



BRERA DRY-AGING CABINET

A dry-aging cabinet offers several benefits for a restaurant, enhancing both the quality of the food and the overall dining experience for customers.

Improved flavor and tenderness

The aging process breaks down muscle tissue, resulting in tender, flavorful meat that is highly sought after.

Controlled environment

A controlled environment ensures optimal temperature, humidity, and airflow. This consistency is essential for producing high-quality aged meat and preventing spoilage.

Customization

Tailor the aging process to your preferences, experimenting with aging time and conditions to create unique flavors and textures for your clientele.

Cost-effective

Save on costs associated with purchasing pre-aged meat from suppliers by aging meat in-house.

Enhanced menu offerings

Expand your restaurant's menu and attract customers seeking a unique and high-quality dining experience.

Brand differentiation

Set your restaurant apart from the competition as a high-quality, innovative dining destination.



FEATURES:

- Compact size and elegant design
- Glossy black trim and all-glass door with UV treatment
- LED lights reflect off the interior stainless steel surfaces
- Interior TOUCH digital control panel
 - + Temperature
 - + Relative Humidity
 - + Air flow
- Freestanding or built-in installation
- High-performance refrigeration system with a low-noise compressor
- Included: set of Himalayan salt plates

Note: Includes cabinet. All internal accessories sold separately.

* Ambient temperature 26°C (78.8°F)







** Evap. -10°C (14°F) Cond. 45°C (113°F)

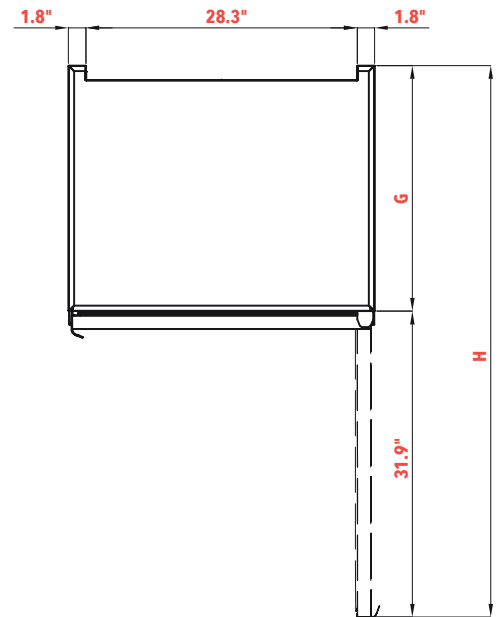
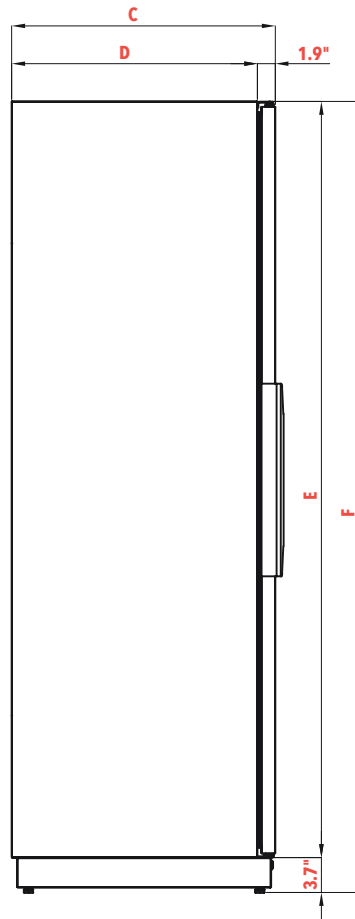
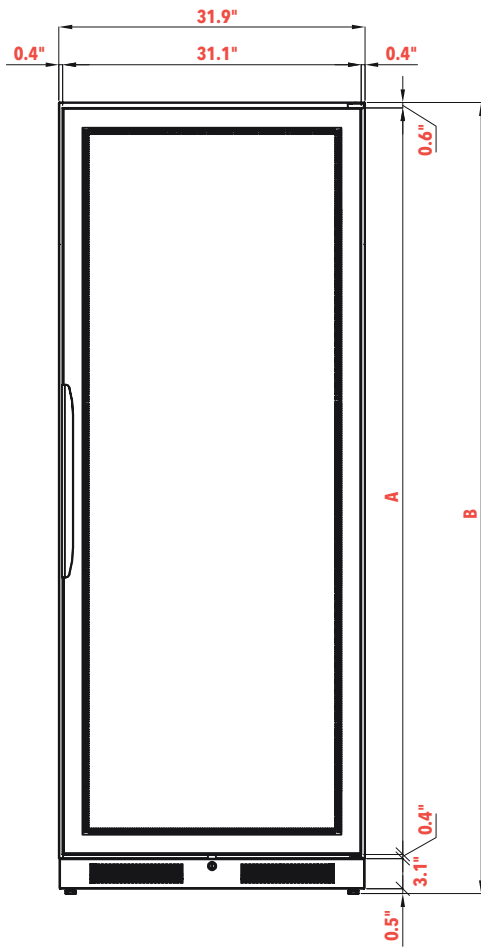
*** ASHARE: Evap. -23.3°C (-9.94°F) Cond. 54.4°C (129.9°F)



	DA5/113	DA5/121	DA7/121
POWER	115V, 5-20P	115V, 5-20P	115V, 5-20P
MAX ABSORBED POWER**	520W	725W	715W
REFRIGERATED POWER***	185W	305W	305W
TEMPERATURE*	0/+6°C	0/+6°C	0/+6°C
EXTERNAL DIMENSIONS (LxWxH)	50x81x135 cm (19.7" x 31.9" x 53.1")	50x81x210 cm (19.7" x 31.9" x 82.7")	70x81x210 cm (27.6" x 31.9" x 82.7")
REFRIGERATION TYPE	Ventilated	Ventilated	Ventilated
RELATIVE HUMIDITY	50 - 85%	50 - 85%	50 - 85%
GAS	R134A	R134A	R134A
DEFROSTING SYSTEM	Automatic with pause	Automatic with pause	Automatic with pause
NOISE LEVEL OF CONDENSING UNIT	<43dba	<43dba	<43dba
CLIMATIC CLASS	4	4	4



ACCESSORIES - CUSTOMIZE YOUR DISPLAY	DA5	DA7	
STAINLESS STEEL SHELF	DR5/01	DR7/01	
HANGING RODS FOR MEAT WITH NO. 2 TUBES AND NO. 3 HOOKS (ALL STAINLESS STEEL)	DT5/02	DT7/02	
STAINLESS STEEL HOOK	60002120	60002120	
STAINLESS STEEL TOP COVER	WPS/5	WPS/7	
SET OF 3 SALTED PLATES (7.9" X 3.9" X 0.98")	60002130	60002130	
CORE PROBE FOR DRY-AGING	60002140	60002140	
OZONE STERILIZER KIT	60002170	60002170	
WI-FI SUPERVISING SYSTEM	60002150	60002150	



	A	B	C	D	E	F	G	H
DA5/113	48.2"	52.9"	19.6"	17.7"	49.2"	52.9"	17.7"	49.6"
DA5/121	77.8"	82.4"	19.6"	17.7"	78.7"	82.4"	17.7"	49.6"
DA7/121	77.8"	82.4"	27.4"	25.6"	78.7"	82.4"	25.6"	57.5"



**WARRANTY: 1 YEAR PARTS AND LABOR
MADE IN ITALY**

V1.05.2023



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