

USER MANUAL

Important Information for Operating Your Salumi Cabinet



MODELS:

CSCPI154 - The Piglet

CSCWE240 - The Weaner PLUS

CSCB0360 - The Boar PLUS

CSCH0450 - The Hog PLUS

CSCCS450 - The Corkscrew

CSCWH760 - The Whole Hog

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Troubleshooting...

Any issues, concerns, feedback or questions not answered here or in your manual.

Contact CLEAVER Artisan Appliances on:

0418 139 409 or sales@cleaversalumicabinets.com

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42 Smith Street, Warragul, Victoria, Australia 3820

1. Important Safety Notes:

WARNINGS

To reduce the risk of fire, electrical shock, failure or injury when using your cabinet, please follow these basic precautions:



CAUTION: Risk of Fire

- Read all instructions before using your CLEAVER Salumi Cabinet.
- **WARNING:** Do not use appliance for the storage of food other than as recommended in this manual.
- These cabinets are not suitable for use as a refrigerator.
- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged
- **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under supervision or have been given instruction.
- This appliance should not be operated or cleaned by children. It is not a toy and children should be left unsupervised around this appliance. Never allow children to operate, play with, or crawl inside the cabinet.
- **WARNING:** Do not use electrical appliances inside the compartment(s) of the appliance, unless they are the type recommended by the manufacture.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- This appliance is intended to be used in household and similar applications such as; staff kitchen areas in shops, offices and other working environments; farm houses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retail applications.
- If your cabinet stops working, please call our service department or other related technicians to check and repair. If the power cord is damaged, find a professional technician or electrician to replace cord.
- Never attempt to repair the cabinet yourself.
- Make sure that the plug is removed from socket while cleaning, moving or repairing.
- To avoid damage of door seal, please make sure the door is fully open when pulling out the movable shelves.
- Never move cabinet with food or water inside.
- Place cabinet with its rear against a wall to prevent the compressor from being easily touched.
- Do not turn the cabinet on and off too frequently. Allow at least 5 minutes between resetting.
- **WARNING:** Flammable and explosive articles should not be put in or near the cabinet, to avoid fire or explosion.
- **WARNING:** Do not damage the refrigerant circuit.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer
- Please dispose of old cabinets responsibly. Before you throw away your old cabinet: Remove the door. Leave the shelves in original place so that children may not easily climb inside. Have a qualified tradesperson de-gas the compressor. Dispose at registered waste station or recyclers. DO NOT burn.

2. Structure of Cabinets & Spare Parts

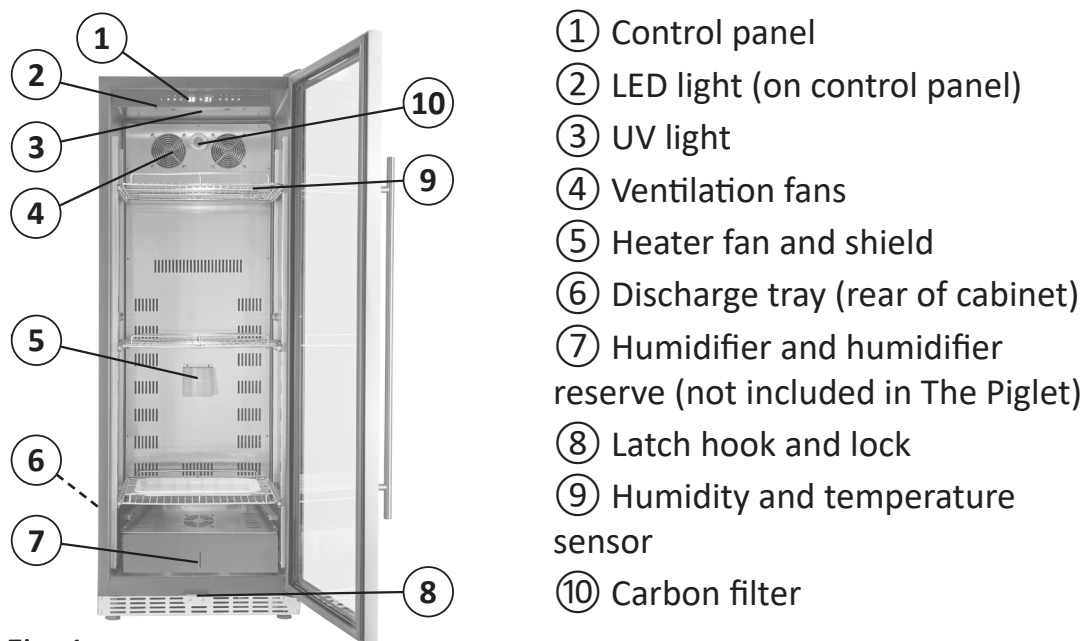


Fig. 1:

Spare Parts

Included in your new CLEVER Salumi Cabinet is:

- 20 x salami hooks
- 1m x drainage hose
- 4 x humidifier filter pads (not included in The Piglet)
- 1 x prosciutto hanging bar
- 1 x white plastic drip tray/salt block tray
- 2 x cabinet keys
- CLEVER User Manual

Some Points on Food Safety...

CLEVER Salumi Cabinets are designed to create a consistent and even environment for air curing & dry ageing meats. It remains your responsibility to maintain proper hygiene, undertake correct bacterial controls and monitoring the curing of your meats for spoilage.

CLEVER takes no responsibility for spoilage caused by inadequate efforts to adhere to safe curing processes.

Always approach the results of any cured & dry aged meats with a sense of caution. If in doubt of the safety of the meats for consumption, take the appropriate steps to dispose of the meat safely.

3. Installation

Installation:

- Remove the exterior and interior packing.
- Locate the cabinet away from direct sunlight and sources of heat (stove, heater etc.). Direct sunlight and heat sources may increase electrical consumption and excessive drying of your meat. Extreme cold ambient temperatures may also cause the unit to perform poorly.
- Avoid locating the cabinet in wet/damp areas.
- The cabinet should be placed in a location that allows sufficient heat dissipation from condenser unit. The back of the cabinet should not be placed firmly against a wall.
- If building into cabinetry, space should be provided on both sides, top and rear of the cabinet to allow for sufficient air circulation.
 - Top: minimum space 25mm
 - Rear: minimum space 25mm
 - Sides: minimum space 5mm
- Level your cabinet, adjusting the front and rear feet at the base.
Recommendation: Slightly raise the front of the cabinet to assist with drainage.
- Water removed from the cabinet is evaporated from discharge tray at the rear of the cabinet. In regions of high humidity or when curing large batches, the discharge tray can overflow. To avoid this, install the drainage pipe, supplied, into a waste or drain (Page 10, Fig. 7)
 1. Unscrew the protective grill at the rear of the cabinet.
 2. Remove the existing drainage pipe.
 3. Feed new drainage pipe through large hole in the grill.
 4. Fix pipe onto the drainage point with cable tie.
 5. Re-attach protective grill.
 6. Run pipe into drain or waste point no higher than 15cm off ground level. Cut pipe to remove unused length.

Before Using Your CLEAVER Salumi Cabinet

- Before connecting to the power source, let the cabinet stand upright for at least 3 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water and a soft cloth.

4. Cabinet Control Panel

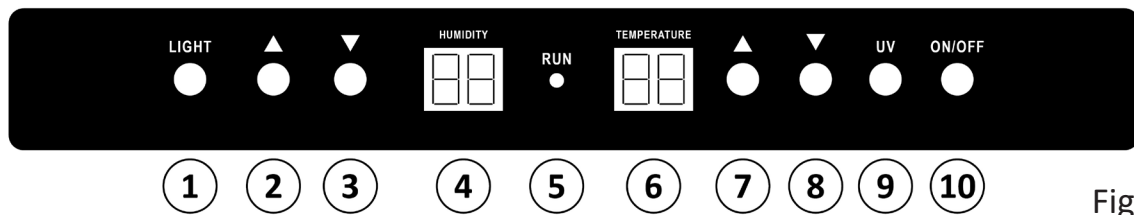


Fig. 2

- ① **LIGHT Button:** Cabinet LED light control button - on/off.
- ② **Humidity Control UP:** Increase humidity setting, max. 90%
- ③ **Humidity Control DOWN:** Decrease humidity setting, min. 60%
- ④ **Humidity Display:** Displays actual humidity level (at rest) and your humidity setting (when flashing). The range of humidity is 60% to 90%.
- ⑤ **RUN light:** Indicator light of compressor working. While the compressor operating, the red light is on. Refer to *Humidity in your Cabinet (Page 9)*
- ⑥ **Temperature Display:** Displays actual temperature (at rest) and your temperature setting (when flashing). The range of temperature is 0°C to 25°C.
- ⑦ **Temperature Control UP:** Increase temperature setting, max. 25°C
- ⑧ **Temperature Control DOWN:** Decrease temperature setting, min. 0°C
- ⑨ **UV Button:** Cabinet UV Light control button - on/off.
- ⑩ **ON/OFF button:** Power on and off button.

5. Recommended Settings

The “PLUS” range of CLEAVER Salumi Cabinets will provide you with the flexibility of different settings for different functions.

Process/Function	Temperature	Humidity	Water	UV Light
Salumi - Fermentation	22°C to 24°C	80% to 85%	No	No
Salumi - Curing	8°C to 11°C	72% to 76%	No*	No
Dry Ageing^	1°C to 2°C	80% to 85%	Yes	Yes
Cheese Maturation (Hard)	8°C to 14°C	75% to 85%	Yes	No
Fruit/Vegetable Storage	1°C to 10°C	80% to 90%	Yes	Yes/No
Wine Storage	12°C to 15°C	60% to 70%	No	No

^ Dry Ageing is not recommended in The Piglet.

* water may need to be added to the humidifier if the cabinet is exposed to high temperatures (30°C+) for periods of more than one day at a time.

6. Cabinet Recommendations - Salumi

Batch Sizes - Salami

CLEAVER Salumi Cabinets are designed for making and curing regular, smaller batches of meat all year round, rather than one large cure once a year.

We suggest limiting each batch size of salami to about half that of the cabinet's maximum capacity. Multiple batches can be cured at the same time, but we recommend allowing 10 to 14 days between adding batches of salami to your cabinet.

The addition on whole muscle cures like coppa, prosciutto, pancetta etc, can be made at anytime during the curing process.

Cabinet	Maximum Capacity	Suggested Maximum Salami Batch Size
The Piglet	10 to 20kg	5 to 8kg
The Weaner	30 to 40kg	10 to 15kg
The Boar	50 to 60kg	20 to 25kg
The Hog	50 to 70kg	25 to 30kg
The Corkscrew	30 to 40kg	10 to 15kg
The Whole Hog	80 to 100kg	30 to 40kg

Casings - Salami

We recommend using natural or round-end collagen salami casings in your new CLEAVER Salumi Cabinet.

Using the thicker, tied-end fibrous/cellulose casings may lead to case hardening and hollowing in your salami.

We also recommend using a form of compression with any manufactured casing, eg salami netting or cable ties etc.

Casing	Compression	Suggest Temperature	Suggested Humidity
Natural	Not required	8°C to 11°C	72% to 76%
Round-End Dried/ Collagen	Netting/Cable Ties	8°C to 11°C	72% to 76%
Tied-End Fibrous/ Cellulose*	Netting/Cable Ties	8°C to 9°C	76% to 80%

* not recommended

Please note drying time can vary dependent on casing size (diameter) and recipe.

6. Cabinet Recommendations - Salumi

Your First Batch

We recommend a trial batch of salami to assist with finding the perfect settings to curing your recipe in your new CLEAVER Salumi Cabinet.

For your first batch, start with a higher humidity setting - 72% to 76% - and a temperature of 8°C to 10°C.

If you find excessive mould growth starting to develop on your meat, simply wipe off with a vinegar/water mix and lower the humidity setting by 1% to 2%.

If your cure is too fast and your meat develops case hardening, increase the humidity setting by 1% to 2%.

Use the ideal setting determined through this process for future batches.

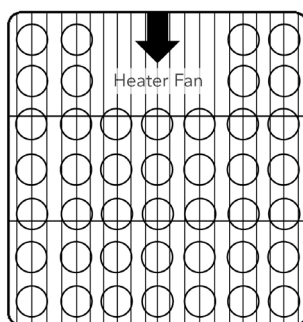
Repeat this process if you change casing types or make significant alterations to your base recipe.

Hanging Your Meat

The CLEAVER Salumi Cabinet shelves will hold up to 40kg of meat each. The finer bars on each shelf will hold meat up to 2kg on each hook.

Heavier items, like prosciutto, should be hung off cross bars or the prosciutto hanging bar, supplied, placed across the shelf to balance the weight.

Meat hanging in the cabinet should NEVER be allowed to touch and airflow space should always be maintained around any curing meat - *Fig. 3 and 4.*



(left) Hanging salami in The Weaner and on the lower shelf in The Boar and The Hog to allow for the circulation of air and prevent excessive drying from the heater fan.

(right) Hanging salami on the top shelf in The Boar and The Hog.

Fig. 3

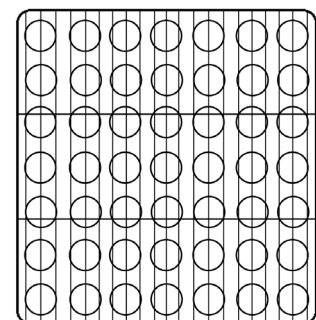


Fig. 4

The cabinets use a combination of cooling and heating to regulate humidity and temperature. With larger quantities of fresh meat in the cabinet, the condenser and heater will be more active. We recommend leaving additional space around the heater (*Fig. 3*) and regularly rotating your meat to encourage even curing.

8. Humidity in Your Cabinet - Salumi

De-Humification

Your CLEAVER Salumi Cabinet has been designed to help regulate the drying process for cured meat. As your meat dries/cures, the moisture is expelled into the cabinet which raises the relative humidity. As the humidity rises, the cabinet will automatically start the de-humidification process and discharge the extra moisture to the discharge tray at the rear of the cabinet. The de-humidification process will then automatically turn off and the moisture from the meat will again act to increase the relative humidity in the cabinet. This process continues in cyclic fashion, *Fig. 5*.

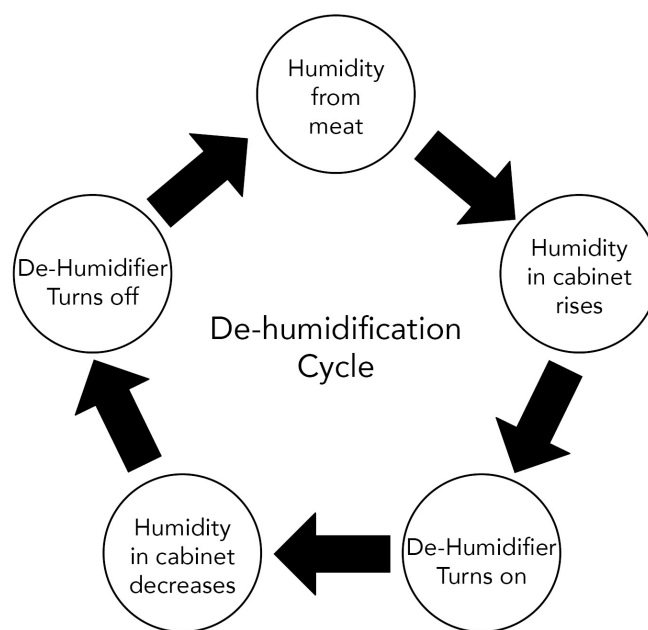


Fig. 5

Due the nature of humidity in the air and the large amount of moisture provided to the environment by the meat in your cabinet, you will find the humidity will oscillate up and down around your setting. This is normal. If you have just placed a batch of fresh meat into you cabinet, you will find the peaks of this oscillation will be steeper and the frequency between cycles shorter, *Fig. 6*.

The most dramatic changes in humidity generally take place in the first one to two weeks of a cure. This will settle down as your meat cures.

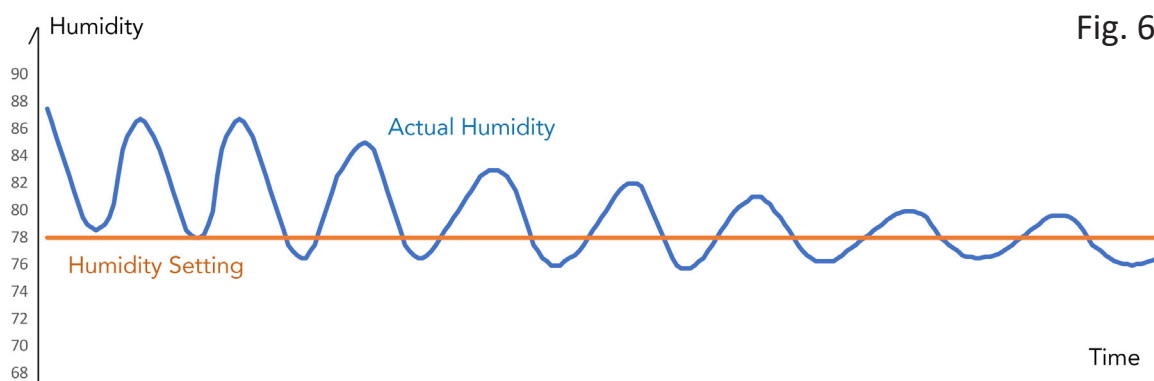


Fig. 6

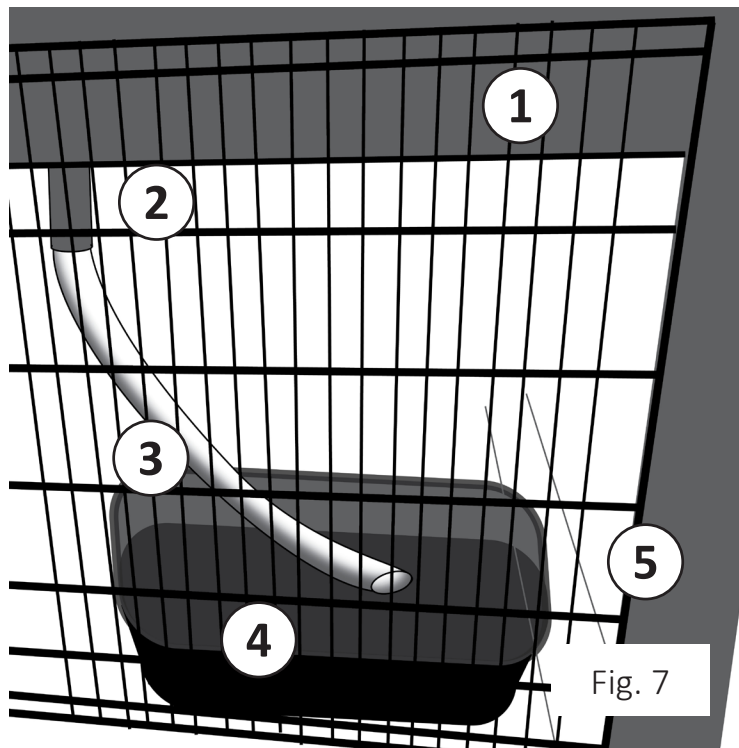
7. Humidity in Your Cabinet - Salumi

Water/Humidity Discharge

Larger batches of meat or high environmental humidity may cause the humidity discharge tray (Figure 7, ④) to fill faster than it can evaporate. We recommend monitoring (and emptying, if necessary) the discharge tray - accessible from the rear of the cabinet.

The discharge pipe can be extended to a drainage or waste point:

1. Unscrew the protective grill ① at the rear of the cabinet.
2. Remove the existing drainage pipe ③.
3. Feed new drainage pipe through large hole in the grill ⑤.
4. Fix pipe onto the drainage point ② with cable tie.
5. Re-attach protective grill.
6. Run pipe into drain or waste point no higher than 15cm off ground level. Cut pipe to remove unused length.



7. Humidity in Your Cabinet - Salumi

Adding Humidity

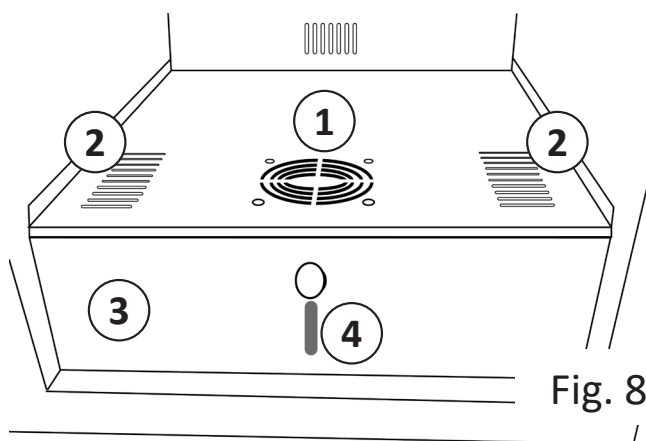
Additional humidity can be provided to the cabinet, if required, by adding water to the humidifier reservoir on the base of the cabinet.

The meat in your cabinet will provide most, if not all the humidity required during the curing process. No water should need to be added to the humidifier while fresh meat (less than 3 weeks into the cure) is in the cabinet.

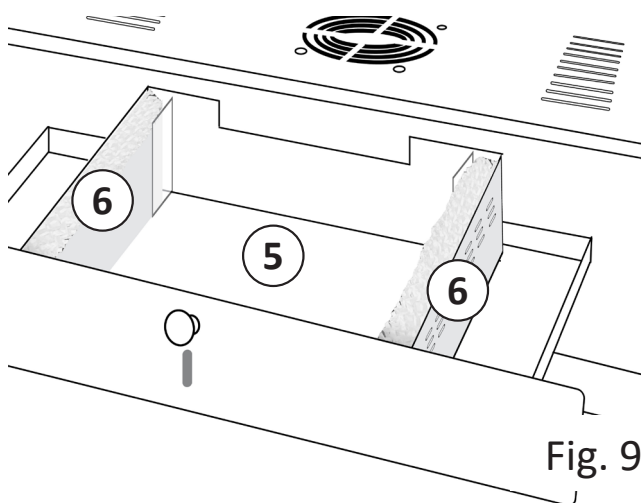
Additional humidity may be required towards the end of a cure of larger muscles, eg prosciutto etc, if the humidity reading falls below the setting point.

Humidifier unit is not included in The Piglet model

Please note: the fan on the humidifier will only turn on when the cabinet deems additional humidity is required. If you have recently added fresh meat to the cabinet, this fan will not operate.



- ① Humidity Fan
- ② Humidifier Vents
- ③ Water Reservoir Drawer
- ④ Water Level Indicator
- ⑤ Water Reservoir/Tank
- ⑥ Humidifier Filter Pads



8. Dry Ageing

What is dry ageing?

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

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

In addition, if you are dry ageing your steak the flavour 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. Eventually, the steak will begin to take on a pungent, cheese-like aroma as well.

The CLEAVER Salumi Cabinets PLUS are designed to provide the ideal environment for getting the most out of your aged meats.

What cuts can you dry age?

The best meat for dry ageing beef and venison are large muscle or sub-primal cuts on the bone like a striploin, ribeye or sirloin. Bones and fat layers are the best way to protect the meat from drying out too much.

It's not advisable to try dry-aging single steaks because you will lose too much volume when cutting off the outer, dried layer that you won't be left with much.

The meat should be as freshly slaughtered as much as possible. We recommend telling your butcher that you're going to dry age so they can provide you with the perfect cut.

Do not dry age meat which has been in stored in cryovac or frozen.

What is the ideal environment?

Process/Function	Temperature	Humidity	Water	UV Light
Dry Ageing	1°C to 2°C	80% to 85%	Yes	Yes

Do you need to add a salt block to the cabinet?

While the addition of salt blocks or rock salt to the dry ageing environment can help with bacterial control and flavour profile, they are not necessary in the CLEAVER Salumi Cabinets PLUS range.

All the CLEAVER Salumi Cabinets PLUS range cabinets are fitted with an automatic air purification system and UV light for bacterial control.

10. Dry Ageing

How long should you dry age for?

There is no exact age you should aim for - when it comes to dry ageing meat, the length of time comes down to a personal preference. However, the length you age your meat will determine the outcome of your final cooked steak in relation to changes in tenderness and flavour profile.

Age your meat for at least 14 days in order to notice any real changes. Anything less is not long enough to allow the tougher tissues to break down or for the flavour to change.

Between 14 to 28 days you will start to notice a difference in texture and tenderness.

Past 28 days the flavour will start to dramatically improve. As you approach 45 days of ageing you will begin to notice an intensity of the beefy flavours and nuttiness to the meat.

After 45 days your meat will begin to develop more pronounced funky smells and flavours, kind of like a mild stinky cheese. At this age it starts to become a personal preference. We recommend not ageing longer than 120 days.

Preparing and cooking the final product

You have aged your meat to your desired level, now what?

Firstly, prepare the meat for cooking by removing the rind - the dark hard outer shell that forms during ageing, the cap of fat and the bone.

It is important to remove all the rind at this stage as it will not soften during the cooking process and will reduce your dining pleasure. Removing the bone is also important as it is difficult to increase the temperature at the centre of the bone to a food safe level. Carefully remove any areas on the surface or internal air pockets which have grown any mould.

When you sear a steak, the surface area comes into contact with high heat which kills off any bacteria. The middle of the steak is safe to keep rare, as it's sterile, and has never been exposed to bacteria.

9. Care and Maintenance

Cleaning Your Cabinet

- Your cabinet should be clean regularly and maintained to prevent possible corrosion and any build up of mould and bacteria.
- Turn off the power, unplug the appliance, and remove all items including shelves and rack.
- Wash the inside surfaces with warm water and a mild detergent.
- Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Every 3 months, clean the humidity discharge tray (page 10). *This is not necessary if you have installed the additional drainage pipe to an external drain or waste point.*
 - Remove power lead from power point.
 - Pull cabinet forward to access rear of the cabinet.
 - Remove the protective grill.
 - Empty discharge tray using a cloth and bucket.
 - Thoroughly wipe clean tray and evaporation element.

Power Failure

- Most power failures are corrected within a few hours and will not affect the temperature of your cabinet if you minimise the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take the proper steps to protect your contents.

Empty time

- For longevity of your cabinet, ideally you should keep your cabinet running at all times. If running it empty, adjust settings to 13°C and 80% humidity for maximum efficiency and minimum power usage.
- If the cabinet will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly so as to reduce odours and mould. Leave the door open slightly all the time if necessary. Check for any rodent damage to the wiring at the back of the cabinet before turning back on.

10. Troubleshooting: Too Much Meat

To get the best results from your new CLEAVER Salumi Cabinet we recommend using the batch sizes listed under *Batch Sizes (Section 6 - page 7)*

Extra large batches of meat - particularly salami - will produce significant amounts of moisture and can lead to the following issues:

- Overflowing of the humidity discharge tray
- Higher humidity levels
- Irregularly curing
- Evaporator freezing and stopping the curing process.

If you have inadvertently added an extra large batch of meat to your cabinet please follow these steps to ensure your cabinet will complete the curing process effectively:

- If possible, remove some of the meat and hang in a suitable location for 7 to 10 days before re-adding it to the cabinet.
- Completely empty all water from the humidifier reservoir and remove wet humidification pads.
- Adjust the settings to 8°C and 80% humidity
- Turn the cabinet OFF for 1 to 2 hours each evening to allow additional defrost time. Leave the door closed during these periods.
- Monitor the discharge tray at the rear of the cabinet to prevent overflowing.
- Monitor humidity reading on the control panel. You should see it moving up and down in cycles, as described in Section 7 (*Page 9, Figure 6*).
- If the humidity reading remains constant on 94-95% RH and “Run” light (*Page 5, Figure 2*) remains on, please contact our service team immediately.

11. Troubleshooting

PROBLEM	POSSIBLE CAUSE
The red “Run” light remains constantly on.	<ul style="list-style-type: none"> • Please call service immediately.
Cabinet is not cold enough.	<ul style="list-style-type: none"> • Check the temperature control setting. • External environment may require a higher setting. • The door is opened too often. • The door is not closed completely. • The door gasket does not seal properly. • Turn unit off at the powerpoint for 20 minutes to reset. Turn on and set temperature. • Sensor or condensor failure. Please call service immediately.
Turns on and off frequently.	<ul style="list-style-type: none"> • The room temperature is hotter than normal. • A large amount of contents has been added to the cabinet. • The door is opened too often. • The door is not closed completely. • The temperature control is not set correctly. • The door gasket does not seal properly.
Vibrations.	<ul style="list-style-type: none"> • Check to assure that the cabinet is on level
The cabinet seems to make too much noise.	<ul style="list-style-type: none"> • The rattling noise may come from the flow of the refrigerator, which is normal. • As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerator in your cabinet. • Contraction and expansion of the inside walls may cause popping and crackling noises. • The cabinet is not level.
Water leaking out from under the cabinet.	<ul style="list-style-type: none"> • Humidity discharge tray is overflowing (page 10). • A large amount of contents has been added to the cabinet. • Humidity level is set too low. • Excess humidity in cabinet. Empty water from humidifier reservoir. • Install additional drainage pipe to an external waste or drain point.
Excessive mould growth or sticky surface on meat.	<ul style="list-style-type: none"> • Humidity level is set too high. • Excess humidity in cabinet. Empty water from humidifier reservoir.

If you have any questions or have an error not outlined above, please call our service team on 0418 139 409 immediately to discuss.

12. Recipes

Calabrese Salami

INGREDIENTS - per kilogram of meat

80% lean pork
20% pork fat (1/3 hand cut)
30g fine sea salt (or 27.5g fine sea salt and 2.5g curing salt #2)
7g sweet paprika
5g dovme biber (Turkish pepper)
1.5g fennel seed
1g cinnamon ground
0.75g peppercorn, crushed
5g white sugar or dextrose, optional
30mL chilled red wine, optional
Pinch of starter culture, if using
Salami Casings

See page 19 for more salami suggestions

METHOD

1. Grind the pork and fat together, using a medium blade.
2. On a large table combine meat with salt, spices, sugar and cultures (if using) and massage/knead until meat becomes sticky.
3. Fry a little of the mixture to test for spices and seasoning. It should taste a little salty - this is critical for the curing process.
4. Using a mincer with the sausage filling attachment or sausage cannon, pipe meat into casings.
Optional: Wipe down with vinegar and olive oil to prevent excessive mould growth.
5. If fermenting, hang in your CLEAVER Salumi Cabinet at 22°C to 24°C and 80% RH for 24 hours.
6. Air dry the salami in your CLEAVER at 8°C to 10°C and 72% to 76% RH until at least 30% weight loss is achieved.

Pork Coppa

INGREDIENTS

Pork collar butt (pork neck/scotch)
Salt
Coppa spice (see below)
Elastic butchers netting
Red wine
Olive oil

Coppa spices - equal parts
Fennel seeds
Sweet paprika
Cracked black pepper
Chilli flakes

METHOD

1. Place the coppa in a non-corrosive container then rub enough salt in to massage and marinate, approx. 1 cup per 2kg of meat.
2. Place covered into your CLEAVER Salumi Cabinet.
3. Massage in the salt a few times over 24 hours.
4. Wash off the salt, then pat dry with paper towel, wash with red wine, massage with olive oil, roll in coppa spice.
5. Double net with the elastic netting to get a nice tight product.
6. Air dry the coppa at in your CLEAVER at 8°C to 10°C and 72% to 76% RH until at least 30% weight loss is achieved.
You should be able to feel the progress of the meat firming over time. Once you are happy that the coppa is very firm remove netting and use a firm brush to remove any excess spices.
7. Slice paper thin enjoy!

12. Recipes

Prosciutto

INGREDIENTS

1 whole leg of pork
10kg flossy salt
0.3% Curing salt No. 2 (weight of leg)
Food grade container large enough for leg
Wine, optional
Cracked black pepper

Lard: pork fat & rice flour

METHOD

1. Trim the leg to remove loose meat, fat and skin.
2. Trim around and expose ball joint of leg.
3. Optional: Remove the trotter and hock.
4. Weigh the leg and record.
5. Massage the leg extensively to remove all the excess blood from inside the meat and arteries.
6. Rub the exposed meat with a mixture of Curing Salt and a few cups of salt. Work the mixture well into all exposed surfaces and close to the bone. Work the mixture into the exposed area of the hock.
7. Cover the base of your salting container with a layer of salt.
8. Place the leg onto the salt, cut side down at a slight angle and cover completely with remaining salt.
9. Place a weight on the leg and cover the container.
10. Store the container in a dark cool place for approximately 1 day per kilogram of meat.
11. After salting period is complete, remove the meat from salt and brush off all excess salt. You can wash in water or wine at this stage too.
12. Air dry the salami in your CLEAVER at 8°C to 10°C and 72% to 76% RH until at least 30% weight loss is achieved.
Note: Exposed meat will dry out faster than the meat covered by the rind. To avoid the prosciutto drying out too quickly, cover the exposed meat with a mixture of lard and cracked black pepper.
13. Air dry for as long as you can, however the product should be ready in around 6 months.

12. Recipes

Salami Suggestions

Why not try your own flavours or some these suggestions (per 1kg of meat)

SALAMI PICANTE

70% lean pork shoulder
30% pork back fat (⅓ hand diced)
30g fine sea salt (or 27.5g fine sea salt and 2.5g curing salt #2)
4g Kampot black pepper, cracked
4g crushed chilli flakes
5g fennel seeds
70mL chilled red wine

SALAMI VENISON

65% lean venison
10% lean pork shoulder
25% pork back fat (⅓ hand diced)
30g/kg fine sea salt (or 27.5g fine sea salt and 2.5g curing salt #2)
2.5g Kampot white pepper, cracked
3.5g coriander seeds, crushed
1.75g juniper berries, crushed
1g mace, ground

DRIED CHORIZO

70% lean pork shoulder
30% pork back fat (⅓ hand diced)
25g fine sea salt
2.5g curing salt #2
10g sweet paprika
10g smoked paprika
10g Turkish pepper (biber)
2g Kampot black pepper, cracked
0.5g cloves, ground
2g dried garlic flakes, crushed
50mL white wine

FENNEL + TOKAY

70% lean pork shoulder
30% fat (⅓ hand diced)
30g fine sea salt (or 27.5g fine sea salt and 2.5g curing salt #2)
7g fresh wild fennel seeds
1.5g dried garlic flakes
4.25g Kampot red peppercorns, cracked
1g cinnamon
50ml tokay

SAUCISSON SEC SALAMI

75% lean pork
25% pork fat (½ hand diced)
30g fine sea salt (or 27.5g fine sea salt and 2.5g curing salt #2)
3.5g Kampot black pepper, cracked
3.5g quatre epice
0.5g nutmeg, ground

SALAMI DUCK L'ORANGE

40% lean duck meat
40% lean pork shoulder
20% pork back fat (⅓ hand diced)
30g fine sea salt (or 27.5g fine sea salt and 2.5g curing salt #2)
0.5g cardamom seeds, ground
0.5g five spice
1g mace, ground
3g Kampot white peppercorns, crushed
6mL Triple Sec Liqueur
27.5g pistacchio, crushed
1 orange, zested

13. Technical Specifications

	The Piglet	The Weaner PLUS	The Boar PLUS	The Hog PLUS	The Whole Hog	The Corkscrew
Height (mm)	820	1225	1625	1805	2012	1805
Width (mm)	595	595	595	595	820	595
Depth (mm)	595	595	680	680	740	680
Net Weight (kg)	55	70	85	98	155	103
Volume (L)	154	240	380	450	760	440
Temp Range (°C)	5 to 25°C	0 to 25°C	0 to 25°C	0 to 25°C	0 to 25°C	↑5 to 25°C ↓5 to 25°C
Humidity Range (% RH)	60 to 90%	60 to 90%	60 to 90%	60 to 90%	60 to 90%	↑65% ↓60 to 90%
Salami Batch Size (kg)	up to 8kg	up to 15kg	up to 25kg	up to 30kg	up to 40kg	up to 15kg
Bottle Capacity	-	-	-	-	-	60
Rated Current (A)	0.5A	0.6A	0.7A	0.9A	0.9A	0.9A
Rated Power (W)	70W	80W	130W	150W	150W	150W
Sound (db)	43	43	45	45	45	45