

**KLIMA[®]
MEAT**
patented



Dry aging cabinet

ZERNIKE
ALTERNATIVE HO.RE.CA. SOLUTIONS

Made in Italy



The new generation of professional multitasking cabinets KLIMA for food treatment has been widened with the introduction of the dry aging cabinet KLIMA MEAT.

Dry aging is a commonly known procedure already performed by technologies which have been available on the market for many years, but KLIMA is the **ONLY** one which, thanks to its technology, can grant an higher performance excellence. Our ambition was to create an high performing cabinet, with cutting-edge technology but easy to use at the same time.

KLIMA MEAT combines technology and simplicity **making the dry aging process easy to execute for everybody**: restaurants, steak houses, butcheries, small farms, and all those businesses that from now on will **be able to entirely manage and control this process, crucial for the organoleptic quality of the meat**.

With its clear and modern design, the patented KLIMA MEAT cabinet is the result of the perfect mix of modern technology and old dry aging methods, and is able to recreate the perfect conditions for an high quality meat aging process enhancing meat taste and tenderness. Each function is shown on the touch screen display with intuitive icons which make it easy to control and change all the phases and parameters.

The electronic control system allows the user to set temperature and humidity precisely to the desired degree and to perfectly manage the internal air circulation. All this, combined with the patented sanitization and oxygenation system «OxygenKLIMA»*, makes it possible to create the ideal climate for any kind of meat.



When technological innovation meets the knowledge of old traditions, you achieve superior results



Forget about manuals and complicated instructions!

You will find all the programs you need for the various processes already set in the cabinet. To execute or modify them you will just need to select the related icon.

Customize your production!

Do you need to create a customized dry age treatment? The touch screen display is very intuitive and will allow you to easily customize and save each single phase of the processes

The reliability of the *Made in Italy*



KLIMA MEAT could only be an **Italian product**.

The dry aging cabinets KLIMA MEAT are manufactured with no compromises to achieve the best results. **Unique technological innovation, components, production, passion and quality. All 100% Italian.**

The patented quality



In designing this technology we focused on the possibility of **recreating the perfect microclimate** and the natural reactions traditionally harnessed by men to dry age meat.

KLIMA is the result of the best knowledge and skills available on the market. **It is patented and the only dry age cabinet that marks the difference on the market thanks to its great performances.**



Reduce weight losses with the *Humidity Control System*

One of the main limits of both traditional dry aging methods and present technologies in the sector is that the meat ends up losing weight, even up to 10%. This means a loss in the actual value of the product.

The exclusive and patented humidity generator and the specific cabinet internal structure **create an even distribution of the humidity in each point** of the aging chamber. Moreover, thanks to the cutting edge control unit it is **possible adjust the flow**.

The result is an optimal aging result with a very **low weight loss percentage (around 3-4%)**, a **reduction in productive times and cost**, even for long duration dry aging process.

Oxygenate meat and sanitize the chamber with *OxygenKLIMA*



The patented system OxygenKLIMA delivers a **measured and planned oxygenation** of the meat **which kills micro-organisms and molds**.

Only the **KLIMA cabinets have this kind of settable sanitization and deodorization system** which can be activated at the end of each process for a complete hygiene of the chamber.

- ✓ **Reduces of more than 50%, the dry aging process durations**
- ✓ **Monitors the natural color change of the meat under treatment**
- ✓ **Reduces bacteria and molds**
- ✓ **ISanitize the chamber and all the technical components to avoid dangerous contamination**
- ✓ **Reduces bad smells, which generate during the dry aging process. You will not need to wash food to eliminate smells.**

OxygenKLIMA®, **does not use any chemical product** but only the oxygen sanitizing power which is spread inside the chamber in planned and measured doses according to the selected functions.



pH probe (Optional)

It is our deliberate choice to equip the KLIMA system with an external pH probe to give the user the **maximum flexibility and reliability**.

This way it is possible to use the KLIMA MEAT to treat different cuts of meat for different durations and assess the maturation level of each single cut throughout all the aging process.

A pH gauge placed inside the cabinet would only be able to measure one cut and would constitute a limit to the overall machine's performance.

However, **the pH probe does not interact in any way with all the other functions and the parameters set in the cabinet:** temperature, duration and final results.

The pH probe only assesses which point of maturation the meat reached, this way letting you know whether it is ready for consumption or not

Earn more thanks to *KLIMA*

The reproduction of the perfect climate inside the chamber and the maximum control over it, **will prevent weight losses and will allow you to keep the proliferation of unwanted microorganisms under control.**

KLIMA MEAT guarantees the best dry aging process for any type of meat and cut. This is obtained through an

electronic probe for humidity control, which can be set on a variable **range going from 10% to 99%** to suit the requirements of any kind of meat.

Thanks to the great flexibility of KLIMA MEAT you can choose the best type of maturation process for your meat:

- **SLOW**, for a long dry aging process
- **FAST**, a quicker process which cuts traditional dry aging times

In both cases KLIMA MEAT executes a dry age process.

Dry aging is a natural process which spontaneously occurs at a physico-chemical level inside the meat muscles right after the slaughter. After the slaughter the meat is nearly inedible and tends to be hard, tasteless and difficult to digest. For this reason, before offering it for consumption, meat must be left to age and soften for obtaining an excellent quality.

*Each single cut needs a specific aging process for fully **enhancing** its characteristics and avoid the drying and decomposition of the meat due to a too prolonged aging process.*

The days required for a good aging process depend on the type of meat, the type of cut, the weight and the product's

organoleptic characteristics, as well as on the type of aging process and the desired final result. The four elements: temperature, humidity, oxygen and time are tightly linked to each other. These parameters can be adjusted according to one's needs and nevertheless there are limits beyond which it is better not to force the process to avoid reducing the overall quality.

The data shown in the chart are purely for illustrative purpose because we consider unethical to indicate precise process duration with KLIMA MEAT, as these are highly variable.



75mm insulation thickness

Very thick insulation to ensure the lowest energy dissipation and keep an even temperature in the chamber.

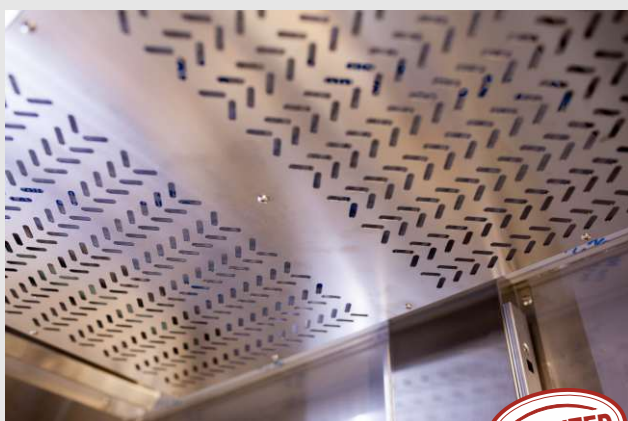


The best material

KLIMA MEAT is made of AISI 304 18/10 stainless steel and with the best components available on the market. Finishing in scotch brite.



Perfect ventilation for the highest quality



KLIMA MEAT is equipped with a **patented ventilation system** which channels the air **both vertically and horizontally**. This way the **perfect microclimate** uniformly enfolds all the product in the chamber.

The product is not hit directly and the air balance keeps temperature and humidity constant in each point of the chamber.

During the processes it will not be necessary to periodically turn the meat cuts or switch their positions.



All this contributes to create a perfect and **unique** micro climate for a high quality aging process.



Led light bulbs

LED light bulbs guarantee a perfect visibility in each point of the chamber and will not cause internal temperature variations because they **do not create heat**. Moreover, **LED light bulbs last 3 times longer** than traditional lightening systems.



**More volume.
More convenience!**

When choosing a professional refrigerator you need to carefully consider **its real loading capacity**. The ideal equipment should, **size being equal, guarantee more loading space** than the others.

Our choice was to install a **high efficiency evaporator** on top of the chamber, so as to leave **more productive space in**.



Monoblock refrigeration unit

Latest generation monoblock refrigeration unit which simplifies maintenance and does not require qualified technician for interventions.

- Climate class 5, tropicalized.
- R290 Gas
- High efficiency unit with HCR290 natural cooling gas
- Warm gas smart defrosting
- Low energy consumption



Your KLIMA[®] MEAT

patented

* Very low energy consumption



ACCESSORIES INCLUDED

Model SYSTEM

for 700-900 models

- n.5 rails couples with stainless steel fridge racks
- Oxigenklima

for 1500 models

- n.5 rails couples with stainless steel fridge racks
- Oxigenklima

Model BASIC

for 700-900 models

- n.5 rails couples with stainless steel fridge racks

for 1500 models

- n.5 rails couples with stainless steel fridge rack

	700 Lt LINE	900 Lt LINE	1500 Lt LINE
Size	700 LT	800 LT	1500 LT
Model SYSTEM			
Glass door	KMS700PV	KMS900PV	KMS1500PV
Steel door	KMS700PC	KMS900PC	KMS1500PC
Model BASIC			
Glass door	KMB700PV	KMB800PV	KMB1500PV
Steel door	KMB700PC	KMB800PC	KMB1500PC
Dimensions	710x850x2115h	920x805x2115h	1500x850x2115h
Installed power	KW 1,20	KW 1,25	KW 1,52
Voltage	230V/50/1	230V/50/1	230V/50/1

EXTRAS ON DEMAND

- pH probe for meat aging
- Water softener for the humidity generator (**water treatment is mandatory**)
- Stainless steel rails couples
- Stainless steel fridge racks

OXIGENKLIMA

Settable internal oxygenation, sanitization and deodorization system.



For SYSTEM models only.

pH PROBE

External pH probe with case. Maximum flexibility and reliability.



RAILS COUPLE WITH INOX AISI 304 STEEL FRIDGE RACK

The rack is the ideal tool on which to place the product for aging. It makes it possible for the humidity and the air flow to enfold the meat.

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