

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 heater, compressor cooling, humidifier, self-evapourating de-humidification, passive air-circulation and UVC white LED lighting.

THIS LITTLE PIGGY HAD WINE AND SAUSAGES



{THE CORKSCREW}

A pig with a twist in the tail! With our hybrid curing and cellaring cabinet you'll be as happy as a proverbial pig.

Height: 1805mm Width: 595mm Depth: 680mm

{CURING CABINET}
Meat capacity:

~30 to 40kg

Temperature: 5°C to 25°C

Humidity: 60% to 90%

Shelves: Three

{WINE CABINET}

Wine capacity: 5 dozen/60 Bottles

Temperature: 5°C to 30°C

Shelves: Five

{LOCAL CLEAVER AGENT}