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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

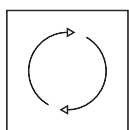




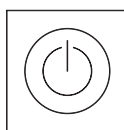
remote connection system via wi-fi as standard

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

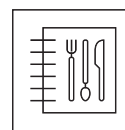
total control via Everlasting App



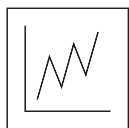
Running cycle
visualization



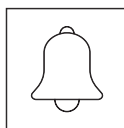
Appliance
start / stop



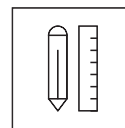
Creation of
new recipes



Trend diagram visualization
of running cycle



Warning and management
of possible 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

2 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.



GREEN version with R290 Propane
Gas also available



Temperature range
0 / +30°C



Adjustable ventilation speed



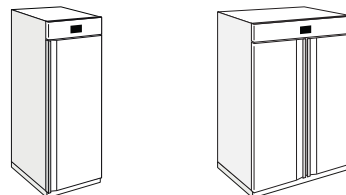
40% ÷ 95%
Humidity adjustment with resistance as
standard equipment.
Water connection required

available models

all in one - all in one GREEN

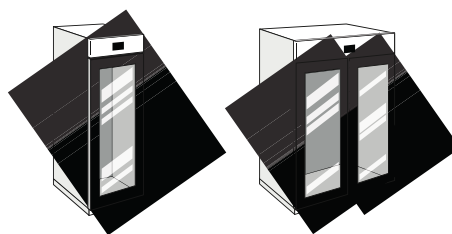
inox

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. S/S solid door.



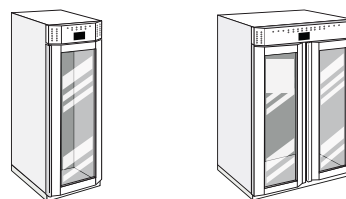
glass

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.



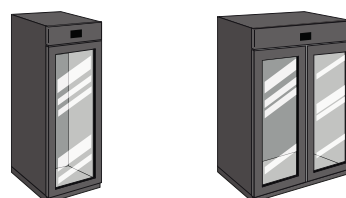
v ip

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Glass door with S/S frame.



black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:

L 750 x P 850 x H 2080 mm

2 doors:

L 1500 x P 850 x H 2080 mm

Cold cuts 100 kg

Meat 150 kg

Cheese 100 kg

Cold cuts 200 kg

Meat 300 kg

Cheese 200 kg



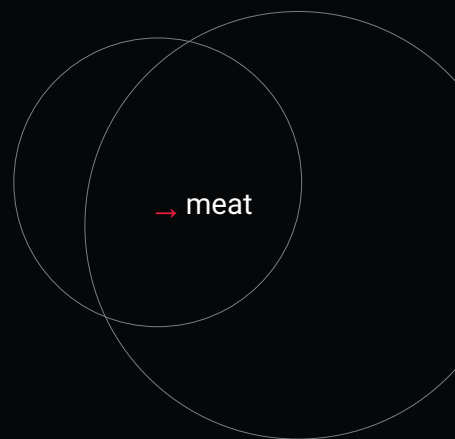




meat

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. Meatico 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.



2 INTERNAL EQUIPMENT

1 door:

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

2 doors:

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

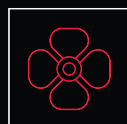
- » Base plinth to cover feet (3 sides)
- » PH probe
- » Product temperature pin probe



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



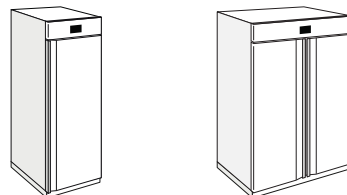
Germicidal UVC LED
lamp as standard

available models

meat - meat GREEN

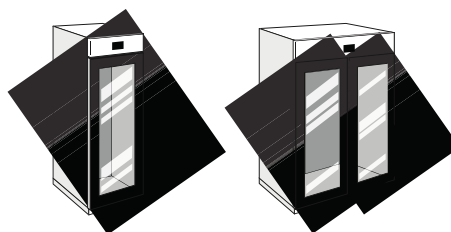
inox

External covering in AISI 304 S/S with S. Brite finish,
internal covering in AISI 304 S/S. S/S solid door.



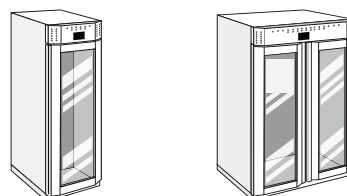
glass

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.



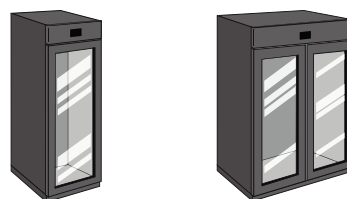
v ip

External covering in AISI 304 S/S with S.
Brite finish, internal covering in AISI 304 S/S.
Glass door with S/S frame.



black

External covering in black plastic-coated steel,
internal covering in mirror-polished AISI 304
stainless steel, with glass door.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:

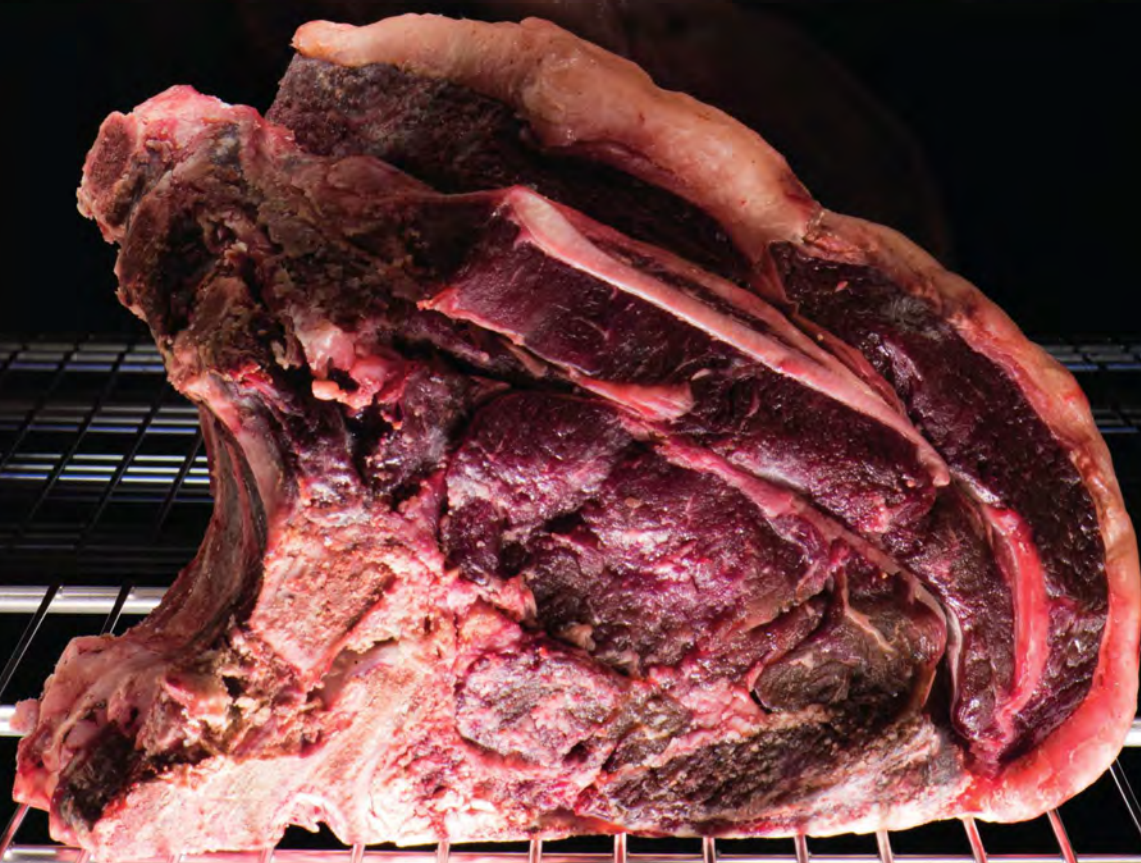
L 750 x P 850 x H 2080 mm

Meat 150 kg

2 doors:

L 1500 x P 850 x H 2080 mm

Meat 300 kg



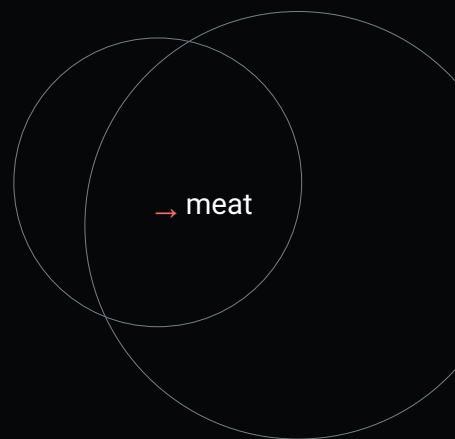


meat panorama

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.



2 INTERNAL EQUIPMENT

1 door
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

2 doors
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



GREEN version with R290 Propane
Gas also available

MEATouch PANEL

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

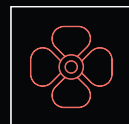
Remote connection system via wi-fi as standard

ACCESSORIES ON DEMAND

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



Temperature range
T° 0 / +10°C



Adjustable ventilation speed



40% ÷ 90%
Humidity adjustment
Water connection not required



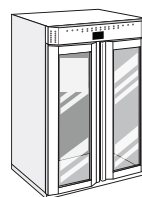
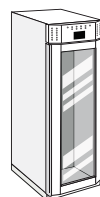
Germicidal UVC LED
lamp as standard

available models

meat panorama - meat panorama GREEN

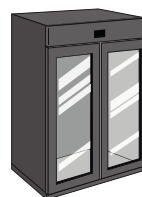
v ip

Internal and external covering in mirror-polished AISI 304 stainless steel, GLAZED FRONT and BACK.



black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door. GLAZED FRONT and BACK.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:

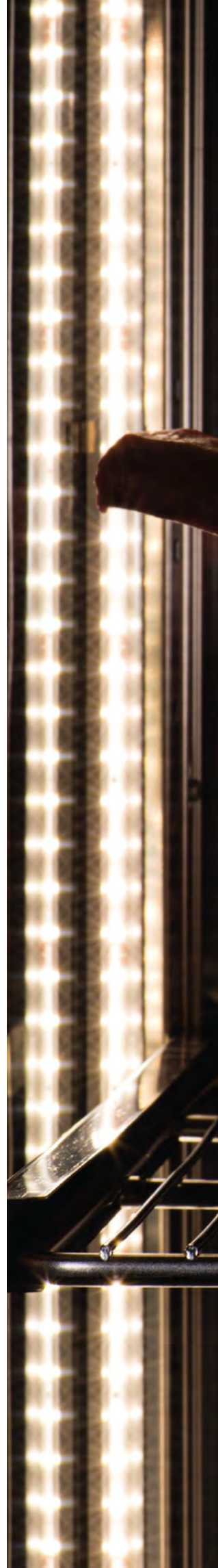
L 750 x P 850 x H 2080 mm

Meat 150 kg

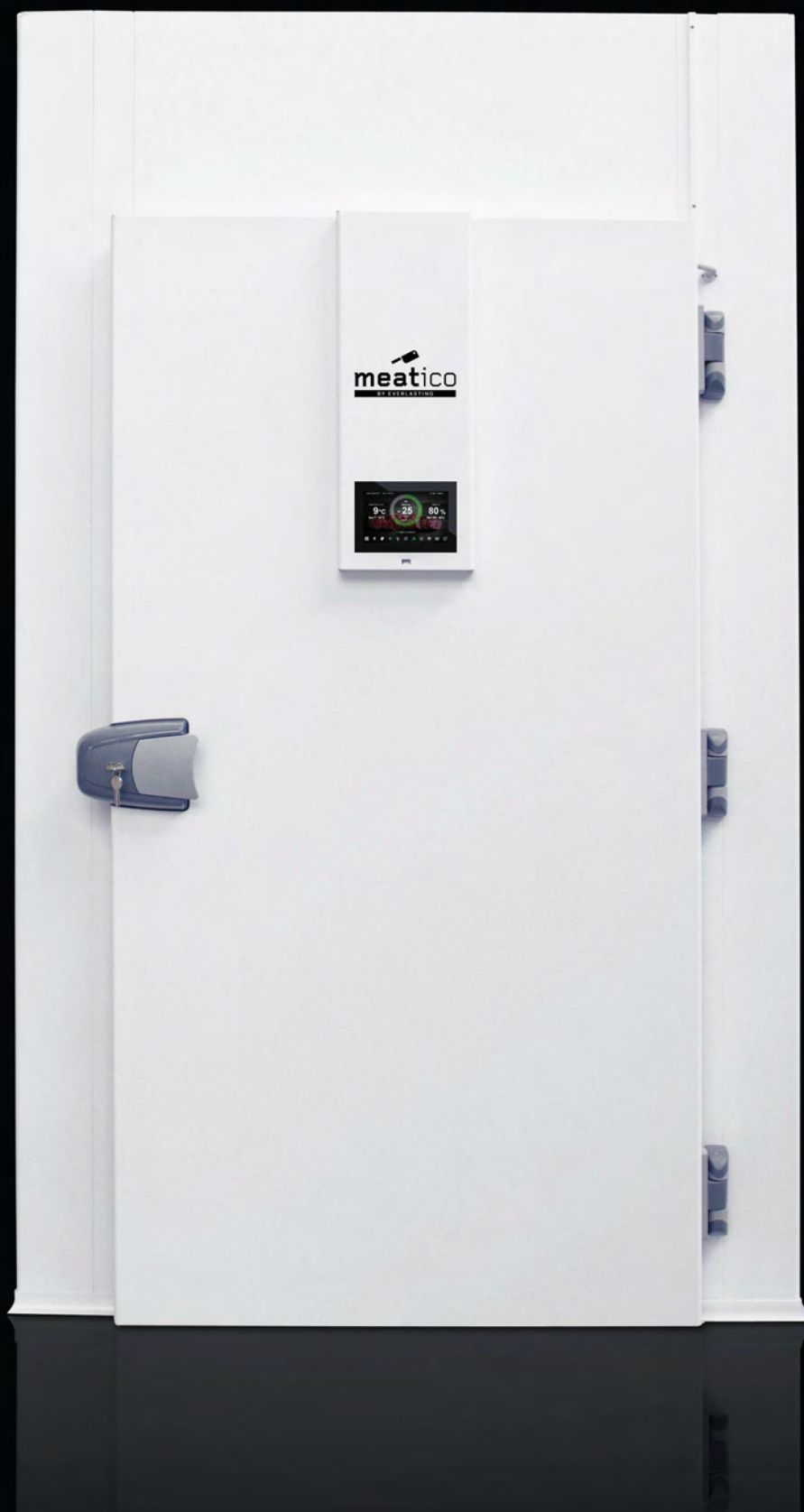
2 doors:

L 1500 x P 850 x H 2080 mm

Meat 300 kg








curing cold rooms all in one

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.



- cold cuts
- meat
- cheese

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:

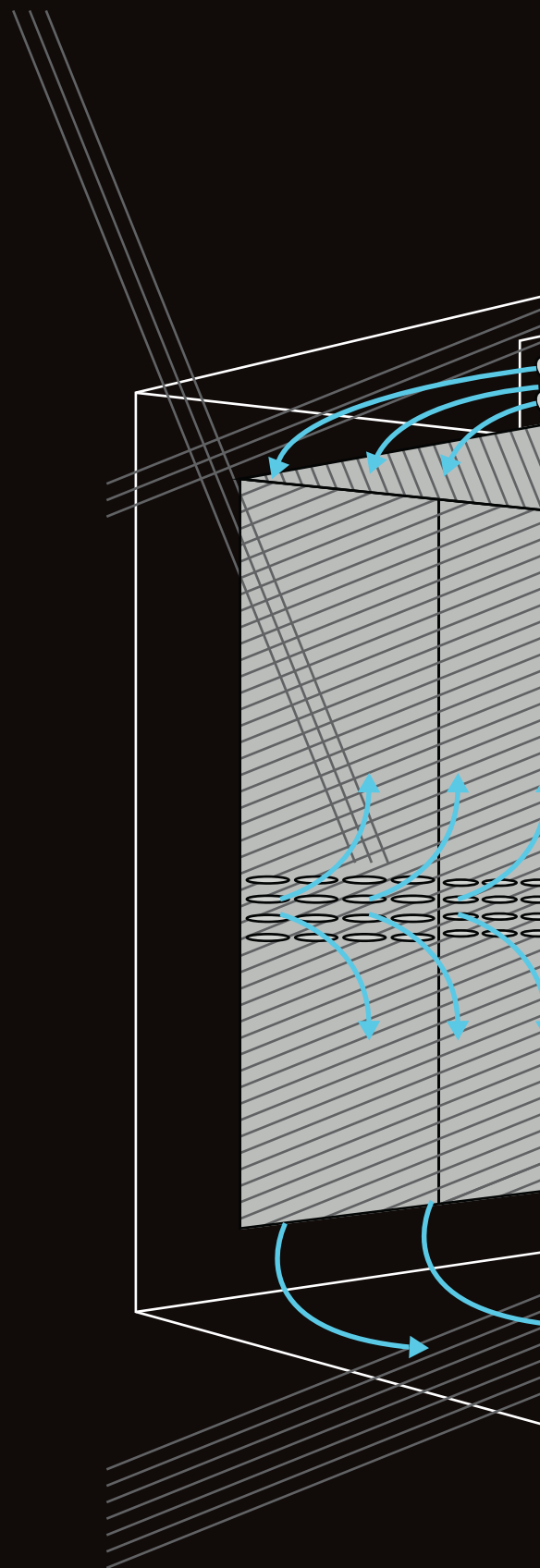
from 250 kg to 1500 kg of product

Door net passage:

1000 x 2000 mm

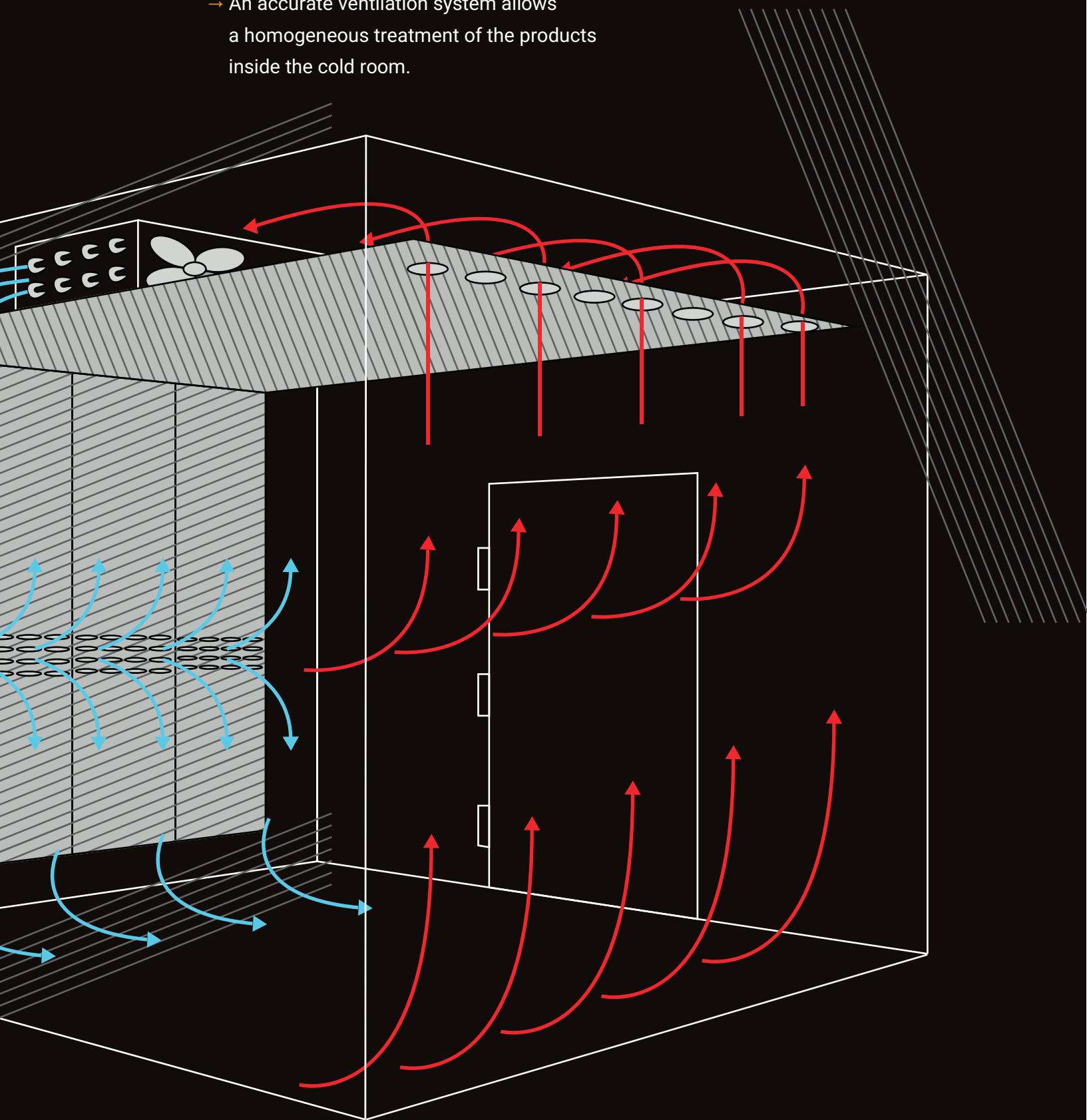
Dimension / Trolley capacity:

850 x 1000 x 1900 h mm / 250 kg



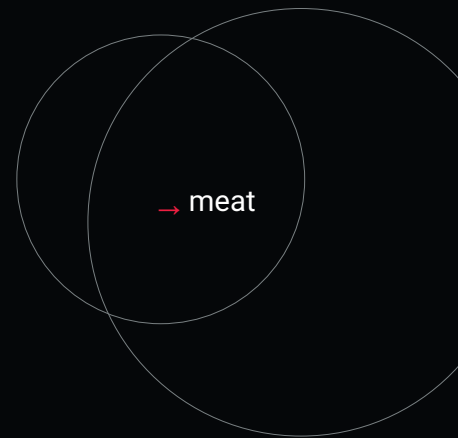
ventilation system

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





meat dry aging cold rooms



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

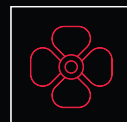
Cold LED light (K 6500)

ACCESSORIES ON DEMAND

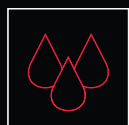
- » Shelves and hook rails for meat
- » Extra glass on door or on perimetral panels
- » Extra light



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 m³ to 30 m³

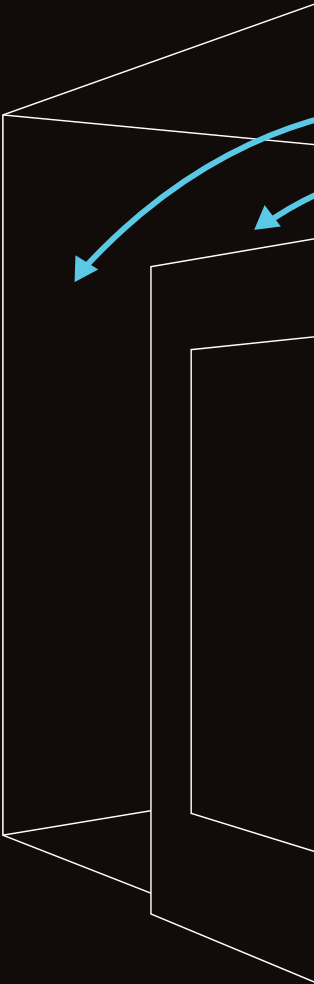
Door net passage:
800 x 1900 h mm

WITHOUT FLOOR

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

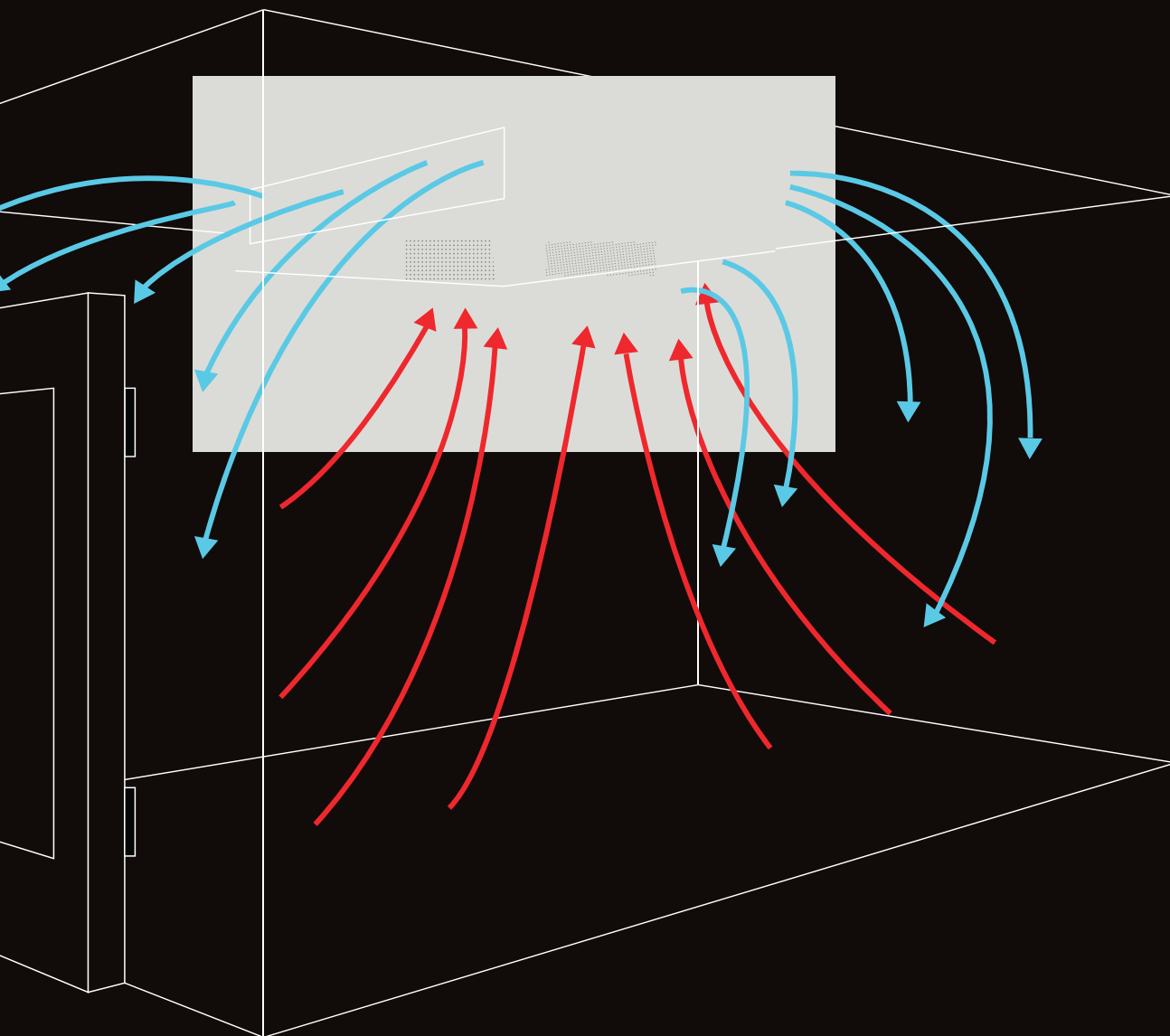
WITH FLOOR

HEIGHT	External	2360 mm	2560 mm
	Internal	2220 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 and meat panorama 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.



Meatiko 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.

125424, г. Москва, Волоколамское шоссе, д. 88, стр. 8
Тел./факс: +74955404600

РУССКИЙ ПРОЕКТ °
WWW.RP.RU