

The Aging Room family invites a new product member!

THE AGING ROOM COMPACT

THE
AGING
ROOM



Discover the taste of naturally dry-aged meat with Himalayan salt from The Aging Room COMPACT.

KEY FEATURES

- Gold-plated salt-resistant evaporator
- Lockable, hermetically closing door
- Custom-made, freely positionable V4a hanger bar
- Custom-made, freely positionable V4a racks
- Genuine Himalayan salt wall
- Custom-made climate optimizing control panel

The Aging Room Compact produces a salty microclimate with controlled air circulation, temperature, and humidity. The Aging Room Compact microclimate evaporates the moisture out of the meat, enzymes work to break down the fibers and tenderize the beef, and as a result, the taste increases. The process gives the meat an umami taste. The umami taste has been described as savory and has characteristics of broths and cooked meats. You don't need to move the meat inside; the air will move around the meat.



With the help of modern technology, it has become possible to recreate an old process and keep it entirely natural!



FUNCTIONAL FEATURES

1. Capacity: up to 500 lbs. Meat load: hanging and placed on shelves
2. Configurable for aging different meats or fish
3. Unique natural salt aging process enabled
4. Reduced weight loss while aging due to high humidity and an aging climate combined with a substantial amount of salt
5. Unmatched salt-aged taste, tenderness, and mellowness that can be independently checked by shear force or penetration measurement devices

THE AGING ROOM COMPACT

TAR-C AGES AND PRESENTS YOUR MEAT PRODUCTS AT A WHOLE NEW LEVEL!

The Aging Room Compact ages exclusively with Himalayan salt and truly enables the traditional aging process, resulting in an incomparable nutty, mild taste and a new level of buttery tenderness. Only a substantial amount of Himalayan salt enables the traditional natural process of dry-aging. One or two salt slabs will not play any significant role rather than marketing. To truly enable the process, you need to place an entire salt wall so it would not melt but allows climate saturation to create a thin salt coat enveloping the meat. The salt air saturation will prevent the meat products from going very black and crusty.

Less crust equals less trim, and less trim equals more weight, and more weight equals more money. Because salt evens the aging process, the aged umami taste equally spreads in your meat products, penetrating deep into it and making the final product wholly aged.

The salt is placed behind the meat to give your meat products a beautiful look, besides all its other functions, it plays the role of a sales vehicle and design feature of your restaurant, butcher shop, or any other retail establishment.

No UV irradiation, no activated carbon filters, or anything else is needed for the process. No hazardous waste or any parts are to be replaced at regular intervals. All you produce is a pure, outstanding, naturally aged product.

**WITH THE AGING ROOM COMPACT,
YOU CAN BRING THAT TRADITIONAL
PROCESS TO YOUR KITCHEN!**



THE
AGING
ROOM

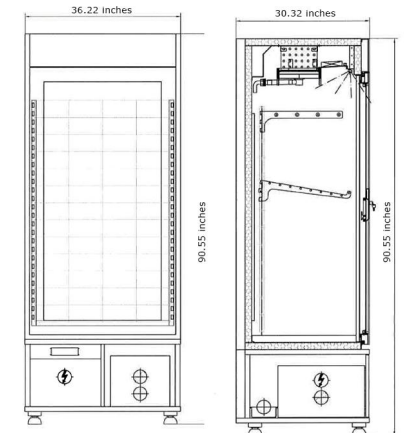
KEY FEATURES OF THE AGING ROOM COMPACT



revolving door hanger bar two-level rack stainless steel evaporator salt wall control box

**SEE,
FEEL,
AND TASTE
THE DIFFERENCE**

- A Lockable, hermetically closing door
- B Custom-made, freely positionable V4a hanger bar
- C Custom-made, freely positionable V4a racks
- D Specially gold-plated, salt-resistant evaporator
- E Genuine Himalayan salt wall
- F Custom-made climate optimizing control panel



TECHNICAL FEATURES

- Unique black-golden colored look
- Real Himalayan salt wall with lights
- Led lighting
- All materials and parts are of the highest quality and are salt-resistant
- Gold-plated evaporator
- Removable and free positioning rods and racks V4a
- Sealed, lockable door for an extra stable climate
- No outside drain
- Removable salt-resistant drip pan
- No UV irradiation, no hazardous waste
- Self-contained unit
- Plug-and-play