



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

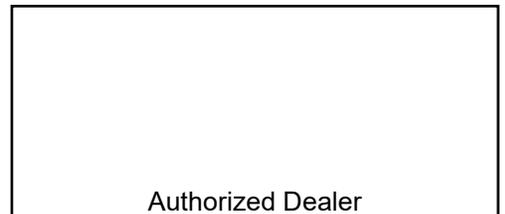
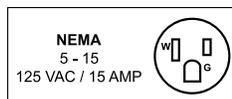
PRIMEAT 2.0 MEAT EDITION

Items: 47117 Model: PM-IT-80-SS

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



WARRANTY
PARTS AND LABOR



Authorized Dealer

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.

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.

PRIMEAT 2.0 MEAT EDITION PRESERVING & DRY AGING CABINET

Item	47117
Model	PM-IT-80-SS
Description	PRIMEAT 2.0 Meat Edition 80 Standard
Equipment	4 Grills in AISI 304 Stainless Steel
Power	510 W
Electrical	115V / 60Hz / 1Ph
Capacity	176 lbs 80 kg
Temperature Range	-2 - 10°C 28.4 - 50°F
Humidity Range	20% - 92% U.R.
Weight	183 lbs 83 kg
Gross Weight	190 lbs 86 kg
Dimensions	23.6" x 23.6" x 78"
Gross Dimensions	28.3" x 28.1" x 82.7"

Does not have a humidifier



47117

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