



# CLEAVER

SALUMI CABINETS



## {WHO IS CLEAVER?}

CLEAVER enjoys a little indulgence, sports the occasional sauce stain and never orders 'dressing on the side.' He drinks his whiskey neat, and saves the Coke to cook his ham hocks.

CLEAVER learns from Nonna, YouTube and his mistakes, he's not keen on instruction manuals. He has a healthy respect for tradition, but appreciates the benefits of technology.

CLEAVER likes to make things by hand and loves to share them. Sure, he doesn't mind a bit of praise either.

He believes you can respect the beast in life and still savour it in sausages. CLEAVER understands that everything good requires patience.

Our Salumi Cabinets are brought to you in the spirit of CLEAVER, a little bit tough, a little bit fancy, a practical luxury; equally at home in the kitchen or the Man Cave.





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 PIGLET}

One for the small batch curer. Fits under a bench, making it the perfect option for your kitchen

**Height:** 875mm  
**Width:** 595mm  
**Depth:** 600mm  
**Weight:** 52kg  
**Volume:** 154L  
**Meat capacity:**  
 up to 20kg  
 (max. batch size 10kg)  
**Humidity:** 60% to 90%  
**Temperature:**  
 5°C to 25°C  
**Shelves:** Two

### {THE WEANER}

Compact and accessible. Perfect options for the regular batches of salami and cured meats.

**Height:** 1225mm  
**Width:** 595mm  
**Depth:** 600mm  
**Weight:** 65kg  
**Volume:** 240L  
**Meat capacity:**  
 up to 30kg  
 (max. batch size 15kg)  
**Humidity:** 60% to 90%  
**Temperature:**  
 5°C to 25°C  
**Shelves:** Three

### {THE BOAR}

A great option for the serious home maker of salumi, prosciutto, coppacolla and more. Spacious and stylish.

**Height:** 1625mm  
**Width:** 595mm  
**Depth:** 680mm  
**Weight:** 75kg  
**Volume:** 380L  
**Meat capacity:**  
 up to 60kg  
 (max. batch size 25kg)  
**Humidity:** 60% to 90%  
**Temperature:**  
 5°C to 25°C  
**Shelves:** Three

### {THE HOG}

The ultimate. Loads of hanging space and capable of curing two shelves prosciutto.

**Height:** 1805mm  
**Width:** 595mm  
**Depth:** 680mm  
**Weight:** 89kg  
**Volume:** 450L  
**Meat capacity:**  
 up to 70kg  
 (max. batch size 35kg)  
**Humidity:** 60% to 90%  
**Temperature:**  
 5°C to 25°C  
**Shelves:** Four

### {LOCAL CLEAVER AGENT}