

9. Dry aging





Dry aging meat cabinet

Models	Description	Page
IMD-AGB701MDA	Dry aging meat cabinet- 1 glass door	90
IMD-AGB1402MDA	Dry aging meat cabinet- 2 glass door	90
IMD-AGB701MDAB	Dry aging meat cabinet- 1 glass door	90
IMD-AGB1402MDAB	Dry aging meat cabinet- 2 glass door	90
IMD-VC1400MDA	3/4 Vision counter case VC series	90
IMD-VC1400MDAB	3/4 Vision counter case VC series	90
IMD-AGB2010MDA	3/4 Vision counter case VC series	90
IMD-AGB2010MDAB	3/4 Vision counter case VC series	90
IMD-AC140MDAB	Dry aging meat cabinet AGB Series	92
IMD-AC280MDAB	Dry aging meat cabinet AGB Series	92



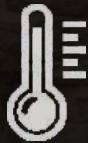
Our highly efficient controllers allow the atmosphere to be maintained at a specific and stable temperature and humidity for the correct maturation of the meat.

Proper airflow, the careful arrangement of pieces with adequate spacing, and precise control of water evaporation from within the muscles are essential to the process. This results in the loss of about one-fifth of the volume while intensifying the flavors

The ideal environment is 37.5°F with a humidity between 50-60% and the pieces must remain for at least 28 days, although each type of meat is different.



ANTIBACTERIAL



CONTROL
TEMPERATURE



LED MEAT
LIGHTING



HUMIDITY
CONTROL



AIR FLOW



Quality and Flavour



The maturation process occurs in a controlled environment, where the meat is exposed to carefully regulated conditions of temperature, humidity, and air quality.

With our maturation process, meat achieves unbeatable tenderness, flavor, and juiciness. This time-honored technique has been modernized by Infrico, allowing our customers to age their meat to perfection and showcase these little gems that are sure to impress their guests.

AC Series

Dry aging meat cabinets

AC Series

NEW PRODUCT

IMD-AC280MDAB



IMD-AC140MDAB

NEW



	MOD.	Overall Dimensions			Doors	[°F]	[ft ³]	[HP]	115V	[Lbs]	DOE
NEW	IMD-AC140MDAB	23-5/8	25-7/8	32-1/4	1	32°F/61°F	4,97	1/8	3,42	187	Hydrocarbon R-600a
NEW	IMD-AC280MDAB	23-5/8	24-7/8	64-5/8	1	32°F/61°F	12	1/3	7,65	458	Hydrocarbon R-290



9 DRY AGING MEAT