



CLEAVER

SALUMI CABINETS



{WHO IS CLEAVER?}

CLEAVER Artisan Appliances was launched in Australia in 2016 with one simple idea...to create a collection the world's finest domestic curing cabinets for the home salumi maker.

The CLEAVER is equipped with complete environmental controls providing you the perfect conditions to make your own salami and cured meats all year round...and now you can dry age meat in your CLEAVER too.

Our cabinets are a sleek freestanding design to look good and give you the freedom of making salumi products whenever you like.

New Range

CLEAVER PLUS

Salumi Curing

+ Dry Ageing





{WHAT IS DRY AGEING?}

Dry ageing is a process of resting or storing whole cuts of fresh beef, venison and even fish in a controlled environment and designed primarily to intensify flavour as well as promote tenderness.

When you age meat, the enzymes that are present in the meat will start to break down the tough muscle fibres over time.

In addition, if you are dry aging your steak the flavor will improve over time thanks to enzymatic and bacterial actions, as well as oxidization of the fat on the steak. As time goes on your steak will develop a deeper, beefier taste.



{FEATURES}

- Temperature controlled
- Humidity controlled
- Built-in humidifier
- Dehumidification
- Passive air circulation
- UVC lighting
- UV air sterilisation
- LED lighting
- Double glazed, low-e doors
- Adjustable stainless steel shelves
- Prosciutto hanging bar
- Salt-block tray
- Two year, full replacement warranty
- Lifetime parts warranty

{THE WEANER+}

Height: 1225mm
Width: 595mm
Depth: 600mm
Weight: 65kg
Volume: 240L
Meat capacity:
 up to 30kg
 (max. batch size 15kg)
Humidity: 60% to 90%
Temperature:
 0°C to 25°C
Shelves: Three
Shelf Positions: Five
Hanging Bar: One
UVC Light: Yes

{THE BOAR+}

Height: 1625mm
Width: 595mm
Depth: 680mm
Weight: 75kg
Volume: 380L
Meat capacity:
 up to 60kg
 (max. batch size 25kg)
Humidity: 60% to 90%
Temperature:
 0°C to 25°C
Shelves: Three
Shelf Positions: Seven
Hanging Bar: One
UVC Light: Yes

{THE HOG+}

Height: 1805mm
Width: 595mm
Depth: 680mm
Weight: 89kg
Volume: 450L
Meat capacity:
 up to 70kg
 (max. batch size 35kg)
Humidity: 60% to 90%
Temperature:
 0°C to 25°C
Shelves: Four
Shelf Positions: Eight
Hanging Bar: One
UVC Light: Yes

{LOCAL CLEAVER AGENT}