



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

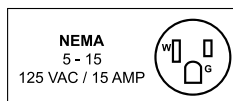
PRIMEAT 2.0 MEAT EDITION

Items: 47116, 47117, 47118, 47119, 47120, 47121, 47122, 47123, 47124, 47350

Specialized for the healthy and professional preservation and dry aging of meats



WARRANTY
PARTS AND LABOR



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FOOD EQUIPMENT

PRIMEAT 2.0 MEAT EDITION



Primeat 2.0 Meat Edition is a patented device that is manufactured in Italy. It specializes in the professional preservation and dry aging of meat while respecting food safety. The inner chambers are built of AISI 304 stainless steel with a scotch-brite finish that is food grade. Unlike other models, the ventilation system is made of AISI 304 stainless steel, which helps maintain a healthy environment inside the cabinet. The ventilation system is also designed to ensure uniform air distribution and helps prevent excessive dehumidification drying, creating a stable and food-safe microclimate. The dehumidification system ensures balance and safety that guarantees correct humidity for healthy conservation. Primeat 2.0 Meat Edition does not require the use of large blocks of salt, or other sophistications, which could trigger the proliferation and the spread of harmful bacteria, in the product contained inside.

Primeat 2.0 Lite control system allows you to create one personalized microclimate recipe. Records the HACCP data (temperature and humidity) automatically every hour. It also allows to preserve food by monitoring and managing only physical principles such as temperature, humidity, and correct ventilation.

47116



SLB040MES
40kg
SLB040MEB

47117



SLB080MES
80kg
SLB080MEB

47118



SLB080MET
80kg
SLB080METB

47119



SLB070MES
100kg
SLB070MEB

47121



SLB140MES
200kg
SLB140MEB



47123



47350



47124



47120



47122

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E&OE

FEATURES:

- AISI 304 Stainless Steel inner chamber suitable for direct food contact
- Ventilation system made of AISI 304 stainless steel (no monoblock polystyrene)
- Large double glazed door(s), LED internal lighting, and high height adjustable legs
- HACCP data trace system (a data log that is view only, cannot be printed or downloaded)
- Water infeed tank: 5L (included) or connected to the water main*
- Drainage of liquids in plastic tray (included) or direct connection to water main*
- Display Touch-screen (3.5"), Salubrino® 2.0 Lite
- Humiright® Humidification System
- Dynaflow®: Ventilation System
- Climacure® Microclimatic Management and Control System
- 2 Languages: English and Italian
- Temperature Range: -2 - 10°C (28.4 - 50°F)
- Humidity Range: 20% - 92% U.R.

* Available only in 700 Standard and 1400 Standard Editions



PRIMEAT 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS

Item	47116	47123	47117	47350	47118	47124
Model	SLB040MES	SLB040MEB	SLB080MES	SLB080MEB	SLB080MET	SLB080METB
Description	PRIMEAT 2.0 Meat Edition 40 Slim		PRIMEAT 2.0 Meat Edition 80 Standard		PRIMEAT 2.0 Meat Edition 80 Triple Glass	
	Silver	Black	Silver	Black	Silver	Black
Equipment	4 Grills in AISI 304 Stainless Steel		4 Grills in AISI 304 Stainless Steel		4 Grills in AISI 304 Stainless Steel	
Power	510 W		510 W		510 W	
Electrical	115V / 60Hz / 1Ph		115V / 60Hz / 1Ph		115V / 60Hz / 1Ph	
Capacity	88 lbs 40 kg		176 lbs 80 kg		176 lbs 80 kg	
Temperature Range	-2 - 10°C 28.4 - 50°F		-2 - 10°C 28.4 - 50°F		-2 - 10°C 28.4 - 50°F	
Humidity Range	20% - 92% U.R.		20% - 92% U.R.		20% - 92% U.R.	
Weight	170 lbs 77 kg		183 lbs 83 kg		309 lbs 140 kg	
Gross Weight	188 lbs 85 kg		190 lbs 86 kg		322 lbs 146 kg	
Dimensions	17.3" x 26.3" x 78.7"		23.6" x 23.6" x 78"		26.4" x 23.6" x 77"	
Gross Dimensions	21.6" x 30.3" x 83.5"		28.3" x 28.1" x 82.7"		31.1" x 28.3" x 82.7"	

47116/47123, 47117/47350 and 47118/47124 only have humidity monitoring

700 & 1400 PRIMEAT 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS

Item	47119	47120	47121	47122
Model	SLB070MES	SLB070MEB	SLB140MES	SLB14MEB
Description	PRIMEAT 2.0 Meat Edition 700 Standard		PRIMEAT 2.0 Meat Edition 1400 Standard	
	Silver	Black	Silver	Black
Equipment	3 Grills in AISI 304 Stainless Steel		6 Grills in AISI 304 Stainless Steel	
Power	1564 W		1728 W	
Electrical	220V / 60Hz / 1Ph		220V / 60Hz / 1Ph	
Capacity	220 lbs 100 kg		440 lbs 200 kg	
Temperature Range	-2 - 10°C 28.4 - 50°F		-2 - 10°C 28.4 - 50°F	
Humidity Range	20% - 92% U.R.		20% - 92% U.R.	
Weight	331 lbs 155 kg		551 lbs 250 kg	
Gross Weight	364 lbs 165 kg		573 lbs 260 kg	
Dimensions	29.1" x 32.1" x 82.1"		58.3" x 32.1" x 82.1"	
Gross Dimensions	32.9" x 36.6" x 88.5"		62" x 36.6" x 88.5"	

47119/47120 and 47121/47122 have humidity monitoring and management system

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