



KLIMA FISH, the latest patented ageing device born in the Zernike house, overturns the established paradigms on fish processing.

Thanks to **KLIMA FISH** the best fish will no longer be the one just caught, but the ripened one.

The ageing of the fish is in fact a process that softens the meat, intensifies the flavors and increases the juiciness, allowing to extract and enhance all the organoleptic characteristics of the fish which otherwise would be quite neutral.

The seasoning of seafood cured meats **manages to combine the pork butchery tradition with the world of fish, creating healthier and more innovative products.**



**A PERFECT MICROCLIMATE
WITH A UNIQUE AIR
DIFFUSION SYSTEM**

The precision of the electronic control allows precise management of temperature, humidity and air recirculation inside the chamber



**HEALS WITHOUT
THE USE OF CHEMICALS**

The patented oxygenation system OxigenKLIMA, allows to reproduce the ideal conditions for a quality food processing in perfect biosecurity, reducing unpleasant odor, the dangers of decomposition and bacterial proliferation.



Seafood butcher's ONE single machine for TWO different but contemporary processes

“Treating fish like meat” is a very ancient practice, almost forgotten but which has survived and remained alive in small local Italian businesses.

Today the attention that is increasingly placed on the quality of the product, on **the respect of environmental resources and on the reduction of food waste** is leading to resume these old conservation techniques that **allow to prolong the shelf-life of an easily perishable product, enhance and use parts that are usually discarded.**

The cured meats made with fish have the merit of making available to consumers more creative recipes, rich in Omega 3 and therefore healthier than the classic cured meats and sausages of meat.

KLIMA FISH is therefore not just a simple fish ripener but, thanks to its own technology, **it is able to age fish cured meats.**



Cod lard



Salmon speck



**Enhances the
organoleptic qualities**



**Prolong the
shelf life**



**Reduce waste
by using all
parts of the fish**



**Experience new
processing methods
with fish**



No more complicated manuals and instructions!

The touch screen of the **KLIMA FISH SYSTEM** range is the only one on the market with intuitive graphic icons associated with programs already set for each type of processing.



EASY version. Easy and intuitive.

Customize your production!

Do you need to create a customized program?

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

**Owner and Chef
Marco Claroni
"Osteria
dell'Orologio"
ROME - Italy**



*"... **KLIMA FISH** has become a point of reference in my daily work. It is the tool I needed to carry out my project on the "Sea Butcher".*

The possibility of maturing in a professional way, managing values such as humidity, ventilation, temperature and oxygenation at all times, allows me to work in a safe and healthy way.

*With **KLIMA FISH** I am able to experiment with new processing of the fish which thus expresses all its iodine aromas and I am able to work on different degrees of consistency of the meat.*

This allows me to mature the fish in an optimal way and at the same time to create different products such as bottarga, cured meats and sea hams..."

Remote control and diagnostics

The innovative technology of remote diagnosis and remote management present on our **KLIMA** allows **remote connection to the machine control unit for constant monitoring**, ensuring 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.

Furthermore, thanks to the presence of a datalogger that continuously records the cabinet parameters, **it is possible to consult or download, in Excel format, the datas relating to the operation of the system**, in order to detect some anomalies and have HACCP traceability 24 hours a day.



Even ventilation and perfect microclimate



The **patented "V-O"** air diffusion system inside the cabinet, unique on the market, is one of the details that makes **KLIMA FISH** the most innovative seasoner in the sector.

The asymmetric forometry of the backrest have been studied "ad hoc" through the use of anemometers, in order to guarantee homogeneous ventilation and drying. **The air is in fact channeled both horizontally and vertically to maintain temperature and humidity constant** and recreate the perfect microclimate.

You will not have to move the food inside the cabinet with obvious advantages in organizing the work.



Oxygenated meat and sanitized chamber with OxigenKLIMA



Our cabinets are equipped with **OxigenKLIMA**, a patented device that thanks to the natural power active oxygen sanitizer allows you to obtain maturation in perfect biosafety.

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

✓ **Reoxygenate foods** by taking air from the outside and introducing it in a dosed manner controlled, pure oxygen in the cabinet.

- ✓ **Eliminate unpleasant smell.** Under normal conditions, a day is enough for the fish to exude strong and bad smells. Oxigenklima eliminates odor nuisance throughout the entire food processing process.
- ✓ **Avoid dangerous contaminations.** between the many foods being processed present non-homogeneous starting conditions.
- ✓ **Sanitize without using chemicals,** even those parts difficult to reach such as the internal ventilation ducts and the refrigerating unit components.

Low energy consumption



KLIMA FISH is equipped with a monobloc refrigeration unit designed specifically by our technicians to carry out at the best way the maturation processing.

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 2021.

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 FISH 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 FISH**
to earn...



models EASY

	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max* <i>Stainless steel</i> <i>Black metal</i> <i>Black metal, rear glass</i>	30/50 Kg* KFE700PV KFE700PVB KFED700PVB	40/60 Kg* KFE900PV KFE900PVB KFED900PVB	60/100 Kg* KFE1500PV KFE1500PVB KFED1500PVB
Size	740x850x2115h	920x800x2115h	1460x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1
Power	kW 0,40	kW 0,40	kW 0,70
Included standard accessories	1 inox fridge rack 2 hooks system, 8 hooks 1 hang meats frame of 36 jags 3 couples inox rails	1 inox fridge rack 2 hooks system, 8 hooks 1 hang meats frame of 48 jags 3 couples inox rails	2 inox fridge racks 4 hooks system, 16 hooks 2 hang meats frames of 36 jags 6 couples inox rails

* 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.



models SYSTEM

	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max* <i>Stainless steel</i> <i>Black metal</i> <i>Black metal, rear glass</i>	30/50 Kg* KFS700PV KFS700PVB KFSD700PVB	40/60 Kg* KFS900PV KFS900PVB KFSD900PVB	60/100 Kg* KFS1500PV KFS1500PVB KFSD1500PVB
Size	740x850x2115h	920x800x2115h	1460x850x2115h
Voltage	230V/50/1	230V/50/1	230V/50/1
Power	kW 0,40	kW 0,40	kW 0,70
Included standard accessories	2 inox fridge racks 2 hooks system, 8 hooks 1 hang meats frame of 36 jags 4 couples inox rails	2 inox fridge racks 2 hooks system, 8 hooks 1 hang meats frame of 48 jags 4 couples inox rails	2 inox fridge racks 4 hooks system, 16 hooks 2 hang meats frames of 36 jags 8 couples inox rails

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Line 500

MODEL 500 EASY

Capacity Kg min/max*	20/40 Kg*
Stainless steel Black metal Black metal, rear glass	/ KFE500PVB /
Size	665x745x1840h
Voltage	230V/50/1
Power	kW 0,55
Included standard accessories	1 inox fridge rack 1 hooks system, 4 hooks 1 hang meats frames of 30 jags 3 couples inox rails

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* Suggested capacity for a correct working

ACCESSORIES ON DEMAND

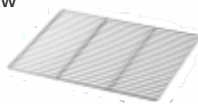
RAILS COUPLE

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



STEEL FRIDGE RACK

The grill is the optimal support surface to allow the diffusion of the microclimate.



PRICE TAG

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



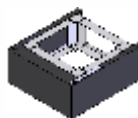
WHEELS

Wheels kit with bearings. Two wheel are with brakes.



BASE for KLIMA 500

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



PLINTH for KLIMA

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



GSM MONITORING AND SUPERVISORY SYSTEM

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



TUBULAR HOOK

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



FISH CURED HANGING FRAME

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





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made in Italy

KLIMA®

