

SICAO

SINCE 2005



DA80S



DA150S



DA400S

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DELICACY IS

THE PRODUCT

OF TIME WITH

DRY AGE FRIDGE



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DRY-AGED STEAK



Sicao Dry Aging Refrigerator

Decoding the secret of dry aged meat 🍖

All people who has dry aged beef feel it has a richer beefier flavor, more buttery texture and more tender, it is also with a slightly mineral scent.

Firstly, the naturally-present enzymes in the meat break down some collagen which can hold muscle fibers together and cause steaks to toughen while cooking. With collagen out of the way, the end result is much more tender.

Secondly, beef loses about 15% of its total weight during the aging process due to water evaporation, so the flavor will be much more concentrated and intense.

The longer the beef is allowed to dry-age, the more water it loses and the more intense the flavor will be.

High quality and professional dry aging fridge

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Constant and accurate
temperature
humidity control



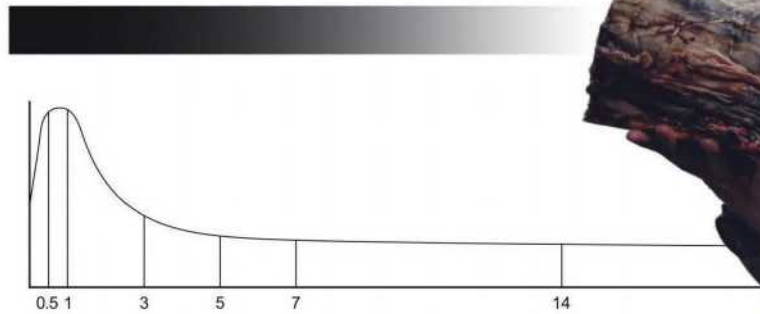
High quality air fresh
double tube evaporator
dual dust, 24H circle wind
wind speed: 1.3-3.2m/s



Wave 254nm UVC light
is the ideally wave to kill
and resistant the bacterium



Ultra low meat loss
Keep beef moisture tight to
save the meat loss



SICAO

TOP BRAND OF VARIOUS COOLOER FRIDGE IN CHINA



Dry Age Fridge

Model: DA400S combine set

Temp.1-22° C

Humidity: 50-85%

2pcs combine set

- Acurrent humidity
- Auto-humidity system
- Low loss weight

DRY AGE FRIDGE SERIES

SICAO

TOP BRAND OF VARIOUS COOLOER FRIDGE IN CHINA



Dry Age Fridge

Model: DA-400S

Temp.1-22° C

Humidity: 50-85%

120-130KG meat

- ▣ Acurrent humidity
- ▣ Auto-humidity system
- ▣ Low loss weight

DRY AGE FRIDGE SERIES

SICAO

TOP BRAND OF VARIOUS COOLER FRIDGE IN CHINA



Dry Age Fridge

Model: DA-150S

Temp.1-22° C

Humidity: 50-85%

30-40KG meat

- Acurrent humidity
- Auto-humidity system
- Low loss weight

DRY AGE FRIDGE SERIES

SICAO

TOP BRAND OF VARIOUS COOLOER FRIDGE IN CHINA

Home Use Dry Age Fridge

Model: DA-80S



Temperature: 1-22°

Humidity: 50-85%

Load: 15KG

- ◆ Dry beef, sausage, fish, pork
- ◆ Accurate Temp. & Hum control
- ◆ Low loss weight

DRY AGE FRIDGE SERIES

SICAO DRY AGE FRIDGE DESCRIPTION

- ☑ Professional dry-aging environment for meat
- ☑ Intelligent and precise temperature and humidity control
- ☑ Auto-humidity system--you do not need to add water by yourself
- ☑ Temperature rang: 1-22°C
- ☑ Humudity rang: 50-85%
- ☑ Humidity discrepancy: $\pm 10\%$
- ☑ Double fin evaporator double air duct system
- ☑ Wind: Wind speed: 1.3 ~3.2 m/s
- ☑ Intelligent UVC bacterial light
- ☑ Embraco inverter compressor
- ☑ Built-in or freestanding installation
- ☑ #304 Food contact free stainless cabinet and racks

WHAT THE FUNCTION FOR HIMALAYAN SALT

- Himalayan rock salt contains more than 98% sodium chloride, and the rest of the elements include iron, calcium, magnesium, potassium, zinc, gallium, silicon and dozens of other minerals needed by the human body. Matter is the veritable "king of salt". Himalayan salt can sterilize the beef during the aging process, speed up the aging of the beef, and at the same time make the beef richer in various flavors.

There are two types of Himalayan rock salt currently on the market: Granular and Brick, both are workable, better put one platter to hold belows



DIFFERENT FOOD SUGGESTION-1

FOOD	TEMP.	Humid.	DRY DAY	FOOD SELECTION OR DRY PROCESS	Attention
Beef	1-4°C	70-80%	14-28-30-45-60-90days	<ul style="list-style-type: none"> ● Fresh beef(>-4°C) ● Best area : Grain-fed beef ribeye, T-bone, filet, sirloin, etc. beef are better wrapped in fatty meat. It is not recommended to clean lean meat. This will cause a lot of loss and the meat will be charcoal 	<ul style="list-style-type: none"> ● Before putting in the cabinet, please use the kitchen paper to absorb all the blood ● If there is little blood after hanging in the cabinet, please use platter to hold the blood, otherwise the blood may block the auto-humidity system. ● Firstly hanging 7days and then put on the shelves, the loss weight will be lower.
Pork mutton Duck Chicken	2-10°C	60-70%	15-60days	<ul style="list-style-type: none"> ● Fresh ● Best area : spareribs, roast 	<ul style="list-style-type: none"> ● Before putting in the cabinet, please use the kitchen paper to absorb all the blood ● If there is little blood after hanging in the cabinet, please use platter to hold the blood, otherwise the blood may block the auto-humidity system. ● Chickens, ducks and fish need to be cleaned

DIFFERENT FOOD SUGGESTION-1

FOOD	TE MP.	HUMID.	DRY DAY	FOOD SELECTION OR DRY PROCESS	ATTENTION
Fish	1-2°C	first 7days : 60% -70% After 7days : 70%-75%	15- 60days	Fresh Kingfish, King Salmon, Branzino or John Dory.	<ul style="list-style-type: none"> ● main goal here is to keep it fresh longer and get rid of excess blood, slime, and moisture. ● If there is little blood after hanging in the cabinet, please use platter to hold the blood, otherwise the blood may block the auto-humidity system. ● Fish need to be cleaned before put in ● Had better put 2 big fish since the humidity of fish is much more than other meat
Sauage(s alami)	11- 20°C		30days+	First stage (1-3 days): temperature 20°C, humidity 85% Second stage (2-7 days): temperature 15°C, humidity 80-85% Third stage (4 weeks for the small intestine, 3 months for the large intestine): temperature 11 degrees, humidity 75%	<ul style="list-style-type: none"> ● Do not suggest put the too wet sauage
Cheese	2° C	85%	30 days+	Fresh	<ul style="list-style-type: none"> ● Do not mix with other items

SICAO DRY AGE FRIDGE EXPORTED COUNTRIES

Thailand, Singapore, Malaysia, Vietnam, Indonesia, Korea, Philippines, Laos, Cambodia, Brunei, Israel, UAE, Saudi Arabia, Russia, Maldives, Lebanon, Pakistan, Uzbekistan, Turkmenistan Stan, Australia, New Zealand, Germany, Belgium, Norway, Slovenia, USA, Canada, Brazil, Chile, Bolivia, Panama, Kenya, Tanzania, Nigeria, South Africa etc.

SICAO COMPARE TO OTHERS

VS photos comparing to other brand



Loss weight is much lower



No ice or frost after long time using



Strong corrosion resistance

SOME PHOTOES FROM CUSTOMERS-1



SICAO新朝®
東城酒柜领导品牌



SICAO WINE CELLAR
— 新潮酒窖 —
WTC 218

SOME PHOTOS FROM CUSTOMERS-2



SICAO 新朝
專業酒柜領導品牌



SICAO WINE CELLAR
— 新潮酒窖 —
MTC 1118

SOME PHOTOS FROM CUSTOMERS-3



SICAO 勤朝
專業酒柜領導品牌

SICAO WINE CELLAR
— 新潮酒窖 —
MTC 418