



MATURATION CABINETS



***An absolute must
in restaurants and
deli shops !***

www.mapal.fr

OUR MODELS OF MATURATION CABINETS

« Table-top »

« Free-standing »



	Height : 1350 mm Code	Height : 2200 mm Code
Left handle	8346G.01	8342.01
Right handle	8346D.01	8341.01
Accessories		
Suspension bar for hooks	8343.01	8343.01
Shelf	8344.01	8344.01



TECHNICAL FEATURES



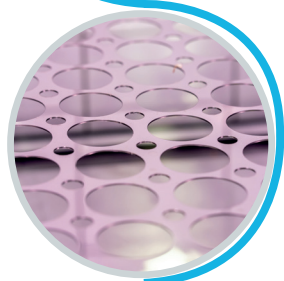
- Maturation cabinet in stainless steel with 4 glazed sides



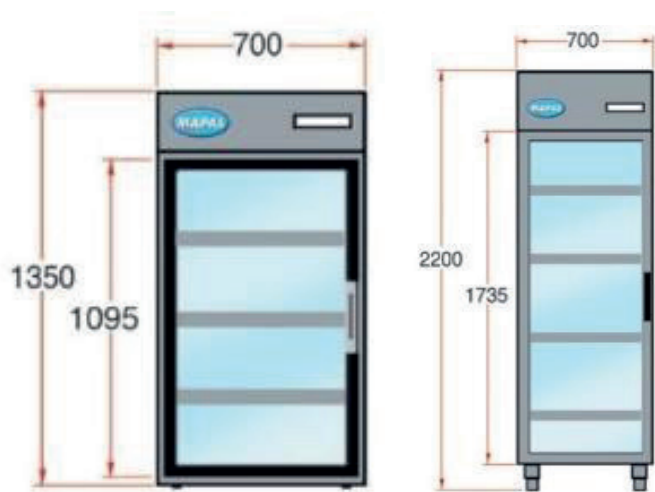
- Sterilization of internal air by germicidal UV lamp
- Internal light : 2 x 18W LED lamps, pink lighting to highlight the meat



- Digital control of temperature, humidity and ventilation (controller DIXELL XH360L)



- Option : 3 perforated stainless steel shelves (depth 590 x 490 x 30mm. mm)
- 3 levels of shelves - adjustable every 60 mm



- Overall dimensions : width 700 mm, depth 800 mm, height 1350/2200 mm
- Maximum electrical power : 500 W
- Power supply : 230 Volts 1 Phase 50 Hz
- Humidity range : 60-85%
- Integrated cooling unit, cooling agent R290
- Automatic defrosting with condensate evaporation
- Carbon filter
- Racks for hanging shelves or suspension bars
- Removable container for liquids (blood plasma, fats, waste etc...)
- Available in stainless steel or any RAL colour

Modern technology and unique design for luxury presentation while maintaining the perfect parameters for professional ageing of fine beef. Control over the seasoning process guarantees **top quality of meat and exquisite taste !**

Our maturation cabinets allow us to manage the temperature, the humidity and the ventilation in the display cabinet in order to have the best possible conditions for a perfect ripening.

MATURATION PROCESS OF THE MEAT



Fresh pieces can be kept in our maturing display for a period of **4 to 12 weeks** (depending on the breed and the room) at a controlled low temperature of **1°C with a humidity of 70 to 85%**.

As moisture slowly evaporates from the muscle, the meat achieves a high concentration of flavor, while the natural enzyme (protease) breaks down the connective tissue of the muscle, resulting in a more tender meat.

The ventilation will ensure a stable and healthy air flow to prevent bacteria from developing. Our displays guarantee an unhindered air circulation and a total hygienic safety thanks to the sterilization by UV lamp and filtration by carbon filter.



During the operation of the cabinet, temperature variations are minimal and are closely related to humidity variations. A specially selected controller regulates the process so that the temperature never exceeds the permitted range.

This means that during the operation of the cabinet, cycles of changes in humidity and temperature levels occur to maintain the proper and stable conditions inside the cabinet.



These changes are also visible on the display of the cabinet, which shows the real values of temperature and humidity at a given moment and not fixed set points.

In case of long-term deviations of temperature or humidity from the set values, the controller triggers an alarm that allows the quick reaction.



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