REF. 0922EN

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Intro

Everlasting has been active in the field of professional refrigeration for more than sixty years, and has developed and produced exclusively Made in Italy high-quality products.

On the strength of the vertical integration of all phases of the production process, from the first research and development phases to packing and shipment, in 2010 we decided to develop a product dedicated to curing and dry aging of hand-made products.

meatico is therefore a project that is totally handled by Everlasting company, with the help of experts and technicians from the meat and the cheese industry fields. Everlasting's historic experience in the production of professional refrigeration equipment has allowed obtaining a reliable and high-performance product. Particular care has also been devoted to product design.

meatico is not a simple storage refrigerator, it is a highly professional appliance specifically developed to cure and dry age hand-made products.

curing and dry aging is totally safe and professional with **meatico**

- Strict respect of HACCP norms
- Easy maintenance and cleaning of monoblock refrigerating unit
- Easy internal cleaning thanks to rounded corners and racks to be removed without any particular tool
- Internal equipment (wire shelves, bars, hook and hook rail) totally in AISI 304 stainless steel
- Germicidal UVC LED lamp: internal sanitization to avoid bacterial growth

remote connection system via wi-fi as standard

meatico connects automatically to cloud via Wi-fi network, allowing to remotely manage operation and parameters of your cabinet or cold room.

total control via Everlasting App

- Running cycle visualization
- Appliance start / stop
- Creation of new recipes
- Trend diagram visualization of running cycle
- Warning and management of possibile alarms
- Parameter visualization and adjustment

the collection

A complete range of refrigerated CABINETS and COLD ROOMS, specifically developed to CURE and DRY AGE unique, high-quality hand-made products.

all in one

CURING — DRY AGING — RIPENING

all in one is aimed at those who need maximum usage flexibility. This model allows seasoning and storing different hand-made products, such as cold cuts, meat and cheeses. Active control and management of humidity, temperature and ventilation parameters ensure the ideal curing and dry-aging conditions, respecting all different product requirements.

Production is therefore not jeopardized by climate unpredictability, and can be scheduled all year long in complete safety.

- cold cuts
- meat
- cheese

INTERNAL EQUIPMENT

S (Cold cuts)

3 pair of S/S slideways (SALAMI 40 Kg) +
9 S/S rods + 36 hooks for each door

CF (Meat and Cheese)

5 GN 2/1 S/S wire shelves for each door

ACCESSORIES ON DEMAND

- Germicidal UVC LED lamp
- Base plinth to cover feet (3 sides)
- PH probe
- Product temperature pin probe
- Revolving cold-cut carousel
- Scale for cold-cut sample weighing
- Meat hook rail
- Cold LED light (K6500)

EVERtouch PANEL

Intuitive and easy-to-use color touchscreen control panel with advanced control functions.
Dedicated background according to the ongoing recipe.
Remote connection system via wi-fi as standard.

Temperature range
0 / +30°C

GREEN version with R290 Propane Gas also available

40% ÷ 95%
Humidity adjustment with resistance as standard equipment.
Water connection required

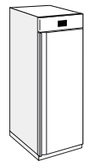
Adjustable ventilation speed

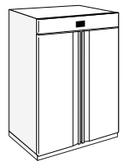
available models

all in one - all in one GREEN

inox

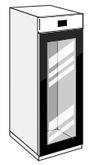
External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S, S/S solid door. Technical compartment, external back, external base in hot-dip galvanized metal sheet.





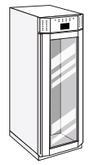
glass

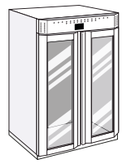
External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S, full glass door with black anodized profiles and triple glazing. Technical compartment, external back, external base in hot-dip galvanized metal sheet.



vip

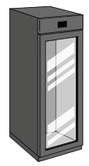
External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S, glass door with S/S frame.
Technical compartment, external back, external base in hot-dip galvanized metal sheet.





black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door.
Technical compartment, external back, external base in hot-dip galvanized metal sheet.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:

L 750 x P 850 x H 2080 mm

Cold cuts 100 kg
Meat 150 kg
Cheese 100 kg

2 doors:

L 1500 x P 850 x H 2080 mm

Cold cuts 200 kg
Meat 300 kg
Cheese 200 kg

meat

DRY AGING

meat is the ideal tool to exclusively devote oneself to dry aging in a safe and professional way. Today, more and more restaurants and butchers decide to directly follow the curing and dry aging of their meat cuts, in order to offer a unique and high-quality product to their client. **Meat**ico creates a safe, protected and controlled dry-aging environment, thanks to its advanced technology and our company's long-time experience in professional refrigeration. Elegant design and care for details make these products particularly suitable to being displayed, so as to allow clients to follow the dry-aging process step by step.

↘ meat

INTERNAL EQUIPMENT

meat 150:

2 pairs of slideways + 2 460x470 S/S wire shelves

Germicidal UVC LED lamp

meat 400:

4 pairs of slideways + 4 460x470 S/S wire shelves

Germicidal UVC LED lamp

meat 700:

3 pairs of slideways + 3 GN 2/1 S/S wire shelves

1 hook rail for meat + 2 S/S hooks

Germicidal UVC LED lamp

meat 1500:

6 pairs of slideways + 6 GN 2/1 S/S wire shelves

2 hook rails for meat + 4 S/S hooks

Germicidal UVC LED lamp

MEATouch PANEL

Intuitive and easy-to-use color touchscreen control panel with advanced control functions

Remote connection system via wi-fi as standard

ACCESSORIES ON DEMAND

- Base plinth to cover feet 3 sides (mod. 700-1500)
- PH probe
- Product temperature pin probe
- Meat hook rail (mod. 400)

GREEN version with R290 Propane Gas also available

Temperature range
T°-2 / +10°C solid door
T° 0 / +10°C glass door

Adjustable ventilation speed

40% ÷ 90%
Humidity adjustment
Water connection not required

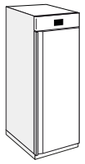
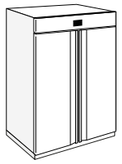
Germicidal UVC LED lamp as standard

available models

meat - meat GREEN

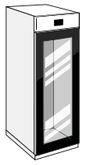
inox

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S, S/S solid door. Technical compartment, external back, external base in hot-dip galvanized metal sheet.

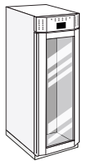
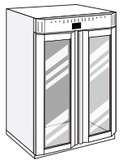
glass

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. full-glass door with black anodized profiles and triple glazing. Technical compartment, external back, external base in hot-dip galvanized metal sheet.



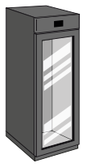
vip

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. glass door with S/S frame. Technical compartment, external back, external base in hot-dip galvanized metal sheet.

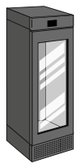
black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door. Technical compartment, external back, external base in hot-dip galvanized metal sheet.



black glass (mod.150-400)

External covering in black plasticcoated steel, internal covering in mirror-polished AISI 304 stainless steel, full glass door with black anodized profiles and triple glazing. Technical compartment, external back, external base in hot-dip galvanized metal sheet.



DIMENSIONS AND MAX LOAD CAPACITY

1 door mod. 150:
L 600 x P 600 x H 910 mm

Meat 35 kg

1 door mod. 400:
L 600 x P 600 x H 1935 mm

Meat 80 kg

1 door mod. 700:
L 750 x P 850 x H 2080 mm

Meat 150 kg

2 doors mod. 1500:
L 1500 x P 850 x H 2080 mm

Meat 300 kg

News!
Small size,
Big business

MEAT 150

MEAT 400

meat panorama

DRY AGING

meat panorama is aimed at those who wish to devote themselves to totally safe meat dry aging with greater attention to product display inside the refrigerator. Glazed front and back, as well as mirror-polished stainless steel make **meat panorama** a unique tool.
Fine meat cuts and the delicate dry-aging process are better enhanced inside this refrigerator, which becomes the protagonist of a restaurant or a butcher shop.

↘ meat

INTERNAL EQUIPMENT

meat panorama 700

1 hook rail for meat + 2 S/S hooks

3 pairs of slideways + 3 GN 2/1 S/S wire shelves

Germicidal UVC LED lamp

meat panorama 1500

2 hook rails for meat + 4 S/S hooks

6 pairs of slideways + 6 GN 2/1 S/S wire shelves

Germicidal UVC LED lamp

MEATouch PANEL

Intuitive and easy-to-use color touchscreen control panel with advanced control functions

Remote connection system via wi-fi as standard

ACCESSORIES ON DEMAND

- Base plinth to cover feet (4 sides)
- PH probe
- Product temperature pin probe

GREEN version with R290 Propane Gas also available

Temperature range
T° 0 / +10°C

Adjustable ventilation speed

40% ÷ 90%
Humidity adjustment
Water connection not required

Germicidal UVC LED lamp as standard

available models

meat panorama - meat panorama GREEN

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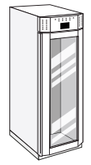
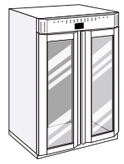
vip





Internal and external covering in mirror-polished AISI 304 stainless steel, GLAZED FRONT and BACK. Technical compartment, external base in hot-dip galvanized metal sheet.

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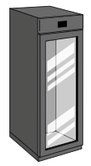
black



External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door, GLAZED FRONT and BACK.
Technical compartment, external base in hot-dip galvanized metal sheet.

DIMENSIONS AND MAX LOAD CAPACITY

1 door:
L 750 x P 850 x H 2080 mm

Meat 150 kg

2 doors:
L 1500 x P 850 x H 2080 mm

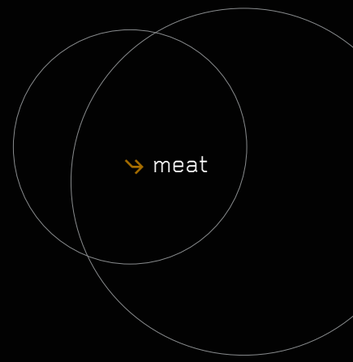
Meat 300 kg

storage

Meatico **storage** is the icing on the cake, stemming from the need to make available to our customers a complete range of products, to meet every need of use: from dry aging to storing.

The minimal and elegant design allows restaurateurs and butchers to recreate a corner of products that complements the furnishing of their premises.

The excellence of meatico dry aging meets the professionalism of **Meat**ico **storage**.



INTERNAL EQUIPMENT

storage 400:

3 pairs of slideways + 3 460x470 S/S wire shelves

Germicidal UVC LED lamp

storage 700:

4 pairs of slideways + 4 GN 2/1 S/S wire shelves

Germicidal UVC LED lamp

storage 1500:

8 pairs of slideways + 8 GN 2/1 S/S wire shelves

Germicidal UVC LED lamp

Touch screen PANEL

Easy to use and great visibility of the touch screen

ACCESSORIES ON DEMAND

- Base plinth to cover feet 3 sides (mod. 700-1500)
- Castors (mod. 700-1500)
- Wi-Fi connection module for supervision system

Temperature range
T° 0 / +10°C

GREEN version with R290 Propane
Gas also available

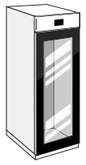
HIGH ÷ LOW
Humidity adjustment
Water connection not required

Germicidal UVC LED
lamp as standard

available models

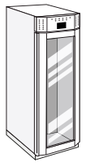
storage - storage GREEN

glass



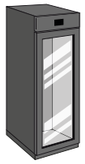
External covering in AISI 304 S/S with S.
Brite finish, internal covering in AISI 304 S/S.
Full-glass door with black anodized profiles
and triple glazing.
Technical compartment, external back, external base
in hot-dip galvanized metal sheet.

vip



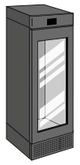
External covering in AISI 304 S/S with S.
Brite finish, internal covering in AISI 304 S/S.
Glass door with S/S frame.
Technical compartment, external back, external base
in hot-dip galvanized metal sheet.

black



External covering in black plastic-coated steel,
internal covering in mirror-polished AISI 304
stainless steel, with glass door.
Technical compartment, external back, external base
in hot-dip galvanized metal sheet.

black glass (mod.400)



External covering in black plasticcoated steel,
internal covering in mirror-polished AISI 304
stainless steel, full glass door with black anodized
profiles and triple glazing.
Technical compartment, external back, external base
in hot-dip galvanized metal sheet.

DIMENSIONS AND MAX LOAD CAPACITY

1 door mod. 400:
L 600 x P 600 x H 1935 mm

Meat 80 kg

1 door mod. 700:
L 750 x P 850 x H 2080 mm

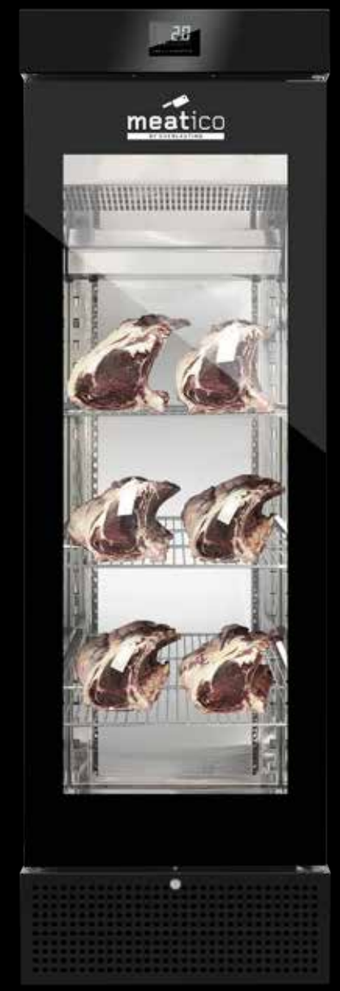
Meat 150 kg

2 doors mod. 1500:
L 1500 x P 850 x H 2080 mm

Meat 300 kg

Step 1
Dry aging

Step 2
Storing



curing cold rooms all in one

- cold cuts
- meat
- cheese

curing cold rooms, supplied with EVERtouch control panel, allow control and active management of humidity, temperature and ventilation parameters, so as to guarantee ideal curing and dry-aging conditions according to different product requirements. Thanks to bigger storage capacity than refrigerated cabinets, cold rooms are particularly indicated for small/medium producers of hand-made products such as cold cuts or cheeses.

GENERAL FEATURES

Hooked modular panels without prefabricated floor

Walls fixed on the ground with plastic profile

Internal/external covering in white, plastic-coated non-toxic food-grade steel

Evaporator and remote, soundproofed, faired condensing unit included

ACCESSORIES ON DEMAND

- Internal covering in AISI 304 2B stainless steel
- External covering in AISI 304 stainless steel with S. Brite finish
- Germicidal UVC LED lamp
- Stainless steel trolleys
- Additional door

Temperature range
T° 0 / +30°C

Adjustable ventilation speed

40% ÷ 95%
Humidity adjustment
Water connection required

5 available models

DIMENSIONS AND MAX LOAD CAPACITY

Dimensions:
from 1 up to 6 trolleys
(trolleys not included)

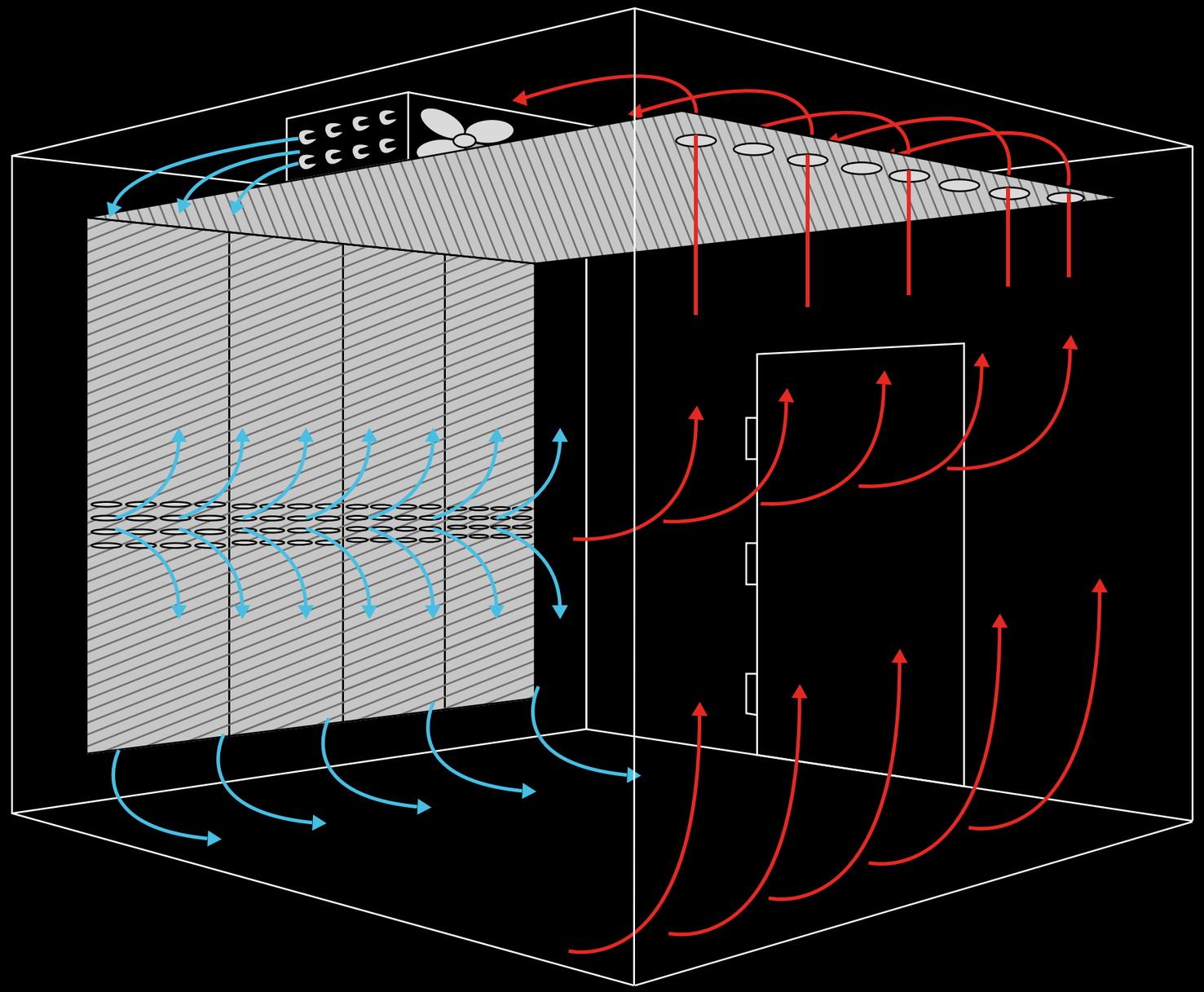
Cold room capacity:
from 250 kg to 1500 kg of product

Door net passage:
1000 x 2000 mm

Dimension / Trolley capacity:
850 x 1000 x 1900 h mm / 250 kg

ventilation system

↘ An accurate ventilation system allows a homogeneous treatment of the products inside the cold room.



meat dry aging cold rooms

meat

dry-aging cold rooms, supplied with MEATouch control panel, allow maturing big quantities of product, so as to have a wide range of meat cuts available for clients, as well as just as many dry-aging stages. These cold rooms are the ideal product for big restaurants or butcher shops with dry aging as their core business. Elegant internal and external finish, as well as glass panels, transform these cold rooms in showcases allowing to follow the delicate dry-aging process step by step.

GENERAL FEATURES

Hooked modular panels

External covering in AISI 304 stainless steel with s. brite finish or black plastic-coated steel

Internal covering in AISI 304 stainless steel

Available with or without floor

Evaporator and remote, faired condensing unit included

Cold LED light (K 6500)

ACCESSORIES ON DEMAND

- Shelves and hook rails for meat
- Extra glass on door or on perimetral panels
- Extra light

Temperature range
T° -2 / +10°C solid door T° 0 / +10°C glass door

Adjustable ventilation speed

40% ÷ 90%
Humidity adjustment
Water connection not required

Germicidal UVC LED lamp as standard

wide range of models

DIMENSIONS AND MAX LOAD CAPACITY

Cold room dimension:
from 3,5 m^3 to 30 m^3

Door net passage:
800 x 1900 h mm

WITHOUT FLOOR

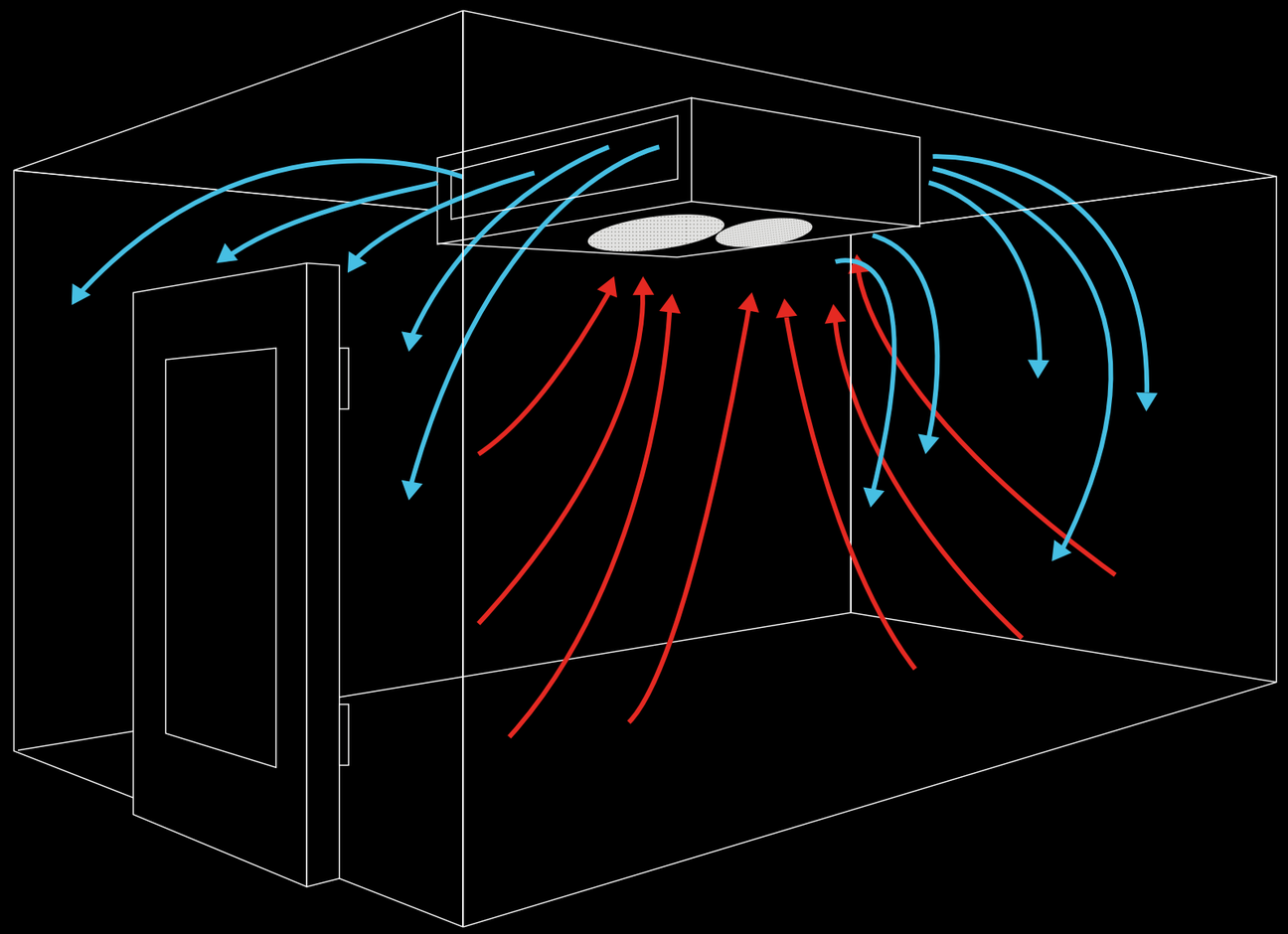
HEIGHT	External Internal	2290 mm 2220 mm	2490 mm 2420 mm
WIDTH		from 1300 mm to 3500 mm	
DEPTH		from 1500 mm to 5300 mm	

WITH FLOOR

HEIGHT	External Internal	2360 mm 2220 mm	2560 mm 2420 mm
WIDTH		from 1300 mm to 3500 mm	
DEPTH		from 1500 mm to 5300 mm	

ventilation system

↘ An accurate ventilation system allows a homogeneous treatment of the products inside the cold room.



accessories & details

model:
all in one

» GERMICIDAL UVC LED LAMP
(on meat, meat panorama and storage models as standard)
Allows internal sanitization of refrigerator/cold room, thus avoiding bacterial growth.

» COLD-CUT CAROUSEL
Cold-cut rotation to obtain a homogeneous curing of products inside the refrigerator.

» SCALE
Scale for cold-cut sample weighing, to control product weight loss during curing/dry aging

» Electronic control unit records sample weight data, thus allowing visualizing product weight loss diagram directly on control panel.

model:
all in one, meat, meat panorama

» PH MEASURING PROBE with solution kit

» PORTABLE PH MEASURING INSTRUMENT

» 60 HZ FREQUENCY

» COLD LED LIGHT (K6500)

» Neutral LED light (K4000) with natural effect is proposed as standard. It is also possible to choose cold LED light (K6500) among the accessories.

Green

High energy-saving solutions

Use of Gas R452 and R290 free of CFC and HCFC.

Use of low-emissions / low-impact components.

The high thickness of environment-friendly, high-density polyurethane insulation makes our products highly efficient in terms of cold retention. No heat loss.

Each one of our products (no sample test) is tested in our plant after production, in order to achieve the perfect fulfilment of technical requirements.

Meatico refrigerated cabinets are available also in Green version, with Gas R290 Propane. Propane is a high-efficiency natural gas, highly valuable in terms of performance and energy consumption, and totally harmless for the environment.

Our products and the packaging we use to protect them are 99% recyclable.

We use high quality and efficient materials and components, sourced from selected suppliers.

We keep up with innovation by combining high performances, sustainability and energy-saving solutions.

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