



Каталог продукции MEATICO FISH

По вопросам продаж и поддержки обращайтесь:

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Казань (843)206-01-48

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Красноярск (391)204-63-61
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Липецк (4742)52-20-81
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Тула (4872)33-79-87
Тюмень (3452)66-21-18
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Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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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 material.

La frollatura del pesce

La frollatura del pesce è una tecnica innovativa, un nuovo modo di concepire il suo consumo, che mira alla concentrazione dei sapori, alla morbidezza delle carni e all'esaltazione dell'alta qualità della materia prima.



fish

Collaboration with catering professionals and chefs specialized in fish aging, together with our proven experience in professional refrigeration, has allowed us to create a reliable and highly professional product. Meatico fish is designed to support you in your dry aging experience, from the Fishtouch display you will access to 6 preset recipes that serve as guidelines for your cooking challenges.

La collaborazione con professionisti della ristorazione e chef esperti nella tecnica della frollatura del pesce, insieme alla nostra comprovata esperienza nel mondo della refrigerazione professionale, ha permesso di realizzare meatico fish, un prodotto affidabile e altamente professionale. Meatico Fish è pensato per supportarti ed affiancarti nella tua esperienza di frollatura, dal display Fishtouch, infatti, potrai accedere a 6 ricette pre-impostate che fungono da linee guida per le tue sfide in cucina.

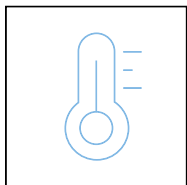
FISHTouch

Intuitive and easy-to-use color touchscreen control panel with advanced control functions: temperature, humidity, fan speed, phase duration - Wi-Fi connection for remote visualization and control - HACCP data and alarm recording - Manual or timed activation of germicidal UVC lamp

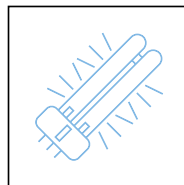
Pannello comandi touch screen a colori facile ed intuitivo dotato di funzioni di controllo avanzate: controllo temperatura, umidità, velocità ventola e durata della fase - Collegamento Wi-Fi di serie per la visualizzazione e il controllo da remoto - Registro dati e allarmi HACCP - Attivazione lampada germicida UVC manuale o temporizzata



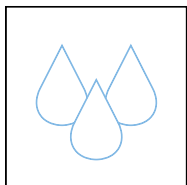
features - caratteristiche



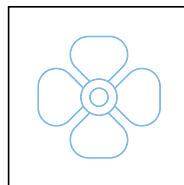
-2°/+10°C
Temperature range
Range di temperatura



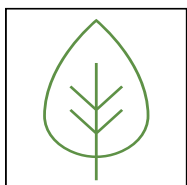
Germicidal UVC LED
lamp as standard
Lampada UVC Germicida di serie



range 40% ÷ 90%
Humidity adjustment
Water connection not required.
*Regolazione umidità alta e bassa.
Non necessità di collegamento alla rete idrica.*



Adjustable ventilation speed
Regolazione velocità ventilazione



GREEN version with R290 Propane
Gas also available
*Disponibile anche la versione GREEN
con Gas Propano R290*



DIMENSIONS

DIMENSIONI

1 door - 1 porta mod. 400: L 600 x P 600 x H 1935 mm

1 door - 1 porta mod. 700: L 750 x P 850 x H 2080 mm

2 doors - 2 porte mod. 1500: L 1500 x P 850 x H 2080 mm

STANDARD INTERNAL EQUIPMENT

ALLESTIMENTI INTERNI STANDARD

mod. 400: N° 2 Stainless steel wire shelves 460x470

N° 1 Hook rail for fish with 2 hooks

N° 2 Griglie in acciaio inox 460x470

N° 1 Ganciera per pesce con 2 ganci

mod. 700: N° 3 Stainless steel wire shelves 530x650

N° 1 Hook rail for fish with 2 hooks

N° 3 Griglie in acciaio inox 530x650

N° 1 Ganciera per pesce con 2 ganci

mod. 1500: N° 6 Stainless steel wire shelves 530x650

N° 2 Hook rail for fish with 2 hooks

N° 6 Griglie in acciaio inox 530x650

N° 2 Ganciere per pesce con 2 ganci





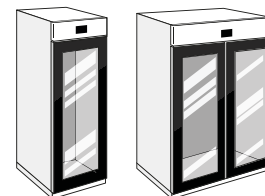


Finishings - *Finiture*

glass 700 - 1500

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. Technical compartment, external back, external base in hot-dip galvanized metal sheet.

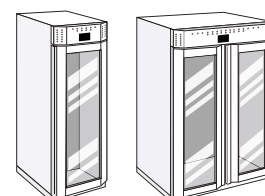
Esterno acciaio inox AISI 304 con finitura S.Brite, interno in acciaio inox AISI 304, porta full glass con vetro serigrafato e profili anodizzati di colore nero. Vano Tecnico, schiena esterna, fondo esterno in Lamiera zincata a caldo.



vip 700 - 1500

External covering in AISI 304 S/S with S.Brite finish, internal covering in AISI 304 S/S. Glass door with S/S frame. Technical compartment, external back, external base in hot-dip galvanized metal sheet.

Esterno acciaio inox AISI 304 con finitura S.Brite, interno in acciaio inox AISI 304, porta a vetro con profili in acciaio inox. Vano Tecnico, schiena esterna, fondo esterno in Lamiera zincata a caldo.

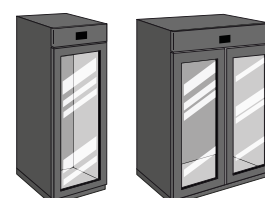


black 700 - 1500

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door. Technical compartment, external back, external base in hot-dip galvanized metal sheet.

Esterno in acciaio plastificato nero con porta a vetro, interno in acciaio inox AISI 304 lucido a specchio.

Vano Tecnico, schiena esterna, fondo esterno in Lamiera zincata a caldo.



black glass 400

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. Technical compartment, external back, external base in hot-dip galvanized metal sheet.

Esterno in acciaio plastificato nero con porta full glass con vetro serigrafato e profili anodizzati di colore nero, interno in acciaio inox AISI 304 lucido a specchio.

Vano Tecnico, schiena esterna, fondo esterno in Lamiera zincata a caldo.



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