

Stagionello® Maturmeat® 150 kg Meat Curing Cabinet with ClimaTouch® and Fumotic®

ITEM: 40299
MODEL: MATC150TF



Produce your own prime quality dry-aged meats!

Maturmeat® is a patented, 100% Italian-made maturation cabinet that safely yields tender, juicy steaks in just 11 days. Featuring an industrial refrigeration unit and the patented Fumotic® system, it regulates humidity to minimize weight loss while enabling safe, combustion-free smoking. Unlike wet aging, Maturmeat® allows for extended, safe meat storage. Everything is managed by the built-in ClimaTouch® screen, which completely automates temperature, humidity, pH, and flavoring, while letting you easily customize recipes and track HACCP data.

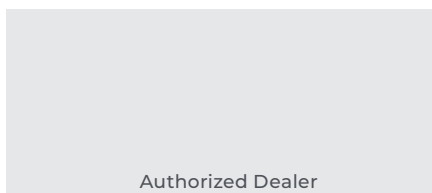
- Up to 150kg of dry aged meat in as little as 11 days
- Specialized for aging, drying, flavouring for many types of meat and for all who want to specialize in the production of prime quality meat
- ClimaTouch, a management and control system, 6" colour touch-screen interface for automatic control of aging, drying, flavoring.
- It is equipped with a probe for pH measurement
- Internal memory available in 352kb RAM for approx. 100 recipes, included are 5 preset recipes
- Comes with automatic internal lighting, height adjustable legs & industrial refrigeration unit (No mono-block), dehumidifier, optional air exchange, heated frame, hot gas defrost, 5 5 stainless steel AISI304 guides sets, 5 5 stainless steel AISI 304 racks, 2 stainless steel AISI 304 door with 2 large glazed glass
- Equipped with Fumotic system for humidification and flavoring with dual tank (water and aroma) and level alarm system
- Shipped on Pallet
- Customizable options (please inquire)

1-833-487-3686

www.trentoequipment.com

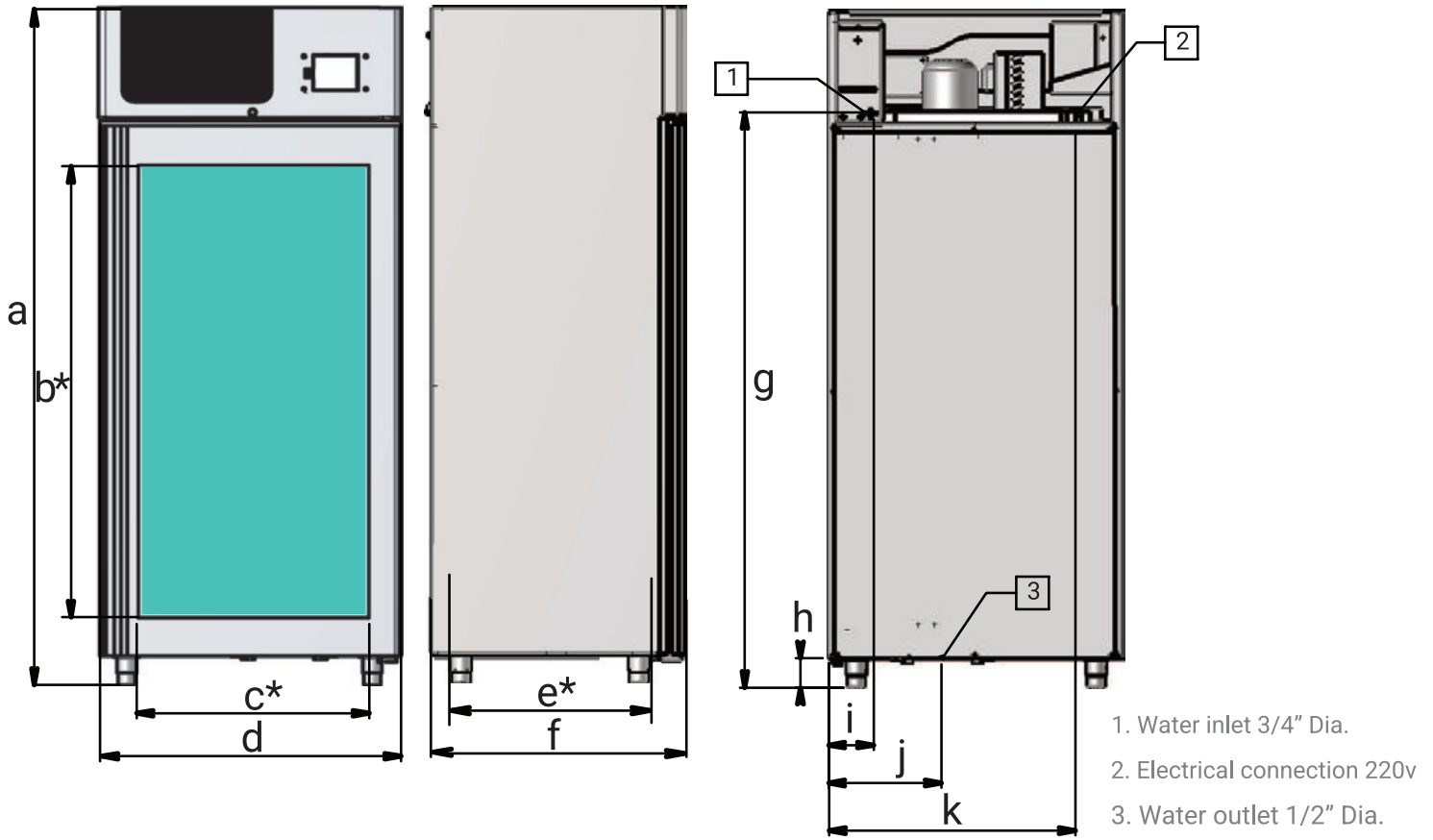
sales@trentoequipment.com

Follow us on social media
@trentoequipment



Authorized Dealer





Dimensions:

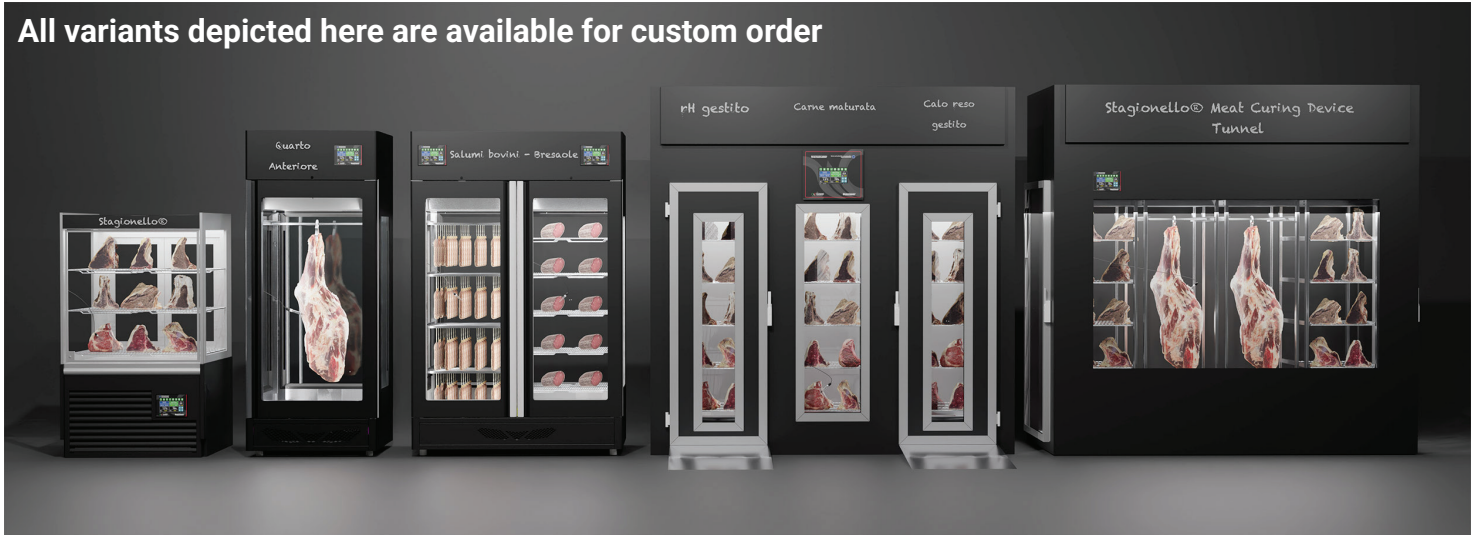
- a.83" (2110 mm)
- b.53.5" (1360 mm*)
- c.28" (710 mm*)
- d.35.4" (900 mm)
- e.25.6" (650 mm*)
- f.30.7" (780 mm)
- g.70.5" (1790 mm)
- h. 5.5" (140 mm)
- i.5.3" (135 mm)
- j.12.2" (310 mm)
- k.30.7" (780 mm)

*Internal dimensions

Technical Specifications	
Item	40299
Model	MATC150TF
Interior	5 Guide sets/ 5 stainless steel shelves
Working Temperature	-5 to 50°C 23 to 122°F
Storage Temperature	-10 to 70°C 14 to 158°F
Ambient Relative Humidity	Less than 90% RH
Power	3.5 kW
Amperage	14.4A
Electrical	220V / 60hz / 1ph
Net Weight	200 kg (440 lb)
Net Dimensions (WDH)	35.4" x 30.7" x 83" (900 x 780 x 2110 mm)

Customization Options (150kg Maturmeat Cabinet)

All variants depicted here are available for custom order



Type

- Cooking
- No Cooking

Version

- Standard
- 2 Glass
- 4 Glass

Color

- Stainless
- Black

Support

- Legs
- Riser
- Casters

Optional Add-ons

- Air Replacement Kit
- Anti-Limescale System
- Driving Couple
- Grid 100-200 Twin
- HACCP Printer
- Tray with double GN 1/1 Bottom
- Tray with double GN 1/2 Bottom
- Wheel Kit (Two braked, Two unbraked)