

all in one

CURING — DRY AGING — RIPENING

all in one is aimed at those who need maximum usage flexibility. This model allows seasoning and storing different hand-made products, such as cold cuts, meat and cheeses. Active control and management of humidity, temperature and ventilation parameters ensure the ideal curing and dry-aging conditions, respecting all different product requirements.

Production is therefore not jeopardized by climate unpredictability, and can be scheduled all year long in complete safety.

- cold cuts
- meat
- cheese

2 INTERNAL EQUIPMENT

S (Cold cuts)

3 pair of S/S slideways (SALAMI 40 Kg) +
9 S/S rods + 36 hooks for each door

CF (Meat and Cheese)

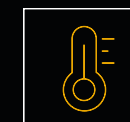
5 GN 2/1 S/S wire shelves for each door

ACCESSORIES ON DEMAND

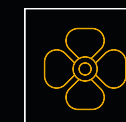
- » Germicidal UVC lamp
- » Base plinth to cover feet (3 sides)
- » PH probe
- » Product temperature probe
- » Revolving cold-cut carousel
- » Scale for cold cuts bar or meat hook rail
- » Meat hook rail
- » Cold LED light (K6500)

EVERtouch PANEL

Intuitive and easy-to-use color touchscreen control panel with advanced control functions.
Dedicated background according to the ongoing recipe.
Remote connection system via wi-fi as standard.



Temperature range
0 / +30°C



Adjustable ventilation speed



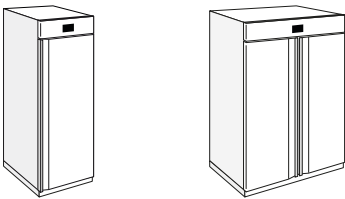
40% ÷ 95%
Humidifier with resistance as standard equipment. Water connection required

available models

all in one

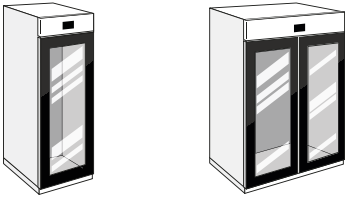
inox

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. S/S solid door.



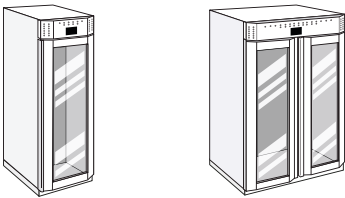
glass

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Full glass door with black anodized profiles and triple glazing.



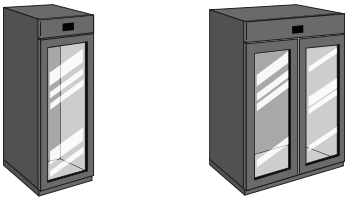
vip

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Glass door with S/S frame.



black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:	2 doors:
L 750 x P 850 x H 2080 mm	L 1500 x P 850 x H 2080 mm
Cold cuts 100 kg	Cold cuts 200 kg
Meat 150 kg	Meat 300 kg
Cheese 100 kg	Cheese 200 kg



meat

DRY AGING

meat is the ideal tool to exclusively devote oneself to dry aging in a safe and professional way. Today, more and more restaurants and butchers decide to directly follow the curing and dry aging of their meat cuts, in order to offer a unique and high-quality product to their client. **Meatico** creates a safe, protected and controlled dry-aging environment, thanks to its advanced technology and our company's long-time experience in professional refrigeration. Elegant design and care for details make these products particularly suitable to being displayed, so as to allow clients to follow the dry-aging process step by step.

→ meat

2 INTERNAL EQUIPMENT

1 door:

3 pairs of slideways + 3 GN 2/1 S/S wire shelves
1 hook rail for meat + 2 S/S hooks
Germicidal UVC lamp

2 doors:

6 pairs of slideways + 6 GN 2/1 S/S wire shelves
2 hook rails for meat + 4 S/S hooks
Germicidal UVC lamp

MEATouch PANEL

Intuitive and easy-to-use color touchscreen control panel with advanced control functions

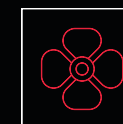
Remote connection system via wi-fi as standard

ACCESSORI A RICHIESTA

- » Base plinth to cover feet (3 sides)
- » PH probe
- » Product temperature probe



Temperature range
T° -2 / +10°C solid door
T° 0 / +10°C glass door



Adjustable ventilation speed



40% ÷ 90%
Humidity adjustment
Water connection not required



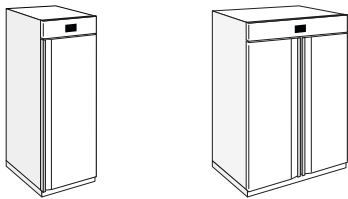
Germicidal UVC lamp
as standard

available models

meat

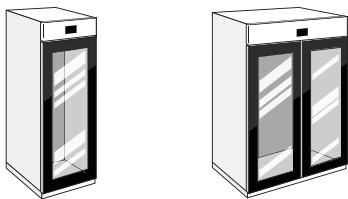
inox

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. S/S solid door.



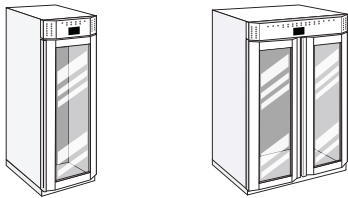
glass

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Full-glass door with black anodized profiles and triple glazing.



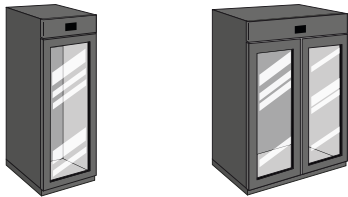
vip

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Glass door with S/S frame.



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