KLIMA FISH

MATURING AND CURING THE FISH

ZERNIKE

HO.RE.CA. INNOVATION LEADER

Made in Italy

THE BENEFITS OF MATURED FISH

Greater tenderness

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

More intense and pleasant flavour

Maturing by reducing the water contained in the fibers, concentrates and enriches the flavors, giving the fish a more refined taste.

Better digestibility

During aging, natural enzymes break down some of the proteins and connective tissue. This makes the fish 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 schrinking during cooking.

Enhancement of organoleptic qualities

In a well matured fish, the organoleptic characteristics due to the species, the diet and the provenance emerge more clearly, enhancing the qualities of the catch.

Owner and Chef
Marco Claroni
"Osteria dell'Orologio"
ROMA - 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..."

Chef
Giulio Valtriani
(MasterChef 14)
Restaurant "ColMare"
Marina di Pisa - Italy

"...the Zernike KLIMA FISH maturer was a crucial choice for me.

After my experience on MasterChef 14, I decided to embark on my restaurant journey by opening ColMare in Marina di Pisa, and I couldn't help but rely on Zernike's quality and reliability to ensure the best possible fish maturation.

Zernike isn't just a work tool but an indispensable ally for anyone who wants to bring excellence and innovation to the table...."

KLIMA FISH, the latest ager/ripener created by Zernike, overturns the consolidated paradigms of fish processing.

Featuring a modern and linear design, ***KLIMA FISH*** **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 unique device made by such **exclusive patents** that set its performance apart on the market. All functions are managed through a highly readable touchscreen display, with intuitive icons designed directly by our team.

This let you have a **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 ***OxigenKLIMA*** system, dedicated to oxygenation and **the V-O ventilation system, allows us to reproduce optimal conditions for high-quality aging or maturing.**

The result? **An environment that effectively limits the risk of cross-contamination, the formation of undesirable mold and the appearance of unpleasant odors,** making it possible for anyone to carry out professional work, in complete biosafety, with ease and precision.

Thanks to this system, restaurants, fishmongers and supermarkets can finally independently manage the maturing and ripening of their fish: a crucial step in defining its organoleptic quality and enhancing its flavor and tenderness.

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Experience new processing methods with fish

Reduce waste recovering the fifth quarter of the fish

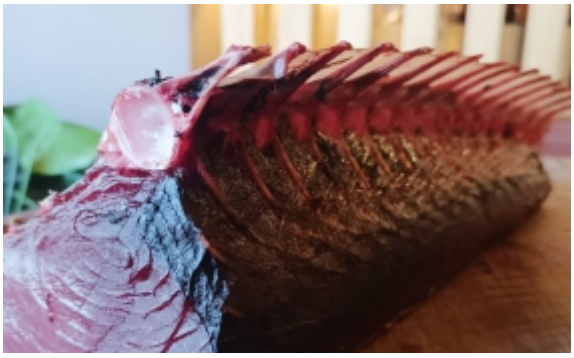
Prolong the shelf life

Enhances the organoleptic qualities

Two lines for every need

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

To maximize the appeal ***KLIMA FISH*** **is also available with a glass backrest to provide greater visibility of the different cuts.**



Fish maturing

To process the fish and obtain its maturation let you have a softener flesh and intensified flavours, as well as increased juiceness, allowing you to extract and enhance all the organoleptic characteristics of the fish that would otherwise be fairly neutral.

Thanks to the patented systems, ***KLIMA FISH*** **is able to mature any type of fish in perfect biosafety**, limiting the development of microorganisms that cause fat deterioration and bad odors.

By increasing the product's shelf life, **aging with *KLIMA FISH* will also be an excellent alternative to traditional preservation methods.**

Seafood Delicatessen

KLIMA FISH is not just a simple ripener but, thanks to its technology, **it can also ages seafood: a single machine for two different but simultaneous processes.**

The curing of seafood cured meats successfully c**ombines the Norcia tradition with the world of fish, innovating the gastronomic offering in restaurants.**

Seafood charcuterie offers consumers more creative dishes, rich in Omega 3 and therefore healthier than traditional cured meats and sausages.
KLIMA FISH maximizes the value of raw materials and **transforms what was previously considered waste into an opportunity.**

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.

Oxygenates and sanitizes 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 unwanted ***bacterial load and mold,*** extending shelf life.
- ***Eliminate unpleasant odors.*** Under normal conditions, it only takes a day for fish to release strong, unpleasant odors. ***OxigenKLIMA*** eliminates these odorous nuisances throughout the entire food processing process.
- ***Avoid dangerous contamination*** among the many processes that present heterogeneous starting conditions.
- ***Sanitize, without the use of chemicals,*** even those hard-to-reach parts such as the internal ventilation duct and the refrigeration unit parts.
- ***Reoxygenate food,*** by taking air from outside and introducing pure oxygen into the chamber in a measured and controlled manner.

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Low energy consumption

KLIMA FISH 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 FISH* with cyclopentane.**

Variable ventilation speed

The variable fan speed feature, necessary for such a delicate product, guarantees greater 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 showcasing our prized fish at their best.
Our cabinets are equipped with **high-efficiency adjustable LED lights** designed to enhance every cut with precise and dimmerable illumination.
Thanks to the **ability to direct the light beam,** the visual appeareance of the product always turns out impeccable without colour changing or overheating.
Elegance, functionality and energy savings: the right light makes the difference.

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Step-by-step guidance with intuitive icons

Each phase of the cycle is clear and guided.
The new 10.1" color touch screen 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 FISH* 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

"...The Zernike fish ripener has proven to be an extremely effective and reliable tool in our daily work. Thanks to its technology, we've achieved consistent ripening, maintaining high standards of quality and freshness, with a significant improvement in product management and customer satisfaction. Highly recommended!..."

Chef Luciano,
Restaurant "La Goletta"
Schiavonea - Italy

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

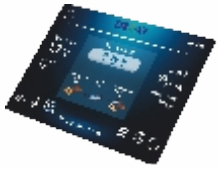
Digital Display

	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max*	30/50 Kg*	40/60 Kg*	60/100 Kg*
Stainless steel	**KFE700PV**	**KFE900PV**	**KFE1500PV**
Black metal	**KFE700PVB**	**KFE900PVB**	**KFE1500PVB**
Black metal, rear glass	**KFED700PVB**	**KFED900PVB**	**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	2 inox fridge racks 1 hook system, 4 hooks 1 hang meat frame of 36 jags 4 couples inox rails	2 inox fridge racks 1 hook system, 4 hooks 1 hang meat frame of 48 jags 4 couples inox rails	4 inox fridge racks 2 hooks systems, 8 hooks 2 hang meat frames of 36 jags 8 couples inox rails

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

Series SYSTEM



10.1" color Touch Screen Display

	LINE 700	LINE 900	LINE 1500
Capacity Kg min/max*	30/50 Kg*	40/60 Kg*	60/100 Kg*
Stainless steel	**KFS700PV**	**KFS900PV**	**KFS1500PV**
Black metal	**KFS700PVB**	**KFS900PVB**	**KFS1500PVB**
Black metal, rear glass	**KFSD700PVB**	**KFSD900PVB**	**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	3 inox fridge racks 2 hook systems, 8 hooks 1 hang meat frame of 36 jags 5 couples inox rails	3 inox fridge racks 2 hook systems, 8 hooks 1 hang meat frame of 48 jags 5 couples inox rails	6 inox fridge racks 4 hook systems, 16 hooks 2 hang meat frames of 36 jags 10 couples inox rails

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* Suggested capacity for a correct working

Line VISION	SERIES VISION EASY	SERIES VISION SYSTEM
Capacity Kg min/max*	20/40 Kg*	20/40 Kg*
Stainless steel	/	/
Black metal	/	/
Black metal, rear glass	**KFVE**	**KFVS**
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	3 inox fridge racks 3 couples inox rails

* Suggested capacity for a correct working

Line 500	SERIES 500 EASY
Capacity Kg min/max*	20/40 Kg*
Stainless steel	/
Black metal	**KFE500PVB**
Black metal, rear glass	/
Size	665x745x1840h
Voltage	230V/50/1
Power	kW 0,40
Included standard accessories	2 inox fridge racks 1 hook system, 4 hooks 1 hang meat frame of 30 jags 4 couples inox rails

* Suggested capacity for a correct working

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ACCESSORIES ON DEMAND

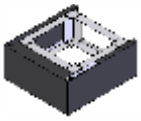
RAILS COUPLE
Stainless steel guides with anti-tipping system. Simple to remove and move.

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

BASE for KLIMA VISION
Storage metal cabinet base with prepainted panel black color.
Dimensions: 1100x765x800h.

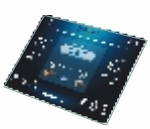
WHEELS
Wheels kit with bearings. One wheel is with brakes.

BASE for KLIMA 500
Metal cabinet base with prepainted panel black color.
Dimensions: 665x745x33h



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

Wi-Fi CONNECTION
Wi-Fi interface for remote control and management.



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.

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

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

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