



CLEAVER

SALUMI CABINETS



The CLEAVER Salumi Cabinets are the world's finest domestic salumi cabinet.

Our cabinets are a sleek freestanding design with tinted, double glazed glass door, seamless stainless door trim and pull-out stainless steel shelves with stainless steel runners.

The CLEAVER is equipped with complete environmental controls providing you the perfect conditions to make your own salami and cured meats all year round.

THE BIG DADDY OF THEM ALL

{THE WHOLE HOG}

This one is for the serious home curers and small commercial operators.

Height: 2012mm

Width: 820mm

Depth: 745mm

Volume: 760L

Meat capacity:

up to 110kg

(Max Batch Size: 50kg)

Temperature:

5°C to 25°C

Humidity:

60% to 90%

Shelves: Five



{LOCAL CLEAVER AGENT}

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