



CLEAVER

SALUMI CABINETS



A **THREE** LITTLES PIGGY PERFECT FOR YOUR BAR



{THE PIGLET}

A great option for the small batch curer. Fits under a bench, making it the perfect option for your kitchen

Height: 845mm

Width: 600mm

Depth: 595mm

Meat capacity:

15 to 20kg

(Max Batch Size: 8kg)

Temperature:

0°C to 25°C

Humidity:

60% to 90%

Shelves: Two



{THE BREW}

Keep a refreshing, cold brew on hand to wash down the dust after a hard days curing.

Height: 845mm

Width: 600mm

Depth: 595mm

Shelves: Three

Wine Bottles: 6

Temperature:

0°C to 12°C



{THE CORK}

Great salumi should be enjoyed with great wine and you'll be able to age to perfect in The Cork.

Height: 845mm

Width: 600mm

Depth: 595mm

Shelves: Six

Wine Bottles: 46

Temperature:

5°C to 22°C

{LOCAL CLEAVER AGENT}

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