

KLIMA MEAT

DRY AGING MEAT



ZERNIKE
HO.RE.CA. INNOVATION LEADER

Made in Italy

THE BENEFITS OF AGED MEAT



Greater tenderness

The aging process naturally breaks down the muscle fibers in the meat. This makes the meat much softer and more pleasant to chew.



More intense and pleasant flavour

Aging concentrates and enriches the flavors, giving the meat a more complex taste.



Better digestibility

During aging, natural enzymes break down some of the proteins and connective tissue. This makes the meat lighter and easier to digest.



Better cooking performance

During aging, the meat loses some of its excess water in a controlled manner. However, at the same time, its water retention capacity improves, resulting in less loss of liquid during cooking.



Enhancement of organoleptic qualities

In well-aged meat, the organoleptic characteristics due to the breed, the diet and the type of farming emerge more clearly.





**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..."



Bova's The Grill Steakhouse Restaurant Steakhouse - Rome - IT

Featuring a modern and linear design, **KLIMA MEAT** is made of **AISI 304 stainless steel**, compliant with **CE regulations for contact with food**, and insulated with cyclopentane to ensure optimal thermal insulation.

It's a one-of-a-kind device, made so **by exclusive patents** that set its performance apart on the market. All functions are managed via a highly readable touchscreen display, with intuitive icons designed directly by our team.

This allows for **simple and immediate control** of each phase of the process, with the ability to modify the set temperature, humidity and ventilation parameters inside the chamber with maximum precision and in real time.

The synergy between the patented **OxygenKLIMA** system, dedicated to oxygenation, and the V-O ventilation system, **allows us to reproduce optimal conditions for high-quality aging**.

The result? **An environment that effectively limits the risk of cross-contamination, the formation of unwanted mold, and the development of unpleasant odors**, making it possible for anyone to perform professional aging, in complete biosafety, with ease and precision.

Thanks to this system, restaurants, steakhouses, butchers, farm holiday businesses, and supermarkets can finally independently manage the aging of their meats: a crucial step in defining the organoleptic quality and enhancing its flavor and tenderness.

Even ventilation and perfect microclimate

The 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.

You will also have a reduction in waste: less moist meat and less mold means you don't have to constantly trim the loins.



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.

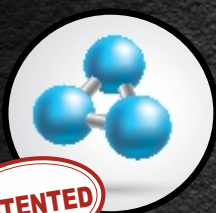
✓ **Sanitize without using chemicals,** even those parts difficult to reach such as the internal ventilation ducts and the refrigerating unit components.

✓ **Oxygenate the meat,** taking air from the outside and introducing pure oxygen into the chamber in a controlled and dosed way.



Two lines for every need

Depending on their needs, the customer can choose between the EASY line and the SYSTEM line, without having to give up Zernike quality.

**PATENTED****PATENTED**

The reliability of Made in Italy

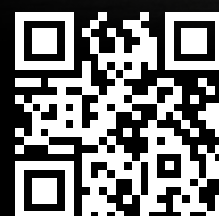
KLIMA MEAT is designed and manufactured entirely in Italy using high quality material and cutting-edge technology.

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

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.**



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.**

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.



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.

Owning a dry aging cabinet that **also serves as a piece of furniture** which gives identity and character to the environment.



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!..."



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..."



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.

Always with a view to containing energy costs, we decided to carry out defrosting using hot gas and to insulate all the walls of **KLIMA MEAT** with cyclopentane.

Variable ventilation speed



The variable fan speed feature ensures more flexibility, better performance and an even more personalized user experience.



Adjustable and Dimmable LED Lights for Maximum Visibility



Every detail matters, especially when it comes to displaying premium meats at their best. Our ripening cabinets are equipped **with highly efficient, adjustable LED lights**, designed to highlight each cut with precise, dimmable illumination.

Thanks to the ability to direct the light beam, the product's visual appearance is always impeccable, without discoloration or overheating. Elegance, functionality, and energy savings: the right lighting makes all the difference.



...a diversified proposal...

KLIMA MEAT DOUBLE

All models are also available with a glass back panel: a versatile option for your business.

Placed in the right spot, **the non-opening glass back panel offers customers visibility and a choice of different cuts of meat being aged.**

At the same time, the opposite side, with its opening door, remains convenient for the operator.

To maximize the aesthetic appeal, you can also add the elegant and practical lower cover.



Founder
Gianmarco Venuto,
Butcher Shop with Kitchen
Milan - Italy

"...The maturator is easy to use, easy to maintain, and intuitive to set.

The programs for the different maturations are all effective and ensure different results for the different types of maturation desired.

The machine has two sanitization methods: the manual one is very simple and quick to perform, as it is not a difficult process, while the automatic one is quick and convenient to activate..."



...a diversified proposal...

KLIMA MEAT VISION

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 120 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 unchangeable.

The optional base, in addition to supporting the machine, offers a convenient two-door storage compartment.



...a diversified proposal...

KLIMA MEAT 500

The KLIMA MEAT 500 is a compact and elegant solution that allows you to safely handle, preserve, and age even small quantities of meat, without sacrificing Zernike quality.

The optional podium increases the machine's visibility while maintaining its sleek lines.



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

"...by dry aging process the time make 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..."



Step-by-step guidance with intuitive icons



Each phase of the cycle is clear and guided.

The new 10,1" color touchscreen interface of the System line guides you through every operation with easy-to-read icons and immediate visual instructions, reducing errors and eliminating learning curves.

The easily configurable multilingual option makes it easy to use.

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.





Network Connectivity and Remote Control

Control **KLIMA MEAT** from anywhere.

Thanks to Wi-Fi, you can:

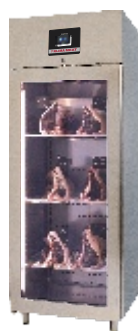
- Monitor the machine's status in real time
- Manage and modify cycles remotely
- Receive remote technical assistance and software updates
- Receive notifications of any alarms
- Reduce on-site visits, maximizing operational continuity



Thanks to a data logger that continuously records certain cabinet parameters, it is possible to consult or download, in Excel format, system operation data, allowing you to detect any anomalies and ensure 24-hour HACCP traceability.

Your KLIMA

patented



Series EASY



Digital
Display

Capacity Kg min/max*

Stainless steel
Black metal
Black metal, rear glass

Size

Voltage

Power

Included standard
accessories

LINE 700

50/130 Kg*

KME700PV
KME700PVB
KMED700PVB

740x850x2115h

230V/50/1

kW 0,40

4 rilsan fridge racks
4 couples inox rails
Oxigenklima

LINE 900

60/180 Kg*

KME900PV
KME900PVB
KMED900PVB

920x800x2115h

230V/50/1

kW 0,40

4 rilsan fridge racks
4 couples inox rails
Oxigenklima

LINE 1500

100/260 Kg*

KME1500PV
KME1500PVB
KMED1500PVB

1460x850x2115h

230V/50/1

kW 0,70

8 rilsan fridge racks
8 couples inox rails
Oxigenklima

* Suggested capacity for a correct working

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



Series SYSTEM



10.1" color
Touch Screen
Display

Capacity Kg min/max*

Stainless steel
Black metal
Black metal, rear glass

Size

Voltage

Power

Included standard
accessories

LINE 700

50/130 Kg*

KMS700PV
KMS700PVB
KMSD700PVB

740x850x2115h

230V/50/1

kW 1,50

4 inox fridge racks
4 couples inox rails
Filter kit
Oxigenklima

LINE 900

60/180 Kg*

KMS900PV
KMS900PVB
KMSD900PVB

920x800x2115h

230V/50/1

kW 1,50

4 inox fridge racks
4 couples inox rails
Filter kit
Oxigenklima

LINE 1500

100/260 Kg*

KMS1500PV
KMS1500PVB
KMSD1500PVB

1460x850x2115h

230V/50/1

kW 1,90

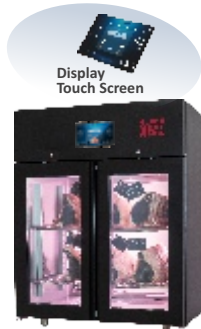
8 inox fridge racks
8 couples inox rails
Filter kit
Oxigenklima

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Digital Display



Display Touch Screen



Digital Display

Line VISION

	SERIES VISION EASY	SERIES VISION SYSTEM
Capacity Kg min/max*	60/120 Kg*	60/120 Kg*
Stainless steel Black metal Black metal, rear glass	/ / KMVE	/ / KMVS
Size	1100x765x1390h	1100x765x1390h
Voltage	230V/50/1	230V/50/1
Power	kW 0,40	kW 0,40
Included standard accessories	2 inox fridge racks 2 couples inox rails Oxygenklima	3 inox fridge racks 3 couples inox rails Oxygenklima

* Suggested capacity for a correct working

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Line 500

	SERIES 500 EASY
Capacity Kg min/max*	50/100 Kg*
Stainless steel Black metal Black metal, rear glass	/ / KME500PVB /
Size	665x745x1840h
Voltage	230V/50/1
Power	kW 0,40
Included standard accessories	3 inox fridge racks 3 couples inox rails Oxygenklima

* Suggested capacity for a correct working

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ACCESSORIES ON DEMAND

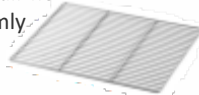
RAILS COUPLE

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.



BASE for KLIMA VISION

Storage metal cabinet base with prepainted panel black color.
Dimensions:
1100x765x800h.



WHEELS

Wheels kit with bearings. One wheel is with brakes.



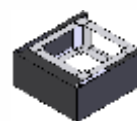
EVAPORATION KIT

Condensate collection and evaporation tray with self-regulating heating element.



BASE for KLIMA 500

Metal cabinet base with prepainted panel black color.
Dimensions:
665x745x33h



Wi-Fi CONNECTION

Wi-Fi interface for remote control and management.



TUBULAR HOOK

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



PLINTH for KLIMA

Removable metal bottom cover to be installed under the body of the KLIMA suitable for covering the feet.



PRICE TAG

Rigid tag with pin on which you can write the references and the price of the meat placed in maturation.



DIMMING KIT

Thanks to the dimming kit you can adjust the brightness level inside the machine.

ZERNIKE

HO.RE.CA. INNOVATION LEADER

www.zernike.it



Via del Progresso, 15 - 47030 San Mauro Pascoli (FC) - Italy
Tel. +39 0541 810270 Fax. +39 0541 937456
export@zernike.it

made in Italy

KLIMA

