meatico
BY EVERLASTING

Dry Aging & Curing of Meat, Fish & Cheese

What is Dry Aging

- Dry aging is a culinary process that primarily involves the aging of meat over a period of time under controlled conditions.

- The goal is to enhance the flavor and tenderness of the meat, which is achieved by allowing naturally occurring enzymes to break down complex proteins and fats into simpler, more flavorful compounds.

- The process of dry aging requires precise control over temperature, air flow and humidity conditions. Typically, the product is stored at a temperature just above freezing and at a relative humidity between 50-85%.

- During dry aging, moisture within the meat slowly evaporates, concentrating and intensifying the meat's flavor. The process also results in a distinct and highly-prized nutty, buttery flavor.

Benefits

|	
Increases Sales	Enhances Flavor & Taste
Extends Shelf Life	Naturally tenderizes the product
Improves overall dining experience	Increases value of the product

Why Meatico

- Meatico's parent company Everlasting operates in 70+ countries. All of their equipment is built using the **highest quality components** in their state-of-the-art facility in Italy, guaranteeing an exceptional product.

- Meatico blends **tradition** and **expertise** with **science** and **technology** to perfect the aging process. Meat and fish are naturally aged under optimal conditions, enhancing their flavor and tenderness.

- The MEATouch and FISHtouch control panels and cabinet software is **proprietary technology** designed by Meatico to ensure perfectly dry aged products.

- The **most complete range** of refrigerated cabinets and cold rooms for curing and dry aging. Includes cabinets with **double doors** and **panorama** views.

- Dedicated Fish Aging cabinets using **ifish-soft air technology system** and FISHtouch panel.

- Meatico App connects automatically to the cloud via Wi-Fi, allowing user to **remotely manage** the operation of cabinets and cold rooms.
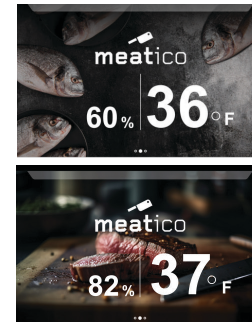
Learn more about the advantages of Meatico Cabinets

Models 150/400

150 Model
1 Door
L24" x D24" x H35"
Max Meat Capacity: 77 lbs
Available in Black Finish

400 Model
1 Door
L24" x D24" x H76"
Max Meat Capacity: 176 lbs
Available in Black Finish

Learn about 150 / 400

MEAT AGING CABINETS FEATURE:

Temperature Range - 28f to 50f

Humidity Control - 40% to 90%
(does not require water connection)

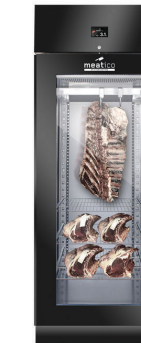Ventilation - Adjustable Parameters

Germicidal UVC LED lamp

MEATouch Panel with technology for dry aging meat.

Remote Management Via the Meatico App

Models 700/1500

700 model
1 Door
L30"x D33"x H82"
Max Meat Capacity: 330 lbs
Available in Black, Stainless, Two-Tone

Available in Panorama only from Meatico

Black   Stainless   Two-Tone

1500 model
2 Door
L59" x D33" x H82"
Max Meat Capacity: 660 lbs
Available in Black, Stainless, Two-Tone

Available in Panorama only from Meatico
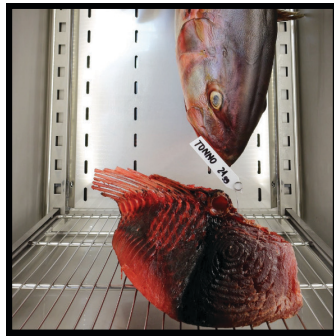

Black   Two-Tone

Stainless

Learn about 700 / 1500

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Dry Aging Fish

Similar to meat aging, fish aging is a process that involves controlled storage under specific conditions to enhance its flavor, texture, and overall quality.

Meat & fish cure slightly differently. Meatico has designed cabinets specifically for fish with the **ifish-soft air technology** system.

FISH AGING CABINETS FEATURE:

Temperature Range - 28f to 50f

Humidity Control - 40% to 90%
(does not require water connection)

Ventilation - Adjustable Parameters

ifish-soft air system - Controlled Air Flow

FISHtouch Panel built with technology for dry aging fish.

Remote Management Via the Meatico App

Germicidal UVC LED Lamp

Fish Aging Cabinets

400 Model
1 Door
L24" x D24" x H35"
Max Fish Capacity: 176 lbs
Available in Black Finish

700 model
1 Door
L30"x D33"x H82"
Max Fish Capacity: 330 lbs
Available in 3 Finishes

1500 model
2 Door
L59" x D33" x H82"
Max Fish Capacity: 660 lbs
Available in 3 Finishes

Learn about Fish Aging Cabinets

Cheese and Meat Curing

Cheese and Meat curing cabinets are for seasoning and storing different hand-made products, such as cold cuts, meat and cheeses.

700 in Stainless

1500 in Two-Tone

Available in models 700/1500 in 3 finishes

Accessories

- Germicidal UVC LED lamp
- PH probe
- Product temperature pin probe
- Revolving cold-cut carousel
- Scale for salami sample weight
- Cold LED light

Learn about Meat & Chesse Curing Cabinets

Dry Aging & Curing Cold Rooms

DRY-AGING COLD ROOMS, supplied with MEATouch control panel, allow maturing large quantities of product and a wide range of meats.

Ideal product for restaurants or butcher shops using dry aging in their business.

CURING COLD ROOMS allow for the control and management of humidity, temperature and ventilation parameters.

Suited for manufacturing or back-of-the-house applications..

Availble with new, wider glass, the VENTILATION SYSTEM allows for a homogeneous treatment of the products inside the cold room
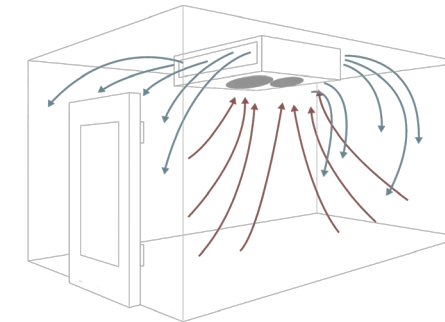
Learn about Dry Aging & Curing Cold Rooms

Financing Options

Dry Aging Designed for Foodservice