



CLEAVER Salumi Cabinets F.A.Qs

Who is CLEAVER?

CLEAVER Salumi Cabinets is an Australia, independent, family-owned appliance brand responsible for creating the world's first and only domestic salumi curing cabinet.

The company, owned by Dave and Michelle Cann, is based in Warragul, Victoria.

What to the Cabinets do?

The CLEAVER Salumi Cabinet creates (and controls) the ideal environment for air curing meats like salami, prosciutto, coppacolla, pancetta etc. This achieved by controlling the temperature and humidity - via the digital panel - and providing a passive air flow.

The result is a space where the home curer can make and cure their own salami regardless of where they live and for 12 months of year.

What is the setting range?

Temperature - 5°C to 25°C.

Humidity - 60% to 90% RH

Temperature and humidity are set from the panel.

Is it a smoker?

No.

Can I dry age meat in a CLEAVER Salumi Cabinet?

No. The temperature is not lower enough for long-term dry aging.

How long does curing take?

It depends largely on the size or the meat or salami being cured, but it is very similar to the time it would take in the natural environment.

What else can we use the cabinets for?

Maturation of hard and white mould cheeses. Storing you beer fermenting vessel. Over flow beer fridge at Christmas. Wine bottles.

How much meat can you fit in each size?

	The Weaner	The Boar	The Hog
Shelves/Racks	3	3	4
Recommended Batch Sizes	up to 15kg	up to 25kg	up to 35kg
Salami - Short (<400g)	20 to 40	40 to 50	40 to 60
Salami - Long (400g+)	around 20	around 30	20 to 40
Coppacolla	15 to 30	20 to 40	30 to 60
Prosciutto	2 to 4	4 to 6	4 to 12

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Why recommended batch sizes?

Our recommended batch sizes refers primarily to salami, rather than whole muscles like coppacolla or prosciutto. Each kilogram of salami will lose around 300mL to 400mL of water curing the curing phase, we suggest not adding more than the recommended batch size at one time.

Controlling the batch sizes allows the cabinet to effectively process the moisture extruded from the salami. Adding more than the recommended quantity may cause the dehumidification process in the cabinet to not work effectively. The process of dehumidification is outlined in detail in our User Manual.

Can you cure more than one batch at a time?

Yes. Once your salami has been curing for 10 to 14 days, you can add another batch into the cabinet as space permits.

You can add whole muscles which have been in salt outside of the cabinet at any time.

What casings should we used?

We recommend using natural or round-end dried salami casings in your new CLEAVER Salumi Cabinet. Using the thicker, tied-end collagen casings may lead to case hardening and hollowing in your salami.

We also recommend using a form of compression with any manufactured casing, eg salami netting or cable ties etc.

What maintenance is required?

General cleaning of surfaces. Topping up of humidifier reservoir. Removing and cleaning humidifier reservoir, as required. Oiling of shelf runners. Emptying and cleaning of discharge tray at rear of the cabinet every few months, or as required.

What is the warranty?

Full replacement warranty for 2 years for major faults.

Lifetime warranty for all parts.

Where are they made?

They are manufacture exclusively for CLEAVER Artisan Appliances to our design and specifications in China.