

Stagionello® Maturmeat® 100 kg Meat Curing Cabinet with ClimaTouch® and Fumotic®

ITEM: 40345
MODEL: MATC100TF



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.

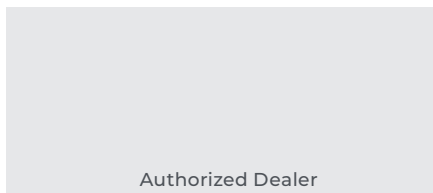
- Up to 100kg of dry aged meat in as little as 11 days
- Specialized for aging, drying, flavouring for many types of meat and for all who want to specialize in the production of prime quality meat
- ClimaTouch, a management and control system, 6" colour touch-screen interface for automatic control of 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

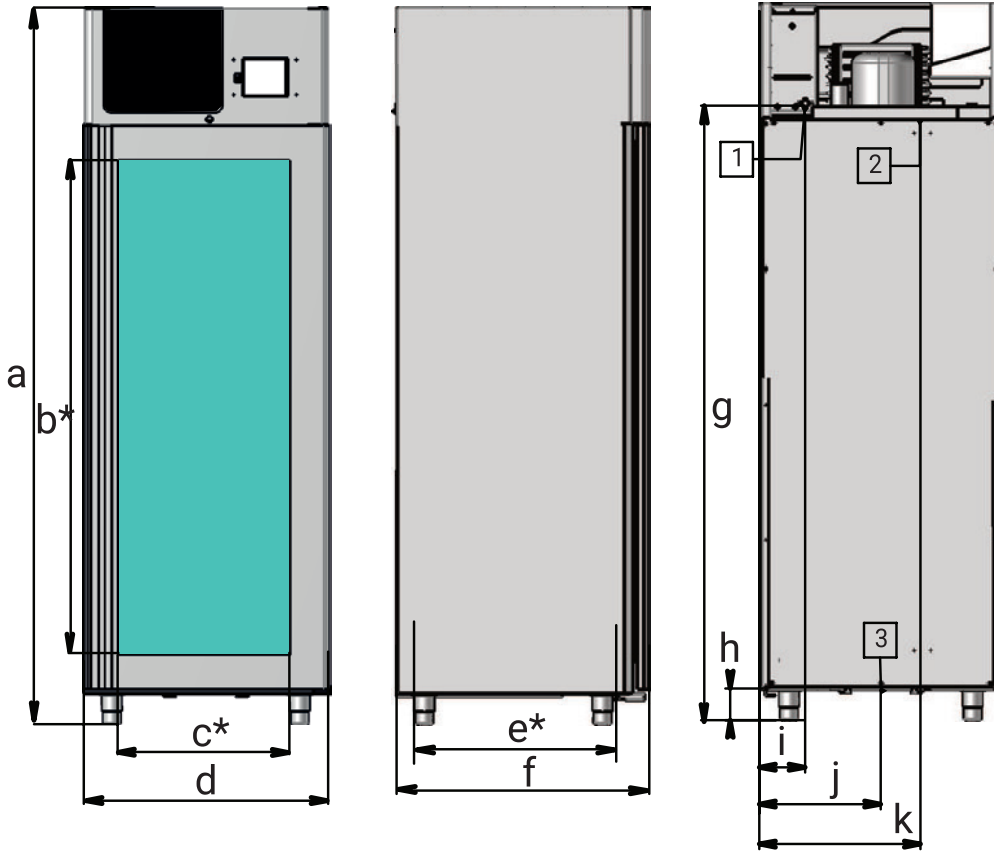
www.trentoequipment.com

sales@trentoequipment.com

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100kg Capacity Model MATC100TF



1. Water inlet 3/4" Dia.
2. Electrical connection 220v
3. Water outlet 1/2" Dia.

Dimensions:

- | | |
|-------------------|------------------|
| a.30.7"(2110 mm) | g.70.5"(1790 mm) |
| b.53.5"(1360 mm*) | h.5.5"(140 mm) |
| c.20.8"(530 mm*) | i.5.3"(135 mm) |
| d.28.7"(730 mm) | j.16.5"(420 mm) |
| e.25.6"(650 mm) | k.23.6"(600 mm) |
| f.30.7"(780 mm) | |

*= Internal Measurement

Technical Specifications	
Item	40345
Model	MATC100TF
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	2.4 kW
Amperage	10.8A
Electrical	220V / 60hz / 1ph
Net Weight	140 kg (308 lb)
Net Dimensions (WDH)	30.7" x 28.74" x 83" (780 x 730 x 2110 mm)