

Шкафы для выдержки рыбы FISH

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

Россия +7(495)268-04-70

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
Новосибирск (383)227-86-73

Киргизия +996(312)-96-26-47

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

Казахстан +7(7172)727-132

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

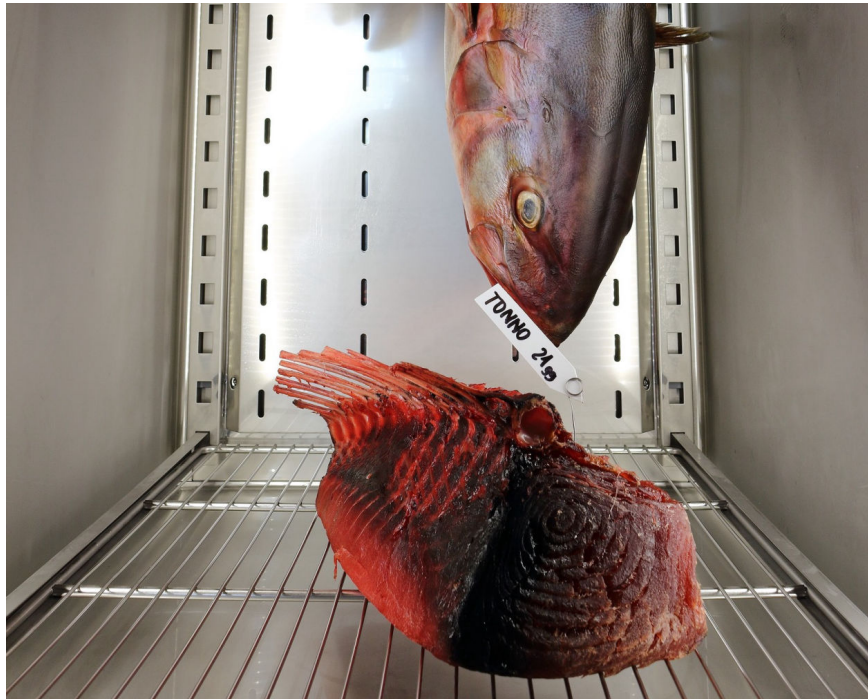


FISH

Dry aging

FISH

FISH is the ideal tool to exclusively devote oneself to dry aging in a safe and professional way. The help of experts in the catering industry and fish dry-aging, together with our proven experience in professional refrigeration, has allowed us to create a reliable and highly professional product. The meat fish cabinet will support you in this experience of ripening by putting at your disposal several recipes dedicated to dry aging. Choose the exact program and meatico fish will take care of the rest!



Dry aging fish

Fish dry aging is an innovative technique, a new way of conceiving its consumption, aiming at the concentration of flavors, the softness of the meat and the exaltation of high quality raw materials.



Temperature

Temperature range
-2°/ +10°C glass door.



Humidity

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



Ventilation

Adjustable ventilation speed.



UVC LED LAMP

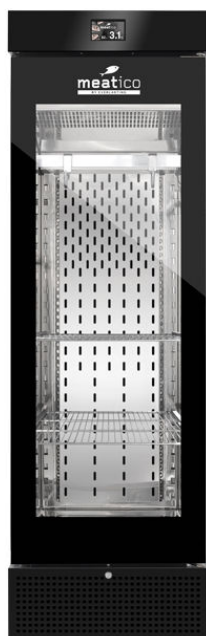
Germicidal UVC LED lamp as standard.



Green

GREEN versione with R290 Propane Gas also available.

Dimensions



400 Model 1 Door

DIMENSIONS:

L 600 x P 600 x H 1935 mm

CAPACITY:

60 KG FISH

GAS*:

R134A

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:

L 750 x P 600 x H 2080 mm

CAPACITY:

90 KG FISH

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 Doors

DIMENSIONS:

L 1500 x P 850 x H 2080 mm

CAPACITY:

1500 KG FISH

GAS*:

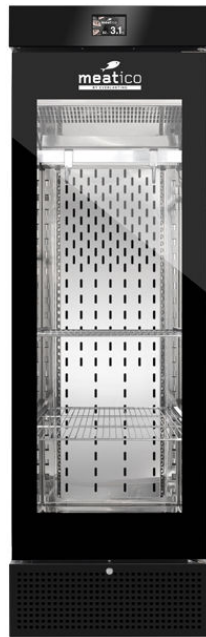
R452A

GREEN VERSION PROPANE R290

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

Finishes

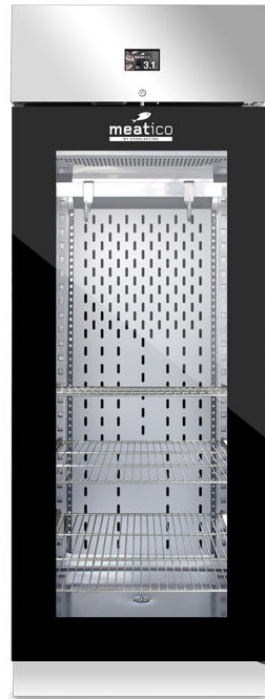
meatiko 400



BLACK GLASS

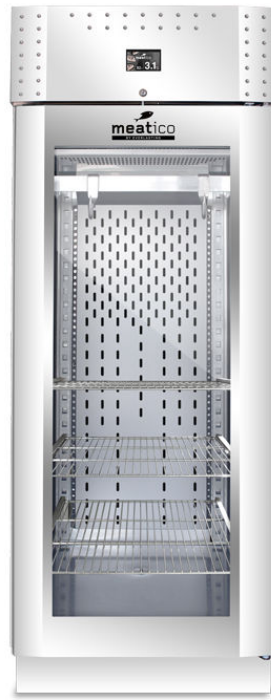
External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, full glass door with black anodized profiles and triple glazing.

meatico 700



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.

meatico 1500



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.



Internal standard equipment

mod. 400: N° 2 Stainless steel wire shelves 480x480 - N° 1 Hook rail for fish with 2 hooks
mod. 700: N° 3 Stainless steel wire shelves 530x650 - N° 1 Hook rail for fish with 2 hooks
mod. 1500: N° 6 Stainless steel wire shelves 530x650 - N° 2 Hook rail for fish with 2 hooks

ACCESSORIES ON DEMAND

- Product temperature pin probe
- Portable Ph measuring instrument
- Castors
- Base plinth to cover feet (not available with castors)
- Remote refrigerating unit (REM models)

FISHtouch

FISHtouch panel is equipped with a technology completely dedicated of dry aging fish:



6 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

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

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