



**KLIMA
BOX**

Two systems, one winning solution!
Maturing, seasoning or preserving
in complete biosecurity

Microbiological safety of food in the cold room

Most fresh foods are stored in cold storage for several days.

It is therefore inevitable that in these spaces, with low temperatures, high humidity and frequent movements from outside, biological contaminants such as bacteria, mold, and viruses can easily proliferate, which can affect the foods themselves or the surfaces they come in contact with.

Thus was born **KLIMA BOX**, the only high-performance refrigerated room that integrates the patented ventilation system with the sanitizing power of active oxygen. Thanks to a custom-designed ducting system, **Oxigenbox** generates and releases active oxygen in a measured and controlled manner, offering several advantages.



Does not release chemicals

It is a preservation system that does not require the use of chemicals and therefore does not run the risk of having chemical residues, harmful to humans and the environment, either on food or on treated surfaces.



Reach every corner

Every corner of the cell is sanitized and 99.98% of all viruses present on the surfaces of food and objects are eliminated, with the not insignificant advantage of reducing the onset of bacteria, mold, fungi and unpleasant odors.



Prolongs the shelf life

Extends the shelf life of treated food products, reducing waste. Storing food in **KLIMA BOX** cells slows the multiplication of microorganisms naturally present in food, which trigger the food's degradation process, causing oxidation, fat rancidity, color and flavor changes and decomposition.

A cell of superior technical quality

The new range of **KLIMA BOX** cells represents excellence in maintaining the freshness and organoleptic qualities of food products.

With **KLIMA BOX** it is now possible to mature meat, season cured meats or simply store food in perfect biosecurity, increasing its shelf life.

The specially designed conveyors, using anemometers, ensure uniform ventilation, creating a perfect microclimate that maintains constant temperature and humidity throughout the room (patent no. ITMI20091502).

The modularity of the panels with 20 cm pitch, the production flexibility and the possibility of custom design allow the cell to be configured according to the customer's specific needs, guaranteeing:

- Maximum product quality under all circumstances
- Optimal space management and versatility
- Quick and easy installation thanks to innovative fastening hooks
- High level of hygiene and ease of cleaning thanks to sanitary profiles
- High energy efficiency and reduced environmental impact



MAMAF

MAMAF butcher shop
by Maffioli Angelo
- VA - Italy -

"...OxygenBox has been installed in the static cell of over-the-counter products, the one where fresh products are stored every day and where the risk of deterioration is higher due to the presence of blood, high humidity and environmental contamination .

The result obtained using OxygenBox is very good: intact product quality, minimized waste and an environment that is always clean..."



We guarantee the recognized quality of our products and services thanks to strict control processes and utmost attention to detail. All made in Italy.



We design and manufacture tailor-made solutions based on our customers' needs, working with them to develop the best solutions.

KLIMA BOX

Characteristics in short

Thermal glass panels

Depending on your needs, you can choose panels with thermal glass which, in addition to ensuring practical visual monitoring, will make **KLIMA BOX** an excellent furnishing accessory.

Modular door

The semi-recessed door, equipped with a safety microswitch, is available in both 70 cm and 90 cm versions.

The PVC perimeter seal is mounted on a plastic profile to ensure a perfect seal and excellent thermal insulation.

Ramp

The optional access ramp is ideal for passage with trolleys and pallet trucks.

Health profiles

PVC sanitary profiles ensure a hermetic seal by covering the corners between the wall and the floor, providing excellent protection against water, dirt, and bacteria, ensuring high hygiene standards.

The range also includes corner fittings and caps.

Flooring

The floor is non-slip and made of durable materials that can easily withstand daily wear and tear.

A reinforced, wheeled floor is also available upon request.

Compensation valve

Each cell is supplied with an appropriate pressure relief valve to maintain balanced pressure between inside and outside.

Custom monobloc

The tropicalized monobloc uses R290, the most efficient and environmentally friendly refrigerant on the market.

Its easy installation on pre-cut panels guarantees customers a cutting-edge product with low noise and reduced energy consumption.



Highly insulated walls

The panels and door are clad in RAL 9010 white plastic-coated zinc sheet metal and made of high-density polyurethane (40 kg/m³) for effective insulation.

Thanks to the modularity of the panels, with 20 cm pitch, customers can create their own customized cold room, choosing from three different thicknesses: 80, 100, or 120 mm.

Upon request, customers can also choose an AISI 304 stainless steel cladding to withstand the most aggressive environments.



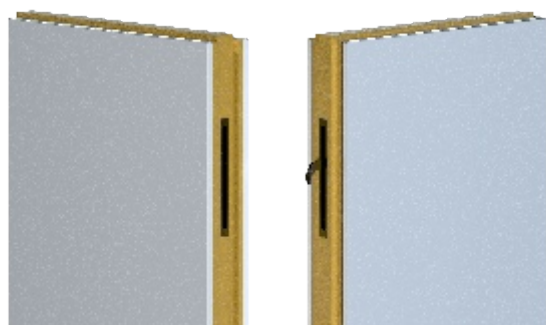
80 mm

100 mm

120 mm

Ease of assembly

The panels are designed without plastic corners or angles for better quality, aesthetics, cell stability and greater ease and speed of assembly: they use an innovative male-female fastening system with hooks to ensure a perfect hermetic seal.



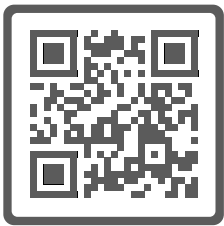
Two solutions for all needs

With **KLIMA BOX** you have the advantage of a **complete, ready-to-use system**: a maturation, seasoning or conservation cell integrated with **Oxygenbox**, designed and custom-made directly in our factories to ensure maximum efficiency and practicality.

But there's more: **Oxygenbox** is also available as a **stand-alone module**, designed to be easily integrated and channeled into existing cells.

An innovation that allows anyone to prolong the freshness of food and prevent oxidation, improving product quality and reducing waste.

Choose the solution that best suits your needs: **Oxygenbox** to improve your existing cell or **KLIMA BOX** for a 360° renewal.



made in Italy

The advantages of Oxygenbox

Meat

The power of active oxygen **blocks the multiplication of micro-organisms** (naturally already present in this type of food) and the **formation of moulds that alter the outer layer of the meat placed in conservation.**

It prolongs the preservation of the original state of the meat fibres by limiting their oxidation, keeping them more tender and preserving their fresh smell and genuine flavour.

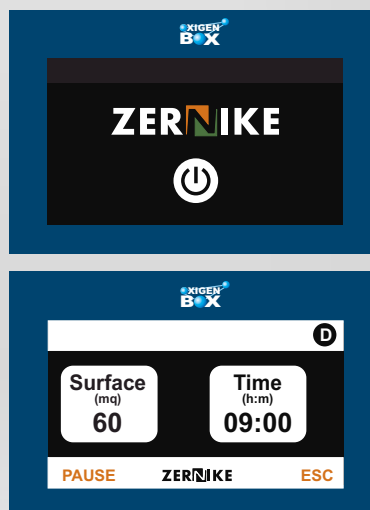
Fish

The positive effects obtained in the preservation of fish are many.

PH stabilizes, delaying rigor mortis. The development of the micro-organisms present is limited especially on the gills, on the skin and in the intestine which cause the rancidity of fats and the bad smell of fish.

Large touch screen display

The touch screen controller is intuitive and easy to use. With just a few essential virtual buttons, you can create a customized weekly schedule based on the volume to be treated.



Professional

Oxigenbox is a professional device, completely designed and built in Italy using, without compromise, high quality materials and cutting-edge technology. Technological innovation, components, production, passion and 100% Italian quality to obtain perfect seasoning.

Patented product
n. 202022000005091

Oxigenbox is certified according to the directives of the EUO3TA consortium EU 528/2012 and acts in compliance with "The Biocidal Products Regulations (EU) 528/2012 (BPR)"

Fruits and vegetables

After harvesting, the fruit continues to produce and disperse large quantities of ethylene into the air, the plant hormone responsible for the ripening process.

The treatment with active oxygen significantly reduces the presence of ethylene, delaying the fruit ripening.

Salami and cheese

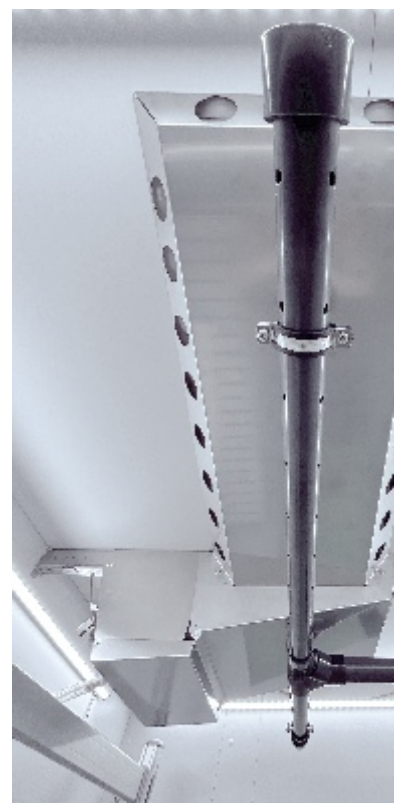
In cold storage rooms for cured meats and or cheese, it is easy for cases of cross-contamina to occur and for the development of moulds, yeasts or mites which irreversibly damage the food. With **Oxigenbox** this risk does not exist.

Ductable system with valve

Oxygenbox is a ducted and customizable system, able to offer an optimal solution for any type and size of cell.

Thanks to the natural sanitizing power of active oxygen, which **Oxygenbox** generates and releases in a measured and controlled manner into the cell through a duct, various benefits are obtained on food.

The non-return valve ensures that the system closes when **Oxygenbox** is not in operation, maintaining the microclimate inside the cell unchanged.



Fattoria FONTETTO
slaughtering and sale
- RN - Italy -



"... We have installed OxygenBox both in the parking cell for the half-carasses and in the salami seasoning cells with unexpected and highly performing results..."

Automatic System

Oxygenbox technology is completely automatic.

It requires no human intervention, and there's no need to interrupt the production or storage process to activate it.

Thanks to the pre-set programs, simply choose the one you need based on the type of food and the desired treatment.

If you need to create a custom program, don't worry; no technical expertise is required, and you can create a custom program in just a few simple steps. *Oxygenbox* will operate completely autonomously for all subsequent days, always ensuring maximum performance.



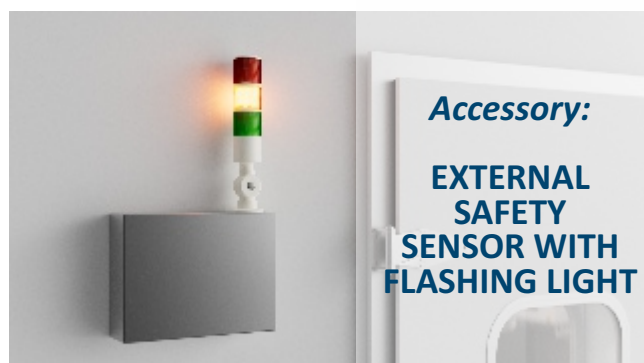
Uniform oxygenation system

Thanks to the asymmetrical openings of the ducts, the active oxygen is able to uniformly envelop the products and all surfaces.

Patented product
n. 202022000001448
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n. 202023000000756



Accessory:
**INTERNAL
CONCENTRATION
DETECTOR**



Accessory:
**EXTERNAL
SAFETY
SENSOR WITH
FLASHING LIGHT**

Customize your production!

Need to create a customized program? **KLIMA BOX** features a simple and intuitive control unit that allows you to customize and save every single step of your processes.

Each step of the program is clear and guided. **The new 10.1" color touchscreen interface guides you** through every operation with easy-to-read icons and immediate visual instructions, reducing errors and eliminating learning curves.

Use is facilitated by the easily configurable **multilingual option**.

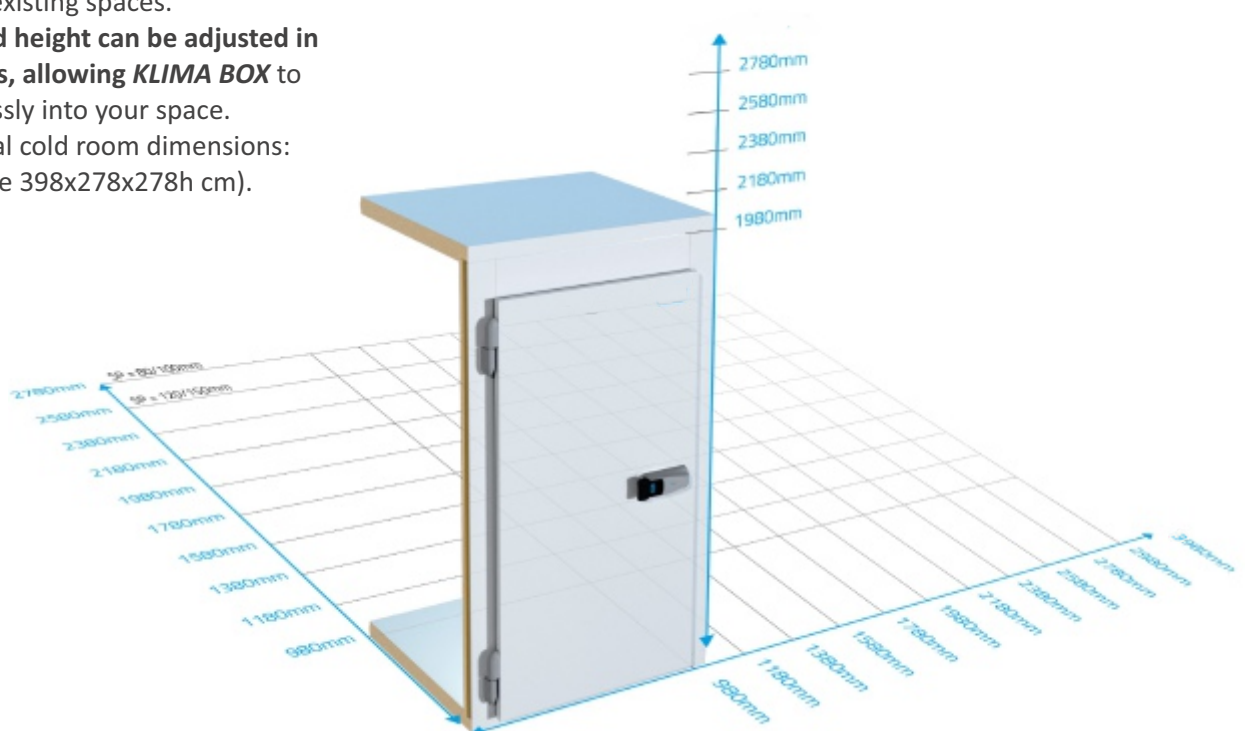


Customize your cell!

KLIMA BOX cold rooms allow for optimal management of existing spaces.

Width, depth and height can be adjusted in 20 cm increments, allowing KLIMA BOX to integrate seamlessly into your space.

Maximum internal cold room dimensions: 31m³ (for example 398x278x278h cm).





Network Connectivity and Remote Control

Control **KLIMA BOX** from anywhere.

Thanks to Wi-Fi, you can:

- Monitor the machine's status in real time
- Manage and modify cycles remotely
- Set sanitization 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 refrigerated room 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.



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