

KLIMA[®] AGING

AGING AND RIPENING



ZERNIKE
HO.RE.CA. INNOVATION LEADER

Made in Italy



The advantages of our patents



HOMOGENOUS DRYING
WITH AN UNIQUE AIR
DIFFUSION SYSTEM



EASY AND QUICK
LOADING AND UNLOADING
OF THE HANGED PRODUCT



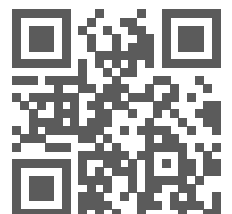
made in Italy
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*Butcher's shop Rémy,
Grenoble - France*

"... I think that defining Klima Aging as a ripener is an understatement.

Since I placed this cabinet at the entrance of my butcher shop my sales have increased. Now I can share all the aging phases with the public, increasing my transparency and encouraging the customer to purchase ... all the cured meats are booked even before they finish curing! ..."



Link to video



BENEFITS OF A GOOD AGING

- ✓ **APPEARANCE**
Uniform flowering of noble mould
- ✓ **TOUCH**
Compact and dry meat
- ✓ **COLOUR**
Uniform rosé colour with white fat parts

The reliability of Made in Italy



DESIGNED AND MANUFACTURED
BY ZERNIKE

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

Technological innovation, components, production, passion and quality are 100% Italian for aging meats and curing cheese.

Patented Quality



HOLDER OF
TWO PATENTS

In designing **KLIMA AGING**, we focused on **recreating the perfect microclimate** and natural reactions, traditionally exploited by man, for ripening meats and curing cheeses.

Starting from these assumptions, we have conceived a **unique ager** on the market, with an intuitive technology **combining our patents on ventilation and the sausages handling with our customized recipes, which are suitable for every need.**

ZERNIKE
HO.RE.CA. INNOVATION LEADER

KLIMA AGING

*... One single technology
Many different treatments ...*

KLIMA AGING is conceived for **those who want to age meats or curing cheese**.

When tradition, the one that taught us to **work raw materials without additives and preservatives**, meets technology it is possible to **optimize the work** and expand its production.

KLIMA AGING combines technology and simplicity, **making the curing process easy to make and within everyone's reach**: restaurants, holiday farms, butcheries, small farms and dairies.

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 AGING** 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 precision of the electronic control **allows a precise management of temperature, humidity and air circulation inside the chamber** that allows to reproduce the ideal conditions for a **quality seasoning even without the use of additives or preservatives**.

*Sausage factory TRENTINO
- Nago Torbole - TN - Italy*



Even ventilation and perfect microclimate

PATENTED

The unique and patented "V-O" air ventilation system is one of the details that makes **KLIMA AGING** the most innovative 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 product 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 hanged product inside the cabinet, which makes it easier to organize your work.



*Owner,
Butcher's shop
LA BOTTEGA
DEL MAIALE
- Italy -*

"... With Klima Aging is possible to ripen and sell cured meat anytime, independently from seasonality ..."



*Detail of the irregular hole
pattern on the internal back wall*

Advantages

- ✓ **Perfect aging of each sausage, regardless of the position** inside the chamber.
-

- ✓ **Uniform and controlled flowering** of noble molds.
-

- ✓ Possibility of **varying the aging speed by performing slow-maturing or rapid acidification programs.**
-

- ✓ **Automatic stand-by periods** to allow humidity to transmigrate from the inside to the outside of the casing **and avoid excessive and uneven drying.**
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- ✓ **Automatic replacement of the air** which allows re-oxygenation of the molds **by extracting the internal air which, saturated with the gases** deriving from the various aging processes, could compromise the final result.

**Owner,
Butcher's shops
RAIS SRL
- Cagliari -
- Italy -**



"... Thanks to Klima Aging I am able to diversify, varying and increasing my proposal in my butcher shops. Now, by selecting the desired preset program, I can alternate different seasonings such as coppa, bacon or sausages. I am very satisfied and I can only recommend this ripening! ..."





Storage

An exclusive patented system of frames with custom triangular teeth that help the loading and unloading of cured meat.

These frames **avoid the use of hooks optimizing the space vertically solving any standard problem with the use of classic bars.**

Thank to these frames we use entirely the whole volumes inside the cell, increasing productivity and improving the cured meat management.

Sliding the frames along custom guides, every single salami can be hanged or took out singularly, without the need to move all the others.





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 AGING** display is very intuitive and will allow you to easily customize and save each single phase of the processes.

Remote control and diagnostics

The innovative **remote control and diagnostics** allow **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.



*End user,
Stanislav
Simonyan,
appassionato
di stagionatura
- Spagna -*

"... Though I've made already more than ten kinds of charcuterie products, I still got a feeling it's not even 10% of what this chamber allows to perform

...The perfect automatic functioning and the remote control of Klima Aging allows me not to stand in front of it all the time; opposite, it gives me freedom to travel all around the world knowing that my sausages are in good hands ..."



View of the back of the KLIMA AGING 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 AGING 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.

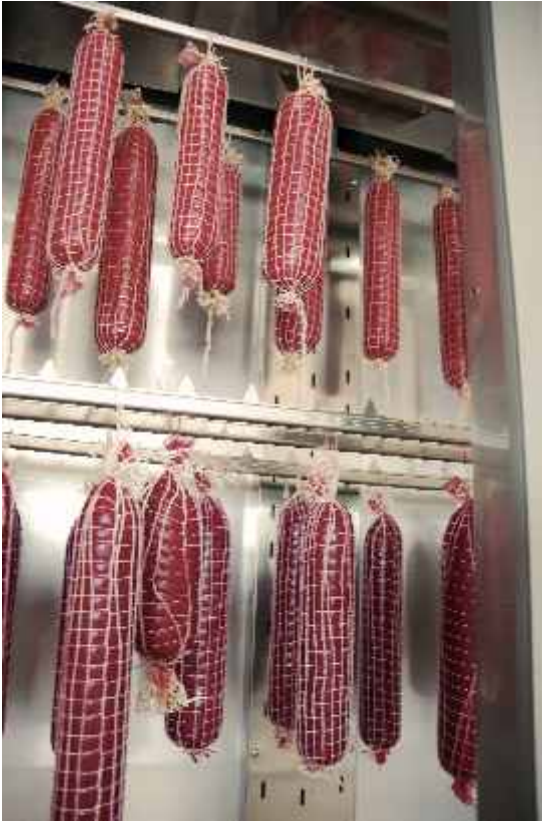
More space... Higher productivity!

Choosing a professional 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 AGING 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 AGING**
to save money...



Vegan salami
with KLIMA AGING

No seasonal limit on productivity

Whether it is sausages or cheeses, of animal or vegetable nature, the craft production requires the upmost attention to every single detail.

Temperature, humidity, ventilation and duration must be managed in every single phase in order to create that unique microclimate capable of defining the characteristic, genuine and pure flavor of the food.

Maturing and ripening always require certain climatic conditions: this is why craft production must follow a certain productive seasonality. Otherwise, the taste of the products being seasoned would be negatively affected.

KLIMA AGING cabinets solve this problem because they are able to recreate a unique microclimate all year round, ideal for ventilation, temperature and humidity.

KLIMA AGING guarantees anyone who wants to produce independently a high quality standard without the need to use preservatives or additives.



Vegan sausages and cheeses

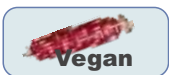
Zernike is always keen to new market demands. Our **KLIMA AGING** agers are perfect to meet the needs of the ever-expanding vegan market.

Totally vegan sausages and cheeses require processing and fermentation similar to the classic ones with more or less long curing times.

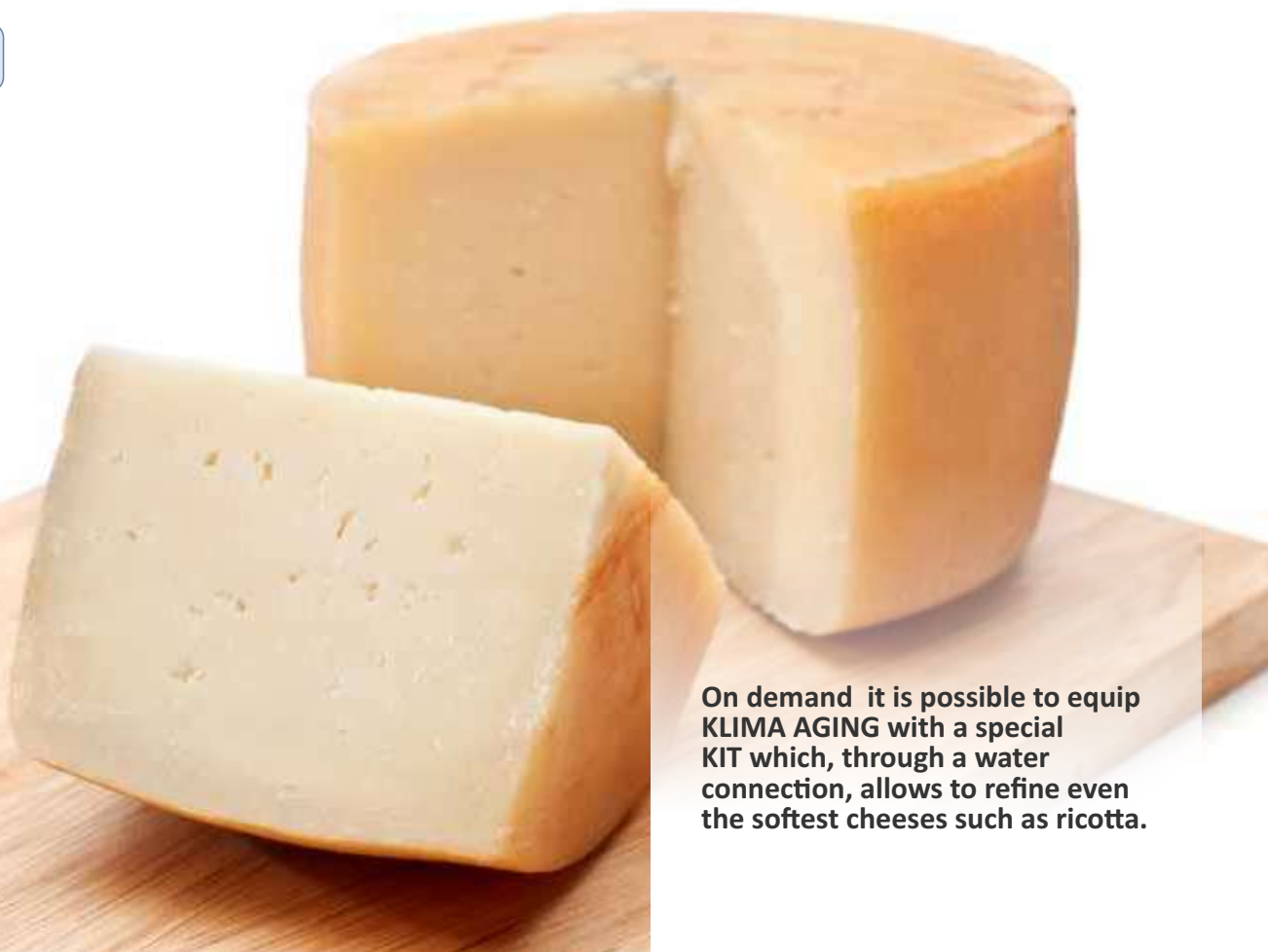
This is why you need a professional machine for vegan cheeses and cured meats, capable of giving safety to the user, who can thus control all the stages of the curing and aging process using programs specially created with dedicated icons.



Vegan cheeses with
KLIMA AGING



Icons for processing
vegan food



On demand it is possible to equip **KLIMA AGING** with a special **KIT** which, through a water connection, allows to refine even the softest cheeses such as ricotta.



models BASIC	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max*	40/70 Kg*	50/80 Kg*	80/140 Kg*
AGING SYSTEM	KAB700PV	KAB900PV	KAB1500PV
Size	740x850x2115h	920x850x2115h	1460x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1
Power	kW 1,05	kW 1,05	kW 1,80
Included standard accessories	2 hang meats frames of 36 jags 2 inox rails couple	2 hang meats frames of 48 jags 2 inox rails couple	4 hang meats frames of 36 jags 4 inox rails couple

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	LINE 900	LINE 1500	LINE 700
Capacity Kg min/max*	40/70 Kg*	50/80 Kg*	80/140 Kg*	40/70 Kg*
AGING SYSTEM	KAS700PV	KAS900PV	KAS1500PV	KAS700PVB
Size	740x850x2115h	920x800x2115h	1460x850x2115h	740x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1	230V/50/1
Power	kW 1,05	kW 1,05	kW 1,80	kW 1,05
Included standard accessories	3 hang meats frames of 36 jags 3 inox rails couple	3 hang meats frames of 48 jags 3 inox rails couple	6 hang meats frames of 36 jags 6 inox rails couple	3 hang meats frames of 36 jags 3 inox rails couple

* Suggested capacity for a correct working



models SYSTEM DOUBLE

	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max*	40/70 Kg*	50/80 Kg*	80/140 Kg*
AGING SYSTEM	KASD700PVB	KASD900PVB	KASD1500PVB
Size	740x850x2115h	920x850x2115h	1460x800x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1
Power	kW 1,05	kW 1,05	kW 1,80
Included standard accessories	3 hang meats frames of 36 jags 3 inox rails couple	3 hang meats frames of 48 jags 3 inox rails couple	6 hang meats frames of 36 jags 6 inox rails couple

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* Suggested capacity for a correct working



LINE 900	LINE 1500
50/80 Kg*	80/140 Kg*
KAS900PVB	KAS1500PVB
920x800x2115h	1460x850x2115h
230V/50/1	230V/50/1
kW 1,05	kW 1,80
3 hang meats frames of 48 jags 3 inox rails couple	6 hang meats frames of 36 jags 6 inox rails couple

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

KIT.FOMO

Kit for those who need to refine soft cheeses. It Includes:

- humidity generator kit
- filter kit

(Available only for System models)

ACCESSORIES ON DEMAND

RAILS COUPLE

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



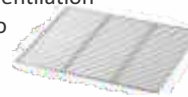
TOOTH HANGING

48 tooth hanging frames for model 900 and 36 teeth for models 700 and 1500.



STAINLESS STEEL or RILSAN GRILL

The grill is the optimal support that allows to ventilation and humidity to reach cheeses.



WHEELS

Wheels kit with bearings. One wheel is with brakes.



GSM MONITORING AND SUPERVISORY SYSTEM

Automatic alarm call in case of anomalies during processes.

(Available only for System models)



OXIGENKLIMA (patented)

Programmable system for the sanitification of internal area.

(Available only for System models)



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