ANGEL
REFRIGERATION

meatico
BY EVERLASTING

ALL IN ONE
CABINETS 2025

meatico

BY EVERLASTING

A SAFE & PROFESSIONAL choice
Curing and aging inside MEATico is completely SAFE and PROFESSIONAL.

Thanks to its ADVANCED TECHNOLOGY, Meatico protects your food from any risk of contamination, ensuring ABSOLUTE PEACE OF MIND and maximum levels of SAFETY.
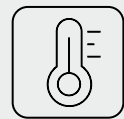The UVC GERMICIDAL LAMP ensures a sanitized internal environment free from harmful agents..

WHY meatico?

Uncompromising RELIABILITY
MEATico is not just a refrigerator.
It is designed and constructed with HIGH-QUALITY materials and ADVANCED TECHNOLOGY, it is engineered to ensure maximum RELIABILITY and LONGEVITY over time.
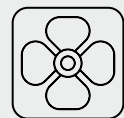
all in one

meatico
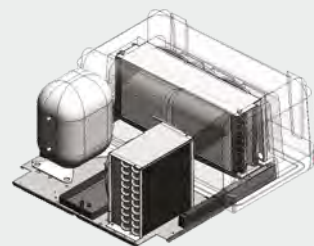BY EVERLASTING

CURING & RIPENING
charcuterie and cheese

Temperature
+0° / +30°C

Humidifier as standard equipment 40% ÷ 95%

Ventilation speed HIGH / LOW

- "MONOBLOCK" refrigerating unit with external evaporator and polystyrene cover, easily extractable for replacement a/o maintenance

TECHNICAL FEATURES

- R290 refrigerant (gwp 3) green models
- R452A refrigerant (gwp 2141) EXTRA EU markets models
- N class (max +32°c) air-cooled condensing unit
- REM models prearranged with thermostatic valve (without refrigerating unit)
- Automatic defrosting with electrical heater
- Humidifier with heater as standard equipment (water connection required)
- Air-cooled refrigeration with cataphoresis-treated evaporator
- Electronic control panel with 7" touch-screen display
- Quick setting and visualization of temperature, humidity, ventilation speed, air exchange and work-rest

INTERNAL FEATURES

- Internal lighting by LED K4000 bars (glass models)
- Inside with rounded corners and moulded bottom
- 75 mm insulation thickness by environment-friendly polyurethane

EXTERNAL FEATURES

- Key-lock
- Self-closing doors with stop at 105°
- Easily replaceable magnetic gaskets
- Condensate water collection with extractable drip tray
- Adjustable in height (130-200 mm) stainless steel feet
- Racks, rods, wire shelves and slideways in AISI 304 stainless steel

'The right refrigeration to do the right job'

Finishes

INOX
Mod: 700 / 1500

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

GLASS
Mod: 700 / 1500

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.

VIP
Mod: 700 / 1500

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
Mod: 700 / 1500

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.

Standard Equipment	S CHARCUTERIE SALUMI		F CHEESE FORMAGGI	
	700 S	**1500 S**	**700 F**	**1500 F**
Pair of S/S slideways for charcuterie (40 kg)	N° 3	N° 6	-	-
S/S rod for charcuterie	N° 15	N° 30	-	-
Hooks for charcuterie	N° 60	N° 120	-	-
Pair of S/S slideways	-	-	N° 5	N° 10
GN 2/1 - 530x650 Stainless steel wire shelves	-	-	N° 5	N° 10

Control panel

all in one

8 pre-set recipes
150 programmable recipes
20 phases for each recipe

HACCP
HACCP data and alarm recording

Remaining time of the current phase

Humidity and set constantly visualized on display

Internal temperature and set

Data 23/04/2021   ora 15:05:27   Ricetta: Salami

TEMPERATURA   9/9 Maturing   UMIDITA'
9°C   **-25**   **80 %**
Set T   9°C   Giorni   Set RH 80%
                    meatico

> slide to unlock

Function icons

Display of active functions

USB port to upload/download recipes, parameters, data log and possible software update

Multilingual menu

Data 23/04/2021   Ora 15:05:27   Ricetta: formaggio

TEMPERATURA   1/2 Fase 1   UMIDITA'
16°C   **-1**   **81 %**
Set T   14°C   Giorni   Set RH 80%
                    meatico

> slide to lock

Dedicated home page background according to the ongoing recipe (charcuterie, cheese or meat)

Temperature, humidity, weight and Ph chart visualization (optional)
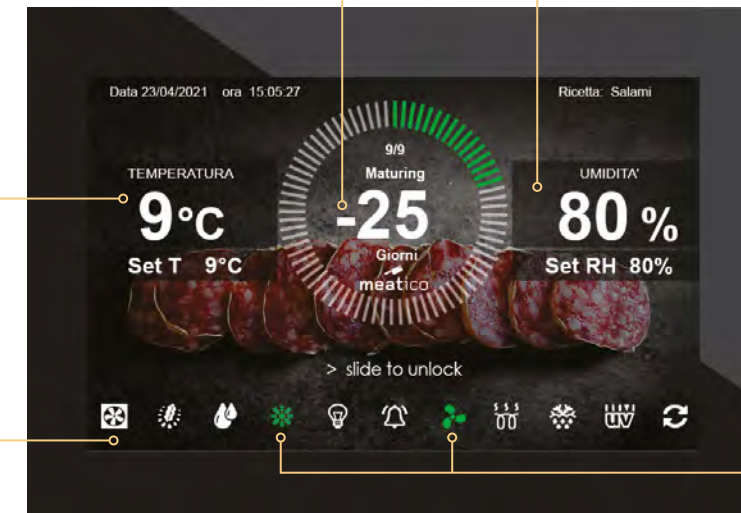
REMOTE CONNECTION AS STANDARD EQUIPMENT
meatico connects automatically to cloud via Wi-Fi network, allowing to remotely manage operation and parameters of your cabinet or cold room.

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RECIPE
2.3°C   **75%**
2°C   SET   70%
1/1 FASE 1
-9
Days

Total control via EVERLASTING APP

Running cycle visualization

Appliance start / stop

Trend diagram visualization of running cycle

Warning and management of possibile alarms

Creation of new recipes

Parameter visualization and adjustment