

Stagionello® Maturmeat® 200 kg Meat Curing Cabinet with ClimaTouch® and Fumotic®

ITEM: 41187
MODEL: MAT2004.0



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.

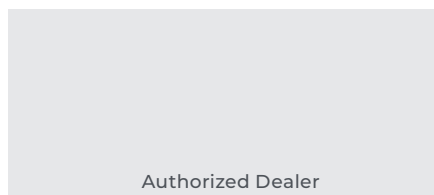
- Up to 200kg of dry aged meat in as little as 11 days
- Specialized for aging, drying, flavouring for many types of meat and for all who want to specialize in the production of prime quality meat
- ClimaTouch, a management and control system, 6" colour touch-screen interface for automatic control of 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

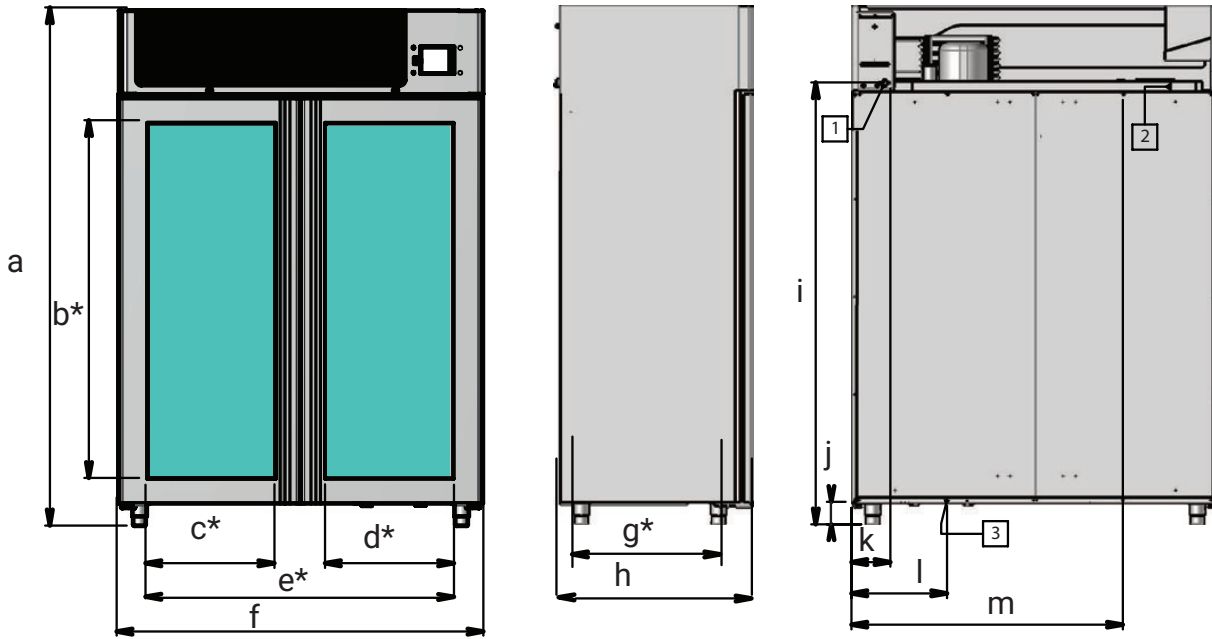
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Authorized Dealer





Dimensions:

- a. 83.3"(2115 mm)
- b. 53.54"(1360 mm)*
- c. 22.4"(570 mm)*
- d. 22.4"(570 mm)*
- e. 50.4"(1280 mm)*
- f. 57.7"(1465 mm)
- g. 25.6"(650 mm)*
- h. 30.9"(785 mm)
- i. 70.5"(1790 mm)
- j. 5.5"(140 mm)
- k. 5.3"(135 mm)
- l. 12.2"(310 mm)
- m. 52.8"(1340 mm)

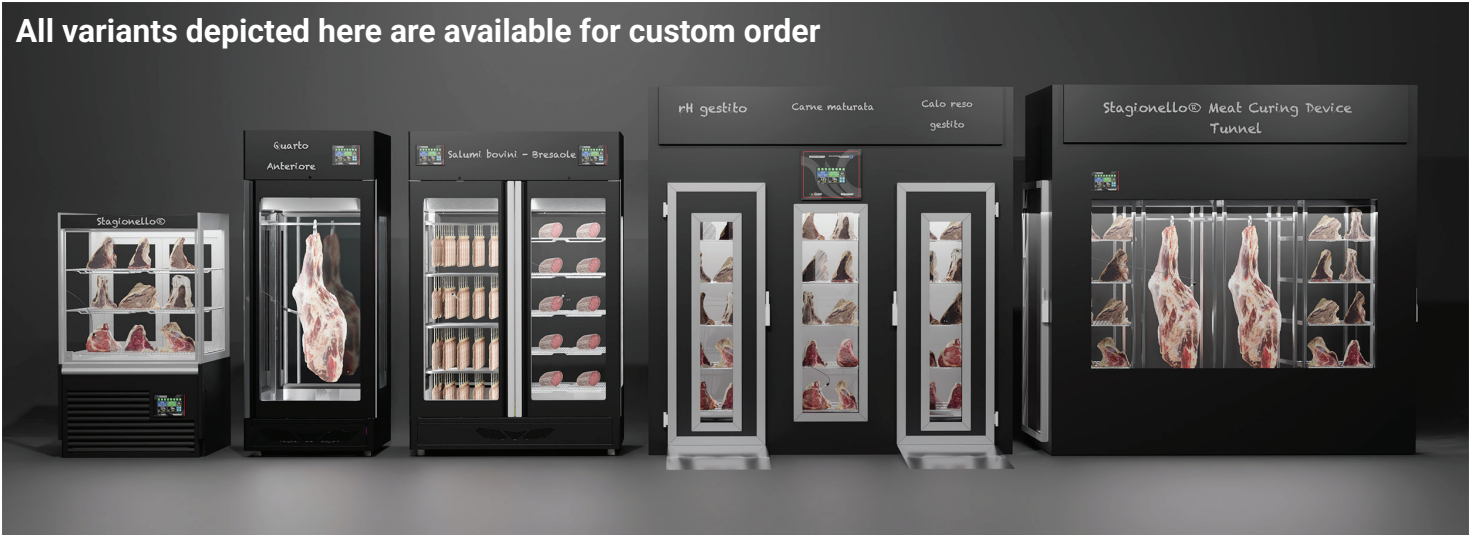
*= Internal Measurement

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

Technical Specifications	
Item	41187
Model	MAT2004.0
Interior	10 Guide sets/ 10 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	4.14 kW
Amperage	14.4 A
Electrical	220V / 60hz / 1ph
Net Weight	250 kg (552 lb)
Net Dimensions (WDH)	57.7" x 31" x 83" (1465 x 785 x 2115 mm)

Customization Options (100+100kg 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)