled Temperature

The optimum temperature is between +2°C and +4°C. Any cooler, and the meat may become frosty or even freeze. Any warmer, and the rate at which enzymes break down the protein in the muscle fibres may become too quick, and the meat may become sticky or tainted.

Controlled Airflow

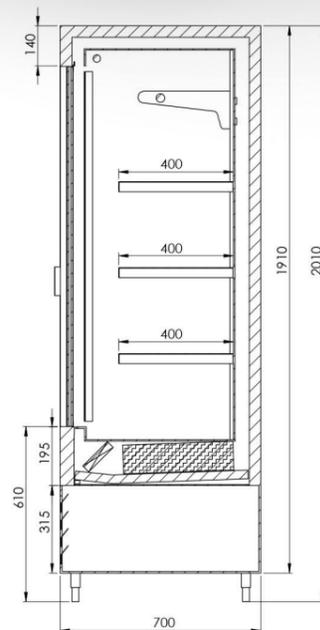
There needs to be a gentle flow of air circulating the refrigerated area, with the meat hanging and not resting against any surfaces. Not enough air and the meat cannot release the necessary moisture to achieve the drying process. Too much air and the meat will dry out too quickly. The air flow also keeps bacteria on the meat at an acceptable level.

Controlled Humidity

By using a combination of a large evaporating surface and controlled fans to create the ideal humidity environment, this ensures the correct amount of moisture is drawn from the meat. If the humidity is too high, the meat can sweat, creating an unpleasant sticky surface.

Standard Specification

- Brushed or mirror finish stainless steel.
- Feet or castors.
- All 304 stainless steel construction.
- LED meat lights (red / pink colour).
- Choice of wire grid shelves and / or hanging rails.
- Full auto defrost with electronic controller.
- Double glazed sliding or double glazed hinged doors.



Glass & Door Options

Double Glazed Hinged Doors



Double glazed hinged doors are standard and create an excellent seal against the cabinet.

Double Glazed Sliding Doors



Double glazed sliding doors provide convenient access to the meat with no room required in front of the cabinet to open them.

Panoramic Glass Ends (Both or a Single End)



Adding glass ends creates more viewing angles of the meat. The glass can be any size and we can do this to just one or both ends. Sliding or hinged doors available.

Full Panoramic Case



The full panoramic case allows the meat to be viewed from all sides. Sliding or hinged doors available.

Optional Extras

At XL, all cabinets are made to order so can be made to your exact requirements. Along with the external dimensions, we have a variety of ways you can alter your cabinet to make it suit you. A selection of our vast array of options are listed below, however if you require something different, please contact the office.

- Refrigeration motors to the base or top of the cabinet.
- Painted external finish to any RAL colour.
- Himalayan salt brick wall to the rear or the base.
- Doors to both front and rear.
- Doors to end if access is limited.
- Integral or remote condensing units.
- Central divider (Running on two separate systems).
- 50 / 50 split internal layout (See image to right).

The image to the right shows a standard Himalayan salt brick. We can build these into a frame and then illuminate them from behind, creating an extra visual feature.

