

KLIMA MEAT

DRY AGING MEAT



ZERNIKE
HO.RE.CA. INNOVATION LEADER

Made in Italy

**The advantages
of our patents**



LESS WASTE THANKS
TO A UNIQUE AIR
VENTILATION SYSTEM



SANITIZATION WITHOUT
THE USE OF CHEMICALS

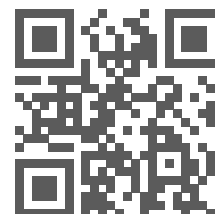


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**Chef
Artem Grigoriev,
FRESH MARKET 77
Mosk - Russia**

*"... thanks to KLIMA MEAT we are
the first chain of supermarkets in
Russia that can offer its customers
high quality dry aged meat ... "*



Link to video

WHY DRY AGING MEAT MATTERS

✓ *Strong and intense flavour*

✓ *Tenderness*

✓ *Juiciness*

The reliability of Made in Italy

KLIMA MEAT is designed and manufactured entirely in Italy using high quality material and cutting-edge technology.

Technological innovation, components, production, passion and quality 100% Italian for achieving a perfect dry aging.



DESIGNED AND MANUFACTURED
BY ZERNIKE

Patented Quality

In designing **KLIMA MEAT** we focused on recreating the ideal microclimate and the natural reactions traditionally harnessed by man for aging meat.

Based on these assumptions we conceived a **unique dry ager**, an intuitive technology that **combines our patents for ventilation, sanitization and oxygenation of meat.**



HOLDER OF
TWO PATENTS



GENECAND LE RESTAURANT - Geneva - CH

Our ambition was to create a high performance, technologically advanced product and friendly-use at the same time.

And we made it!

KLIMA MEAT allows to perform high quality biosafe dry aging processes in an easy and affordable way for everyone.

Restaurants, steak houses, butcher shops, small farms or supermarkets can now entirely manage the dry aging of their meat, a crucial phase in determining its organoleptic quality and enhancing its flavor and tenderness.

With a modern and clean design, made of AISI 304 stainless steel (suitable for food contact in compliance with EC legislation) and insulated with

cyclopentane for maximum thermal insulation, **KLIMA MEAT** uses patented technologies that make it unique in the market.

The touch screen monitor displays each function with intuitive icons designed by us which make it easy to control and modify all the process phases and parameters.

The electronic control allows a **precise management of temperature, humidity and ventilation inside the chamber**, which combined with the **patented oxygenation system OxigenKLIMA**, makes it possible to reproduce the ideal conditions for a **high quality and perfectly biosafe dry aging**, reducing the danger of listeria, harmful moulds and bad smell.

KLIMA VISION

*... a diversified proposal
for every need ...*

The advantages of the VISION model



DOES NOT REQUIRE
CONNECTION TO THE WATER
SUPPLY NETWORK



COMPACT DIMENSIONS
COUNTERTOP MODEL

View of the back of the KLIMA VISION model



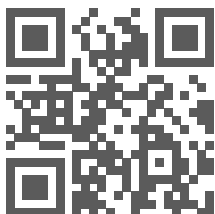
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KLIMA MEAT VISION is a cabinet with innovative lines, **thought for those who do not have enough space for a standard dry aging cabinet**, especially in terms of height.

With its more **contained shapes**, this cabinet can be **placed on a counter in the middle of a restaurant hall to give personality** and character to the environment.

All this without limiting the storage capacity, which varies from a minimum of 60 kg to a maximum of 130 kg.

The small size of the **KLIMA MEAT VISION** allows to easily fit it in **furnished environments**, such as butcher shops, where spaces are small and where **there is no possibility to connect to the water supply network**.



Link to video

Less waste

.....

Meat with a low bacterial load is certainly more attractive to the consumer than meat rich in mould.

Our cabinets' patented oxygenation and ventilation systems **use the power of active oxygen and uniform ventilation to inactivate the micro-organisms and moulds that alter the outer layer of the aging meat.**

KLIMA MEAT reduces the outer layer of aged meat to just a few millimeters. This means **less waste after trimming the meat and more product to sell.**



Gianluca Nana,
restaurant **MEAT & WINE**
(Best Italian steak house on 2018)
La Spezia- Italy

"... by dry aging process the time makes quality. KLIMA MEAT allows me to manage time in the best way and to obtain long aging, even of one year, with fantastic results on the meat. KLIMA is a robust machine, built with quality materials and in these years it has never given me problems ..."

Less weight loss

In order to reduce the excessive weight loss that can occur during a dry aging process, **KLIMA MEAT** is equipped with a unique humidity generator.

Humidity Control is a smart humidity management system that, unlike other dry aging technologies in the market, can also increase the humidity according to the type of meat and the desired result.

What does this mean?

KLIMA MEAT is the **only dry aging cabinet** that limits the **weight loss to max 5%** on certain cuts of meat.

In which cases is it necessary to use the humidity generator?

- When **making long dry aging** processes in order to counteract the excessive liquid loss.
- **For aging** certain types and sizes of meat, in particular **older animals with harder meat**.
- **To add humidity in the chamber** when working with an insufficient quantity of meat.



Butchers



Hotel e Restaurants



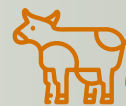
GDO



Farmhouses



Farms



Breeders

Professionalism at everyone's fingertips



Earn money

KLIMA MEAT is the right technology for who wants to earn while offering customers a product with added value.

Any restaurant owner or butcher can add a dry aging cabinet to their shop. With little space and little expense, you can dry age meat on your own, experimenting with different durations.

With **KLIMA MEAT** profit is guaranteed!

- ✓ **Best quality control** on the meat you propose to your customers.
- ✓ **Selling** aged meat **with higher price** than fresh meat.
- ✓ **No longer need** to purchase meat already aged from suppliers.
- ✓ Owing a dry aging cabinet that **also serves as a piece of furniture** which gives identity and character to the environment.



Owner
Michele Urgese,
LA BUONA ARROSTERIA
Ceglie Messapica- BR -
Italy

"... Klima Meat allows us to obtain a dry aging process in perfect bio-safety, eliminating the growth of mold and increasing the shelf-life of the food. The meat matured in our Klima will always have the smell of fresh meat even after months of maturation ..."



Restaurant Bottega Ferramenta,
-Santarcangelo di Romagna- FC- Italy



Supermarket Sole 365
Via Argine -Napoli- Italy

Even ventilation and perfect microclimate



The unique and patented "V-O" air ventilation system is one of the details that makes **KLIMA MEAT** the most innovative dry aging technology in the market.

The asymmetric hole pattern on the rear interior wall has been obtained using anemometers, in order to ensure an even ventilation and drying of all the cuts of meat placed in the cabinet.

The air is channelled both horizontally and vertically for keeping temperature and humidity constant in every point of the chamber and creating a perfect microclimate.

There is no need to periodically rearrange the meat inside the cabinet, which makes it easier to organize your work.

Less humidity and less mould also means **less waste** as the loins will not need to be trimmed repeatedly.



Detail of the irregular hole pattern on the internal back wall

Oxygenated meat and sanitized chamber with OxigenKLIMA



KLIMA MEAT is equipped with the **OxigenKLIMA** technology, a patented device that uses the natural sanitizing power of active oxygen to obtain a perfect biosafe dry aging.

✓ **Reduce** and control the presence of **bacteria and bad moulds**.

- ✓ **Eliminate unpleasant smell.** Meat aged for up to 2 months in the **KLIMA MEAT** will continue to smell good.
- ✓ **Avoid dangerous cross-contaminations** between the various cuts which may present different conditions at the beginning of the process.
- ✓ **Sanitize without using chemicals**, even those parts difficult to reach such as the internal ventilation ducts and the refrigerating unit components.
- ✓ **Oxygenate the meat**, taking air from the outside and introducing pure oxygen into the chamber in a controlled and dosed way.

View of the back of the KLIMA MEAT model with glassed back



LED LIGHT SOURCES

LED light sources guarantee a perfect visibility in each point of the chamber. **LED light sources last 3 times longer than traditional lighting systems** and do not alter the temperature in the chamber as they do not produce heat.



made in Italy
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Low energy consumption



KLIMA MEAT uses a monoblock refrigerating unit designed by our engineers to deliver the best dry aging results.

The high efficiency **tropicalized refrigerating unit (climate class 5)** uses R290, the most efficient and

ecological refrigerant gas currently available.

Although the production cost is higher than for other types of gases, we decided to use R290 to provide our customers with a low consumption technologically advanced ecological cabinet. It is important to note that, for the reasons mentioned above, many refrigerant gases, such as R404A, will be banned from 2020.

For the same purpose of containing energy costs, we opted for a defrost function which **uses hot gas and decided to insulate all the walls** of the cabinet with cyclopentane.

More space... Higher productivity!

Choosing a professional dry aging cabinet you will need to carefully consider its real loading capacity. The ideal equipment, size being equal, should give you more loading space than others.

KLIMA MEAT can boost a larger chamber compared to other cabinets of the same size. The chamber volume has been increased by installing the evaporator on the top of the chamber. More internal space means a more rational use, higher productivity and lower production costs.



...choose **KLIMA MEAT**
to save money...



SYSTEM version. 7" inch HD color capacitive touch screen, with graphics and HD icons.

No more complicated manuals and instructions!

The touch screen monitor **KLIMA SYSTEM** is the only one in the market with intuitive icons associated with preset programs. To execute or modify them you will just need to select the related icon.



BASIC version. Easy and intuitive.

Customize your production!

Do you need to create a customized program?

The **KLIMA MEAT** display is very intuitive and will allow you to easily customize and save each single phase of every process.

Remote control and diagnostics

The innovative remote control and diagnostics allows the user to constantly monitor the meat during the dry aging process to ensure reliability and quality.

But that's not all!

You can remotely connect the cabinet with your PC, tablet or smartphone and operate a wide range of functions such as changing settings and programs as well as testing components.

An example? The user can change the humidity level even if they are not physically in front of the cabinet.

Moreover, the cabinet's data logger continuously records the chamber internal parameters. This data can be viewed and exported in excel format and used to detect possible malfunctions as well as for complying with HACCP regulations.

**Restaurant
Owners,
DUE CIPPI
Saturnia - GR -
Italy**



"... on the aesthetic side, the KLIMA cabinets are really beautiful but the thing that I appreciate most is the possibility of being able to totally customize the dry aging process : there are so many parameters on which I can act, unlike other cabinet in the market that have only standard programs. With KLIMA I can regulate everything, even increase or remove the humidity, which is the most comfortable thing. Despite always working at full load, with slow aging, even of 100 days, with KLIMA MEAT I can get a very delicate meat. By adjusting ventilation, humidity and temperature I also served over 150/200-day aged meat and it was practically perfect .. I changed the world! ..."



supermarket E.LECLERC,
- Ferney - Voltaire - Switzerland



models BASIC	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max*	50/130 Kg*	60/180 Kg*	100/280 Kg*
MEAT BASIC	KMB700PV	KMB900PV	KMB1500PV
Size	740x850x2115h	920x850x2115h	1460x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1
Power	kW 0,40	kW 0,40	kW 0,70
Included standard accessories	4 couple inox rails 4 rilsan fridge rack Oxigenklima	4 rcouple inox rails 4 rilsan fridge rack Oxigenklima	8 couple inox rails 8 rilsan fridge rack Oxigenklima

The technical data reported are subject to possible future modifications.
The company does not take responsibility for any imprecision present
in this brochure.

* Suggested capacity for a correct working



models SYSTEM	LINE 700	LINEA900	LINE 1500	LINE 700
Capacity Kg min/max*	50/130 Kg*	60/180 Kg*	100/280 Kg*	50/130 Kg*
MEAT SYSTEM	KMS700PV	KMS900PV	KMS1500PV	KMS700PVB
Size	740x850x2115h	920x800x2115h	1460x850x2115h	740x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1	230V/50/1
Power	kW 1,20	kW 1,20	kW 1,50	kW 1,20
Included standard accessories	4 couple inox rails 4 inox fridge racks Filter kit Oxigenklima	4 couple inox rails 4 inox fridge racks Filter kit Oxigenklima	8 couple inox rails 8 inox fridge racks Filter kit Oxigenklima	4 couple inox rails 4 coppie guide inox Filter kit Oxigenklima

* Suggested capacity for a correct working



models SYSTEM DOUBLE

	LINE VISION	LINE 700	LINE 900	LINEA1500
Capacity Kg min/max*	60/130 Kg*	50/130 Kg*	60/180 Kg*	100/280 Kg*
MEAT SYSTEM	KMVS	KMSD700PVB	KMSD900PVB	KMSD1500PVB
Size	1100x765x1390h	740x850x2115h	920x800x2115h	1460x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1	230V/50/1
Power	kW 0,40	kW 1,20	kW 1,20	kW 1,20
Included standard accessories	2 couple inox rails 2 inox fridge racks Oxygenklima	4 couple inox rails 4 inox fridge racks Filter kit Oxygenklima	4 couple inox rails 4 inox fridge racks Filter kit Oxygenklima	8 couple inox rails 8 inox fridge racks Filter kit Oxygenklima

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* Suggested capacity for a correct working



LINE 900	LINE 1500
60/180 Kg*	100/280 Kg*
KMS900PVB	KMS1500PVB
920x800x2115h	1460x850x2115h
230V/50/1	230V/50/1
kW 1,20	kW 1,50
4 couple inox rails 4 inox fridge racks Filter kit Oxygenklima	8 couple inox rails 8 inox fridge racks Filter kit Oxygenklima

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ACCESSORIES ON DEMAND

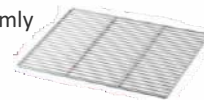
RAILS COUPLE

Stainless steel guides with anti-tipping system. Simple to remove and move.



STEEL or RILSAN FRIDGE RACK

The rack is the ideal tool to make humidity and air flow enfold uniformly the meat.



WHEELS

Wheels kit with bearings. One wheel is with brakes.



pH PROBE

External pH probe with case. Maximum flexibility and reliability.



TUBULAR HOOK

Stainless steel tubular hook with two sliding hooks for hanging loins.



GSM MONITORING AND SUPERVISORY SYSTEM

Automatic alarm call in case of anomalies during processes. (Available only for System models)



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