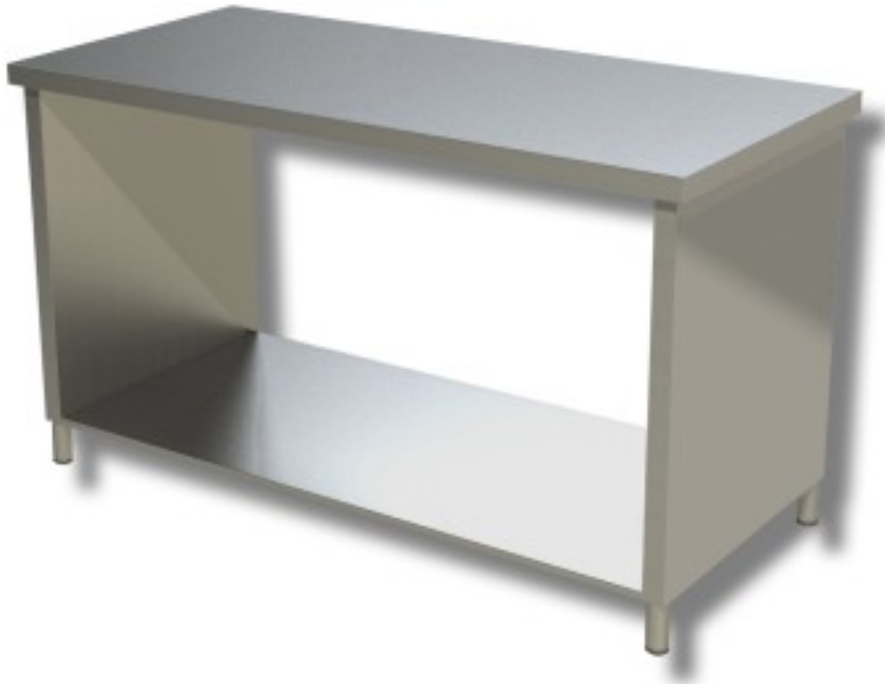


Cod: 38220759

Stainless steel table with sides on 600 mm deep shelf 400x600 mm



Description

Maturing Cabinets are professional refrigerators suitable for maturing meat.

What is maturing

Maturing is a meat maturing process that uses temperature and humidity to make meat softer and juicier. It is mainly used for fine cuts of meat, the taste of which is enhanced by this process.

Meat maturing process

Maturation is a natural biochemical process carried out on meat obtained from the skeletal muscles of animals. Muscle is in fact particularly hard, but also very tasty; thanks to maturation, the muscle meat becomes softer and its flavour more intense, making it edible, as well as having an excellent taste. Matured meat is stored in the refrigerator for periods of time ranging from 10 to several days, depending on the type and cut of meat. The temperature ranges from 0°C to +4°C.

Features Maturing Cabinets

Maturing cabinets are refrigerators equipped with a regulating thermostat to select the most appropriate temperature and humidity for the drying and curing processes.

The structure, both external and internal, is made of stainless steel, a material suitable for contact with food. The front door can be either blind or glass, in the latter case also useful as a display cabinet with the maturing meat in view.

The size varies, from two to four internal shelves. Refrigeration is of the ventilated type, with an internal fan that evenly distributes the temperature to keep all the cold meats inside at the same degree of maturation.

Other features of the seasoning cabinets include:

- temperature adjustment range from -2°C to +10°C;
- humidity regulation range from 40% to 90%;
- capacity up to 1365 l
- automatic defrosting with electric resistance;
- led UV germicidal lamp;
- condensate collection tray;
- touch screen control panel;
- Wi-Fi connection module for remote management.

All these optional extras may vary depending on the model chosen.

How to clean Maturing Cabinets

Maturing cabinets accommodate raw meat for long periods of time. Many models are equipped with a germicidal lamp that prevents and avoids bacterial contamination. In addition to this feature, it is advisable to clean the inside of the meat refrigerator using a non-abrasive sponge and normal, non-aggressive kitchen detergent.

Ripening Cabinets on Ristoattrezzature

Maturing cabinets can be found with different models, of different sizes and functionality, in our catalogue.

All maturing cabinets are CE-marked.

Dimensions

Dimensioni esterne	400x600x850 mm
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