



# CLEAVER

SALUMI CABINETS



**SALUMI CURING | DRY AGEING | ARTISAN CHEESE**

**ALL. YEAR. ROUND.**

## {WHO IS CLEAVER?}

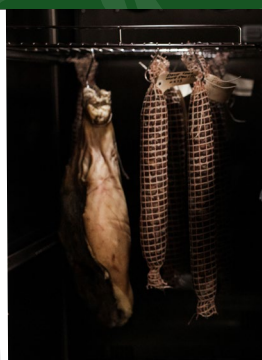
CLEAVER Artisan Appliances was launched in Australia in 2016 with one simple idea...to create a collection the world's finest domestic curing cabinets for the home salumi maker.

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.



<https://commercialfridgesales.com.au>



	The Piglet	The Bullock	The Weaner	The Boar	The Hog
<b>Height</b>	875mm	875mm	1215mm	1625mm	1805mm
<b>Width</b>	595mm	595mm	595mm	595mm	595mm
<b>Depth</b>	600mm	600mm	600mm	680mm	680mm
<b>Weight</b>	55kg	60kg	75kg	90kg	100kg
<b>Volume</b>	154L	154L	240L	360L	450L
<b>Meat Capacity</b>	10 to 15kg	10 to 15kg	15kg to 25kg	20kg to 50kg	30kg to 60kg
<b>Salami Batch Size (Maximum)</b>	5kg to 8kg	3kg to 5kg	10kg to 15kg	20kg to 25kg	25kg to 30kg
<b>Temperature</b>	0°C to 25°C	0°C to 25°C	0°C to 25°C	0°C to 25°C	0°C to 25°C
<b>Humidity</b>	60% to 90%	60% to 90%	60% to 90%	60% to 90%	60% to 90%
<b>Humidifier</b>	No	Yes	Yes	Yes	Yes
<b>Shelves</b>	2	2	3	3	4
<b>Shelf Positions</b>	3	3	5	7	9
<b>Installation</b>	Indoors only	Flexible	Flexible	Flexible	Flexible
<b>Salumi Curing</b>	Yes	Restricted	Yes	Yes	Yes
<b>Dry Ageing</b>	No	Yes	Yes	Yes	Yes
<b>Cheese Maturation</b>	No	Yes	Yes	Yes	Yes

