

*Maturation  
Drying  
Affinage*



**3** functions  
One single technology  
Many different treatments





When technology makes it possible for you to follow the path traced by *tradition*, you discover the pleasure of transforming the fruit of the land into unique and genuine high quality products.

## KLIMA HYBRID SYSTEM

*A single machine for maturation,  
drying and affinage*

For those holiday farm or small farm owners who work with passion everyday to transform the fruit of the land into finished products. For those who make small productions for high quality results and **need to alternate different kinds of production during the year** respecting seasonal changes.

KLIMA HYBRID SYSTEM has been designed for them; for those who are not only farmers or cheesemakers but both things and more; for those who produce cured meat, sausages and salami and cheese; for those who produce fruit and vegetables during the summer and **need to preserve what cannot be consumed quickly and want to make a**

**business opportunity out of it.**

**We have a single machine for making all of the above.**

When the tradition of creating genuine products **without additives and preservative** meets technology, it is possible to **optimize your work** and widen your productions. Products quality improves: they become safer and keep traditional tastes. All this increases their commercial value.



## The value of the *Made in Italy*



Designed and manufactured in Italy. All components are of Italian or German provenience to guarantee maximum reliability, efficiency and quality.

## The *Patented* quality



- **Patented internal ventilation system**  
Horizontal and vertical air flows, both constant and alternated, which touch evenly all the products placed in the chamber and create the perfect microclimate for each type of production.

- **Oxygenklima**  
System for oxygenating the products, sanitize and deodorize the chamber (optional on demand)

- **Bars and frames with triangle jags**  
To facilitate the loading and unloading of the products



## Storage



**Patented long bars and frames system**, adjustable both horizontally and vertically. The specific joints on the bars sides give **stability and resistance**, the triangle shaped jags on the bars facilitate the products loading and unloading procedures. This system makes it possible **to avoid the use of hooks, rationalizing space vertically**.

The long bars allow you to use all the chamber space, increasing productivity and making it very easy to shift and remove products.

## Salami and cured meat

Climatic and seasonal changes on the one side and hygienic norms on the other are considerably limiting artisanal productions, the only ones able to give added value to the food sector of any country. More and more often small producers are forced to abandon artisanal production and to resort to preparations or substitutes.

The KLIMA HYBRID SYSTEM cabinets solve all these problems allowing you to **produce high quality cured meat during any moment of the year in compliance with food safety and hygienic norms**.

- **Maturation of any kind of sausage with an uniform high quality result in all products independently from their position inside the chamber.**
- **Homogeneous mildew maturation which is periodically oxygenated during both maturation and affinage stages.**
- **Possibility to execute slow maturation processes or quick acidification ones.**
- **Flexibility in the production: you can place simultaneously different types of sausage into the chamber and treat them together for different durations.**
- **Automatic internal air circulation and settable saturated air expulsion, which needs to be expelled no to compromise final results.**

# Drying Affinage



*Drying food can be very advantageous for small farms or gastronomic businesses: drying vegetables guarantees the availability of high quality food stocks throughout the whole year, reduces storage space necessities and creates great business opportunities. KLIMA makes it possible to obtain dried food products as good as fresh ones, at any moment of the year, regardless of the season.*

## Cheese

The maturation process strengthens the cheese structure, enhances tastes and distinct aromas. These procedures work thanks to a complex combination of climatic conditions, water, air, temperature and time, which would traditionally occur in natural or artificial caves or rooms, with constant temperatures around 10 to 15°C and

high humidity levels.

KLIMA cabinets not only recreate the necessary climatic conditions for a perfect maturation process, but they also let you adjust these conditions in order to give products original scents and flavors.

## Fruit, vegetables, meat, fish.

Among all preservation methods, drying, which is based on the elimination of the water contained in food, is definitely the most natural, healthy, cheap and environmentally sustainable.

KLIMA HYBRID SYSTEM allows you to dry fruit, vegetables, mushrooms, aromatic herbs, meat, fish and flowers to create ready to use food stocks with unaltered organoleptic qualities. Thanks to KLIMA HYBRID SYSTEM drying processes can be executed easily, quickly and under any external climatic condition.

If the drying process is carried out at a temperature lower than 40°C food will preserve all its qualities such as

enzymes and vitamins. Also, due to natural aromas and sugar concentration, it will be very sweet and as flavored as fresh products.

KLIMA has a high loading capacity and is able to work evenly on all loading levels. The special horizontal ventilation acts uniformly on all levels and guarantees high quality results and unaltered organoleptic characteristics. Moreover, the use of OxigenKLIMA® creates a barrier against mildew and contaminating elements.

# Oxygenate and sanitize the chamber with **OxigenKLIMA®**



The KLIMA HYBRID cabinets are the only ones with an optional (on demand) sanitizing and deodorizing oxygenation system, which can be activated during processes to manage mildew proliferation or at the end of them to sanitize the chamber.

- ✓ **Oxygenate your products** during processes
- ✓ **Reduce unwanted bacteria and mildew**
- ✓ **Sanitize the chamber**, to avoid dangerous food contamination
- ✓ **Reduce unpleasant smell**, which develops during the maturation of the product

*OxigenKLIMA®*, does not use any chemical product, it only exploits the oxygen's sanitizing power, which is spread inside the chamber, in controlled and scheduled doses according to the chosen function.



## High insulation: 75mm thick sides and back

Very thick sides and back to ensure the highest insulation, the lowest energy dissipation and to keep temperature constant.



## Top components and material

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



# Perfect ventilation highest quality

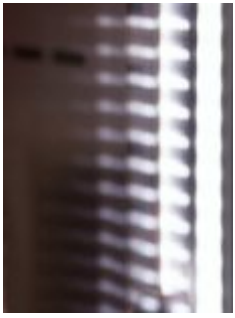


KLIMA is equipped with a **patented air ventilation system** with adjustable flow dimension, which is channeled both **horizontally and vertically**. This way the cabinet creates an ideal microclimate which envelops evenly all the products placed in the chamber.

Food products are not directly hit by the air flow and air balancing allows to maintain temperature and humidity always constant and homogeneous all through the chamber. All this contributes to create the perfect microclimate for each kind of process for achieving exceptional results on quality and efficiency levels.



**👍** During maturation and drying processes it is not necessary to periodically change the products position inside the chamber.



### LED light bulbs

LED lights for ensuring the best visibility of any corner of the cabinet. No temperature variations inside the chamber because led light bulbs **do not produce heat and last 3 times more** than traditional lightening systems.



### More volume, more convenience!

When choosing a professional refrigerator it is necessary to consider carefully its real loading capacity. The ideal device should allow you, **given a specific dimension, to have more loading capacity**, thus making it possible to produce more and more rationally.

Our technical choice has been **to install an high efficiency evaporator** on the cabinet upper part, in order **to increase the chamber volume**. This was possible thanks to the adoption of an innovative and patented refrigeration group.



### Monoblock refrigeration group *Patented*

Latest generation monoblock refrigeration group which simplifies maintenance and does not require specialized staff for technical intervention.

- Climate class rating 5, tropicalized
- R290 gas
- High efficient unit with HC R290 natural cooling gas
- Warm gas smart defrosting

### Simplify your work!

Do not think that more functions means more complicated to use.

KLIMA HYBRID SYSTEM allows you to switch from maturation to drying modality. The touch screen display is intuitive and easy to use thanks to the simple icons associated to the various functions.

### Forget complicated manuals and instructions!

You can choose whether to use the many preset programs, partially modify the existing ones or create new ones from scratch, for producing unique and customized products. You can also save each new single parameter each single parameter into the device memory.



7 inch capacitive colour touch screen with high definition icons and graphic.

# Il tuo KLIMA HYBRID SYSTEM

Patented



*\* Very low energetic consumption*

	LINE 700 lt	LINE 900 lt	LINE 1500 lt
Capacity	700 LT	800 LT	1500 LT
Model			
Glass door	KHS700PV	KHS900PV	KHS1500PV
Steel door	KHS700PC	KHS900PC	KHUS1500PC
Dimensions	710x850x2115h	920x805x2115h	1500 x 850 x 2115h
Installed power*	KW 1,15	KW 1,15	KW 2,30
Voltage	230V/50/1	230V/50/1	230V/50/1

## ACCESSORIES INCLUDED

for 700-900 models to choose from:

- n. 4 rails couples with stainless steel trays
- n. 3 rails couples with salami hanging frames

For 1500 models to choose from:

- n. 8 rails couples with stainless steel trays
- n. 10 salami hanging bars

## ACCESSORIES ON DEMAND

- pH probe
- Oxigenklima
- Evaporated wooden plank for cheese maturation
- Perforated stainless steel trays for drying
- Stainless steel trays
- Salami hanging frames or bars
- Rails couples

### SALAMI HANGING FRAMES AND BARS

Frames and bars with special triangle shaped jags to facilitate salami loading and unloading.



### STAINLESS STEEL TRAYS FOR DRYING

The perfect shelf for the drying process. It lets the air envelop the food.



### pH PROB

External pH probe with specific case for the highest flexibility and reliability.



### OXIGENKLIMA

Settable oxygenation, sanitization and deodorization system of the chamber



**ZERNIKE**  
ALTERNATIVE HO.RE.CA. SOLUTIONS

Via del Progresso, 15 - 47030 San Mauro Pascoli (FC) - Italy

Tel. +39 0541 810270 Fax. +39 0541 937456

info@zernike.it

Skype: zernikeskype

[www.zernike.it](http://www.zernike.it)