

Шкафы для выдержки мяса MEAT

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

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Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
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Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

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Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



MEAT

Dry Aging

MEAT

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.



Temperature

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



Humidity

Humidity adjustment
range 40% ÷ 90%.
Water connection not required.



Ventilation

Speed ventilation control.



UVC lamp

Germicidal UVC LED
lamp as standard.



Green

GREEN version with R290 Propane Gas also available.

Dimensions



150 Model 1 Door

DIMENSIONS:
L600 x P600 x H910 mm

MAX CAPACITY:
35 Kg

GAS:
R134A
GREEN VERSION PROPANE R290

*Both versions are available for Non - European markets, for European markets only the green version is available.



400 Model 1 Door

DIMENSIONS:

L600 x P600 x H1935 mm

MAX CAPACITY:

80 Kg

GAS:

R452A

GREEN VERSION PROPANE R290

*Both versions are available for Non - European markets, for European markets only the green version is available.



700 model 1 Door

DIMENSIONS:

L750 x P850 x H2080 mm

MAX CAPACITY:

Meat 150 kg

GAS:

R452A

GREEN VERSION PROPANE R290

*Both versions are available for Non - European markets, for European markets only the green version is available.



1500 model 2 Door

DIMENSIONS:

L1500 x P850 x H2080 mm

MAX CAPACITY:

Meat 300 kg

GAS:

R452A

GREEN VERSION PROPANE R290

*Both versions are available for Non - European markets, for European markets only the green version is available.

Finishes

meatico 150- 400



BLACK GLASS

External covering in plastic - coated steel, internal covering in mirror-polished AISI 304 stainless steel, full glass door with black anodized profiles and triple glazing.



BLACK GLASS

External covering in plastic - coated steel, internal covering in mirror-polished AISI 304 stainless steel, full glass door with black anodized profiles and triple glazing.

meatico 700



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

Mirror-polished AISI 304 stainless steel inside, black plastic-coated steel outside, with glass door.

meatico 1500



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

Mirror-polished AISI 304 stainless steel inside, black plastic-coated steel outside, with glass door.



Internal equipment

S/S wire shelves

Hook rail for meat + 2 S/S hooks

ACCESSORIES ON DEMAND

3 sides plinth

Temperature product probe

PH probe

Remote connection system via Wi-Fi as standard

Total control via Everlasting App



MEATico connects automatically to cloud via Wi-Fi network, allowing to remotely manage operation and parameters of cabinet or cold room



Running cycle visualization



Appliance
start/stop



Trend diagram visualization of running cycle



Remaining time visualization of running phase



Creation/adjustment of new recipes



Parameter visualization and adjustment



Warning and management of possible alarms



HACCP report



MEATouch

MEATouch panel is equipped with a technology completely dedicated of dry aging meat



3 pre-set recipes



Recipes programmable up to 4 different phases



10 completely customizable recipes to be stored on the instrument

Functional features

- Controlled parameters for each phase: temperature, humidity, fan speed, phase duration
- Internal temperature and humidity are constantly visualized on display
- Wi-Fi connection to remote visualization control
- Alarm achieved combined with Pop-Up warning messages
- Manual or timed activation of germicidal UVC lamp
- Visualization of value average for temperature and humidity as detected during the recipe
- Possibility to update via USB port
- HACCP data and alarm recording

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