



Meat dry ager 415L

Discover the ultimate meat curing experience!

Immerse yourself in a world where flavor perfection meets technological innovation. Our BLK960 maturing cellar is much more than just an appliance; it's your ally in the quest for perfectly matured meat.

Featuring the latest advances in humidity and temperature control, our cellar creates the ideal environment for each piece of meat to develop its full potential in terms of flavor and tenderness. Thanks to its cutting-edge technology, you can now transform your kitchen into a truly exceptional meat cellar.

Whether you're a cooking enthusiast or a lover of good food, the BLK960 will enable you to create dishes worthy of the greatest chefs, with intensified flavors and incomparable tenderness.

Discover a new dimension of cooking with Hkoenig's BLK960 and let yourself be seduced by unforgettable taste experiences in every bite.



01 other views



02 features

- Capacity : 415L
- Elegant design with stainless steel door
- Temperature control from 2 to 14°C
- UV-resistant glass door
- Electronic temperature display
- Digital control
- LED lighting
- Adjustable foot
- Accessories: 1 hook rail and 2 hooks

03 logistical details

- QTY container: 54 pcs
- QTY pallet 1.80m: 2 pcs
- QTY master carton: 1 pc
- Packaging dimensions: 75 x 66 x 204 cm (L*D*H)
- Product dimensions: 59,5 x 74,5 x 185,8 cm (L*D*H)
- Gross weight master carton: kg
- Gross weight product: 143,6 kg
- Net weight product: 112,5 kg

informations

Customs code: 84181020
DEEE: 19,17 euro HT

EAN code

