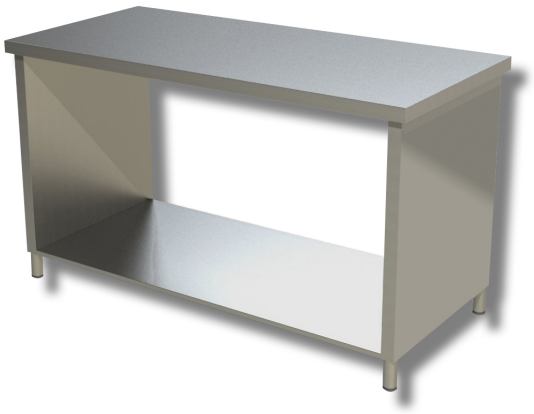
Cod: 38220759

Stainless steel table with side panels on a 60 cm deep top, 40×60 cm



Description

Maturation cabinets are professional refrigerators designed for the maturation of meat.

What is dry-ageing?

Ageing is a process of maturing meat that utilises temperature and humidity to make the meat more tender and juicy. It is mainly used for prime cuts of meat, whose flavour is enhanced by this process.

The meat dry-ageing process

Ageing is a natural biochemical process applied to meat derived from the skeletal muscles of animals. The muscle is, in fact, particularly tough but also very flavourful; thanks to ageing, the meat becomes more tender and its flavour more intense, thus making it edible and ensuring it tastes excellent. Meat undergoing ageing is stored in the fridge for periods ranging from 10 days to several days, depending on the type and cut of meat. The temperature ranges from 0°C to +4°C.

Features of ageing cabinets

Ageing cabinets are refrigerators fitted with a thermostat to regulate the temperature and humidity to the most suitable levels for the drying and maturing processes.

Both the exterior and interior are made of stainless steel, a material suitable for contact with food. The front door can be either solid or glazed; in the latter case, it also serves as a display cabinet, with the maturing meat on full view.

The size varies, with between two and four internal shelves. The refrigeration system is ventilated, with an internal fan that distributes the temperature evenly to ensure all the cured meats inside reach the same stage of curing.

Other features of the curing cabinets include:

- a temperature control range from -2°C to +10°C;
- humidity control range from 40% to 90%;
- capacity of up to 1365 litres;
- automatic defrosting with an electric heating element;
- LED UV germicidal lamp;
- condensate collection tray;
- touchscreen control panel;
- Wi-Fi connection module for remote management.

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

How to clean ageing cabinets

Maturation cabinets are used to store raw meat for long periods of time. Many models are fitted 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 cabinet using a non-abrasive sponge and a standard, mild kitchen detergent.

Meat Maturing Cabinets on Ristoattrezzature

Our catalogue features a range of ageing cabinets in various models, with different capacities and functions.

All dry-aging cabinets carry the CE mark.

. 100% Made in Italy.

Dimensions

External dimensions	400x600x850 mm