

KLIMA AGING

AGING AND CURING



ZERNIKE
HO.RE.CA. INNOVATION LEADER

Made in Italy



THE BENEFITS OF GOOD AGING

Appearance



Uniform flowering of noble molds and absence of harmful molds.



Touch

Thanks to uniform drying, the meat is compact, with no differences between the inside and outside.



Enhancement of organoleptic qualities

With proper aging, the characteristic flavors of artisan production arises.



*Butcher's
shop Rémy,
Grenoble
- France*

"...I think that defining Klima Aging as a ripener is an understatement.

Since I placed this cabinet at the entrance of my butcher shop my sales have increased. Now I can share all the aging phases with the public, increasing my transparency and encouraging the customer to purchase... all the cured meats are booked even before they finish curing!..."



KLIMA AGING is designed for those who want to age cured meats or refine cheeses without being influenced by seasonality.

When tradition, which has taught us to process raw materials in an **handicraft way**, meets technology, it is possible to **optimize work** and expand production.

KLIMA AGING combines technology and simplicity, **making the aging process easy to perform and accessible to everyone**: restaurants, farmhouses, butchers, small farms and dairies.

Featuring a modern and linear design, **KLIMA AGING is made of AISI 304 stainless steel, compliant with CE regulations** for contact with food, and insulated with cyclopentane to ensure optimal thermal insulation.

It's a one-of-a-kind device, made so by **exclusive patents** that set its performance apart on the market. All functions are managed via a highly readable touchscreen display, with intuitive icons designed directly by our team.

This allows for **simple and immediate control** of each phase of the process, with the ability to modify the set parameters for temperature, humidity, air exchange and ventilation inside the chamber with maximum precision and in real time.

Two lines for every need

Based on their own needs, the customer can choose between the **EASY line** and the **SYSTEM line**, without having to give up Zernike quality.

To maximize the appeal, **KLIMA AGING** is also available with a glass backrest to provide greater visibility of the placed in the seasoning process.



The reliability of Made in Italy

KLIMA AGING is completely designed and built in Italy, without compromises, using high-quality materials and cutting-edge technology. Technological **innovation, components, 100% Italian production**, passion and quality to achieve a perfect aging process.

Patented Quality

In designing **KLIMA AGING**, we focused on **recreating the perfect microclimate** and the natural reactions traditionally harnessed by humans for curing cold cuts and ripening cheeses.

Starting from these assumptions, we have designed a **one-of-a-kind aging chamber on the market**, with **intuitive technology** that combines our patents on ventilation and the handling of cured meats with our customizable recipes suitable for every need.



[Link to video](#)



Even ventilation and perfect microclimate

»—————«

The patented "V-O" air diffusion system within the cabinet, unique on the market, is one of the details that makes **KLIMA AGING** the most innovative aging cabinet in the industry. The asymmetrical perforations in the back panel were specifically designed using anemometers to ensure even ventilation and drying across the entire chamber.

The air is channeled both horizontally and vertically to maintain constant temperature and humidity in every corner of the seasoning room and to uniformly envelop the products.

You will no longer have to move cured meats and cheeses around the cabinet, which will clearly improve your work organization.



Advantages

- ✓ **Perfect aging of each sausage, regardless of the position** inside the chamber.
- ✓ **Uniform and controlled flowering** of noble molds.
- ✓ Possibility of **varying the aging speed by performing slow-maturing or rapid acidification programs.**
- ✓ **Automatic stand-by periods** to allow humidity to transmigrate from the inside to the outside of the casing **and avoid excessive and uneven drying.**
- ✓ **Automatic replacement of the air** which allows re-oxygenation of the molds **by extracting the internal air which, saturated with the gases** deriving from the various aging processes, could compromise the final result.

Owner,
Butcher's shops
RAIS SRL
- Cagliari -
- Italy -



"...Thanks to Klima Aging I am able to diversify, varying and increasing my proposal in my butcher shops. Now, by selecting the desired preset program, I can alternate different seasonings such as coppa, bacon or sausages. I am very satisfied and I can only recommend this ripening!..."



Patented frames

Exclusive patented system of frames with special triangular teeth that facilitate the loading and unloading of cured meats.

These frames **eliminate the need for hooks and optimize vertical space, solving the difficulties typically encountered with traditional bars.** The frames utilize the entire internal space of the cold room, thus increasing productivity and significantly facilitating the handling of cured meats.

By sliding the frame along special guides, each individual cured meat can be inserted or removed without having to move the others.





Low energy consumption

KLIMA AGING is equipped with a monoblock refrigeration unit specifically designed by our technicians to best perform the aging function. The high efficiency **tropicalized refrigerating unit (climate class 5)** uses **R290, the most efficient and ecological refrigerant gas** currently available. Although the production cost is higher than other gases on the market, we have decided to use R290 gas to provide our customers with an eco-friendly, low-consumption, and technologically advanced ripener. Always with a **view to containing energy costs**, we decided to carry out **defrosting using hot gas and to insulate** all the walls of **KLIMA AGING** with cyclopentane.

Variable ventilation speed

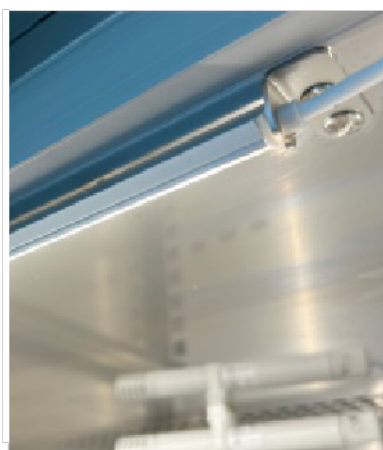
The variable fan speed feature, necessary for such a delicate product, guarantees greater flexibility, better performance and an even more personalized user experience.



Adjustable and Dimmable LED Lights for Maximum Visibility

Every detail counts, especially when it comes to best displaying quality products. Our seasoning cabinets are equipped **with highly efficient, adjustable LED lights**, designed to enhance each product with precise, dimmable lighting.

Thanks to the possibility of directing the light beam, the visual appearance of the product is always impeccable, without color alterations or overheating. Elegance, functionality and energy savings: the right light makes the difference.





Owner,
Butcher's shop
**LA BOTTEGA
DEL MAIALE**
- Italy -

"...With Klima Aging is possible to ripen and sell cured meat anytime, independently from seasonality..."



Promote craftsmanship with customizable programs

Thanks to **KLIMA AGING**, you can rediscover the flavors of yesteryear, far removed from the increasingly popular industrial flavors.

Each product undergoing aging or refining can be individually managed by the user according to their needs. The maturing programs can be customized by modifying specific parameters in order to obtain drier or softer products each time.

Cheese maturing programs can take advantage of the exclusive humidity generation kit, which, through a water connection and a special filter cartridge, will allow even the softest cheeses, such as ricotta, to mature.

TRENTINO SALUMI FACTORY
- Nago Torbole - TN - Italy





No seasonal limits on productivity

Whether it's **cured meats or cheeses**, artisanal production requires the utmost attention to every detail.

Temperature, humidity, ventilation, air exchange and pauses must be managed at every stage **to create the unique microclimate that defines the characteristic, genuine and pure flavor of the food.**

Aging and refining always require specific climatic conditions: this is why artisanal production **must follow a certain seasonal production pattern.**

Otherwise, the flavor of the products being aged would be negatively affected.

KLIMA AGING cabinets solve this problem because they are capable of **recreating a unique microclimate all year round**, ideal for ventilation, temperature and humidity.

KLIMA AGING guarantees anyone who wants to produce their own products **a high quality standard without the need for preservatives or additives.**



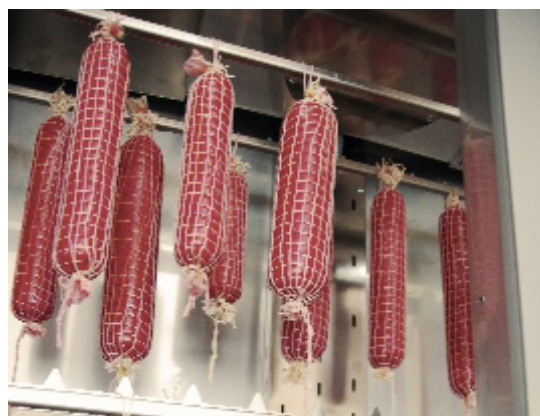
Vegan sausages and cheeses

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Zernike is always attentive to new market demands. Our **KLIMA AGING** seasoning machines are perfect for meeting the needs of the ever-expanding vegan market.

Completely vegan cured meats and cheeses require similar processing and fermentation to traditional ones, with varying degrees of aging.

This is why **vegan cheeses and cured meats** require a professional machine that ensures the user's safety, allowing them to control all stages of the maturing and refining process using **specially created programs with dedicated icons**.



Aging of vegan cheeses and cured meats
with KLIMA AGING





Step-by-step guidance with intuitive icons



Each phase of the cycle is clear and guided.

The new **10,1" color touchscreen interface** of the System line guides you through every operation with easy-to-read icons and immediate visual instructions, reducing errors and eliminating learning curves.

The **easily configurable multilingual** option makes it easy to use.

Customize your production!

Do you need to create a customized program?

The **KLIMA AGING** display is very intuitive and will allow you to easily customize and save each single phase of every process.





Network Connectivity and Remote Control

Control **KLIMA AGING** from anywhere.
Thanks to Wi-Fi, you can:

- Monitor the machine's status in real time
- Manage and modify cycles remotely
- Receive remote technical assistance and software updates
- Receive notifications of any alarms
- Reduce on-site visits, maximizing operational continuity



"...Thanks to Klima Aging, I've finally been able to expand my artisanal cured meat production.

With a single machine, I can age various types of salami, coppa, pancetta, etc.

Now I can offer my restaurant customers a variety of natural, authentic, and safe products..."

Owner, Farabegoli Moreno
Bar and Restaurant COMPITO
- Savignano sul Rubicone -
- Italy -



Thanks to a data logger that continuously records certain cabinet parameters, it is possible to consult or download, in Excel format, system operation data, allowing you to detect any anomalies and ensure 24-hour HACCP traceability.

Your **KLIMA** patented

Series EASY



Digital
Display

* Suggested capacity for a correct working



Series SYSTEM



10.1" color
Touch Screen
Display

* Suggested capacity for a correct working





Line 500	SERIES 500 EASY
Capacity Kg min/max* <i>Stainless steel</i> <i>Black metal</i> <i>Black metal, rear glass</i>	30/50 Kg* / KAE500PVB /
Size	665x745x1800h
Voltage	230V/50/1
Power	kW 0,65
Included standard accessories	2 hang meats frames of 30 jags 2 couples inox rails

The technical data reported are subject to possible future modifications.
The company does not take responsibility for any imprecision present in this brochure.

* Suggested capacity for a correct working

ACCESSORIES ON DEMAND

RAILS COUPLE

Stainless steel guides with anti-tipping system. Simple to remove and move.



STAINLESS STEEL or RILSAN GRILL

The grill is the optimal support that allows to ventilation and humidity to reach cheeses.



PLINTH for KLIMA

Removable metal bottom cover to be installed under the body of the KLIMA suitable for covering the feet.



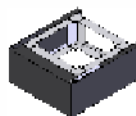
WHEELS

Wheels kit with bearings. One wheel is with brakes.



BASE for KLIMA 500

Metal cabinet base with prepainted panel black color.
Dimensions:
665x745x33h



TOOTH HANGING

48 tooth hanging frames for model 900 and 36 teeth for models 700 and 1500.



Wi-Fi CONNECTION

Wi-Fi interface for remote control and management.



KIT.FOMO

Kit for those who need to refine soft cheeses. It Includes:
- humidity generator kit
- filter kit

(Available only for System models)

OXIGENKLIMA (patented)

Programmable system for the sanification of internal area.



(Available only for System models)

DIMMING KIT

Thanks to the dimming kit you can adjust the brightness level inside the machine.

EVAPORATION KIT

Condensate collection and evaporation tray with self-regulating heating element.



ZERNIKE

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