



**PROFESSIONAL & PATENTED CELLARS  
ABLE TO CONSERVE AND  
DRY AGING MEATS**



# CADDY

80 kg of meat | 600 x 600 x 1.980 mm

Thanks to its sleek design & compact size, it is the cellar that best suits any types of environment.

220 V / 50 Hz

T = -3 °C ÷ 10 °C | H = 20% - 92%

## STANDARD EQUIPMENT

- ClimaTouch® Lite
- ClimaCure®
- DynaFlow®
- HumiRight®
- LED lighting
- 4 shelves made from AISI 304 stainless steel



Dim. with packaging  
650 x 650 x 2.200 mm

Gross weight  
86 kg



# SLIM

40 kg of meat | 440 x 668 x 2.000 mm

Designed for use in tight spaces, as part of an initial layout or as a last minute addition to established Activities.

220 V / 50 Hz

T = -3 °C ÷ 10 °C | H = 20% - 92%

## STANDARD EQUIPMENT

- ClimaTouch® Lite
- ClimaCure®
- DynaFlow®
- HumiRight®
- LED lighting
- 4 shelves made from AISI 304 stainless steel



Dim. with packaging  
520 x 710 x 2.200 mm

Gross weight  
85 kg



Certified By 

# EXPOSÈ

80 kg of meat | 670 x 600 x 1.955 mm

Gives you a 270° view of your high quality products, designed specifically for the product to take center stage.

220 V / 50 Hz

T = -3 °C ÷ 10 °C | H = 20% - 92%

## STANDARD EQUIPMENT

- ClimaTouch® Lite
- ClimaCure®
- DynaFlow®
- HumiRight®
- LED lighting
- 4 shelves made from AISI 304 stainless steel
- 3 glass sides



Dim. with packaging  
700 x 670 x 2.200 mm

Gross weight  
146 kg

## ClimaTouch® Lite

The patented control system (Nr 0000276878) offers to users a high flexibility thanks to:

- 4 microclimatic recipes to conserve dry aged meats;
- 4 microclimatic recipes to conserve fresh meats;
- 1 customizable microclimatic recipe (up to 5 steps)

In total, 9 MICROCLIMATIC RECIPES!!!

## DynaFlow®

The indirect & adjustable ventilation system made 100% from AISI 304 stainless steel.

## ClimaCure®

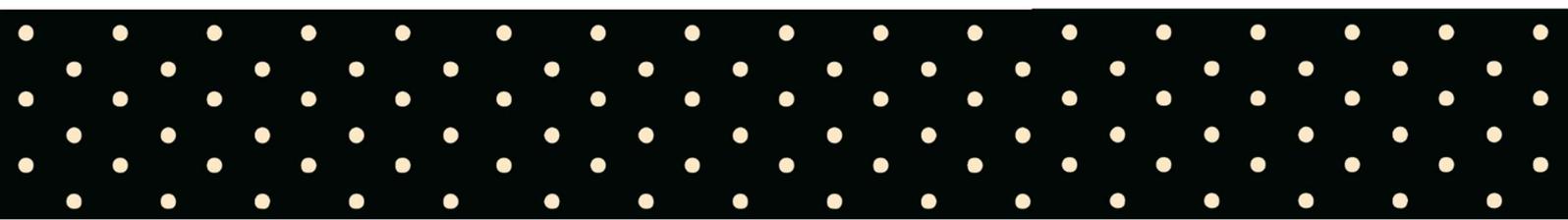
Implements a series of high-quality sensors that constantly monitor and influence the environment.

## HumiRight®

Dedicated to proper humidification & dehumidification, all our cellars have no need for additives or preservatives (such as salt blocks).

## HUMIDIFICATION SYSTEM

Allows the active management of the humidity level inside the cellar thanks to vaporized water supply. . H<sub>2</sub>O is taken from a dedicate tank (included) or thanks to connection to the water network.



# Meat Dryer Cellar 700

100 kg of meat | 740 x 815 x 2.085 mm

Our professional cabinet is the ideal solution for dry aging and conservation of foodstuffs up to 100 kg.

220 V / 50 Hz

T = -3 °C ÷ 10 °C | H = 20% - 92%

## STANDARD EQUIPMENT

- ClimaTouch® Lite
- ClimaCure®
- DynaFlow®
- HumiRight®
- LED lighting
- 3 shelves made from AISI 304 stainless steel
- HUMIDIFICATION SYSTEM



Dim. with packaging

840 x 930 x 2.250 mm

Gross weight

165 kg

# Meat Dryer Cellar 1400

200 kg of meat | 1.480 x 815 x 2.085 mm

Our professional cabinet is the ideal solution for dry aging and conservation of foodstuffs up to 200 kg.

## STANDARD EQUIPMENT

- ClimaTouch® Lite
- ClimaCure®
- DynaFlow®
- HumiRight®
- LED lighting
- 6 shelves made from AISI 304 stainless steel
- HUMIDIFICATION SYSTEM

220 V / 50 Hz

T = -3 °C ÷ 10 °C | H = 20% - 92%



Dim. with packaging

1.580 x 930 x 2.250 mm

Gross weight

260 kg

taste  
the difference!

# PRIMEAT® ACCESSORIES



**1PMGUIDEICD € 95,00**

AISI 304 stainless steel left & right guides for CADDY (price per couple)



**1PMGUIDEISL € 95,00**

AISI 304 stainless steel left & right guides for SLIM (price per couple)



**1PMGUIDEIEX € 104,50**

AISI 304 stainless steel left & right guides for EXPOSÉ (price per couple)



**1PMGRGINXCD € 80,00**

AISI 304 stainless steel shelf for CADDY (price per single piece)



**1PMGRGINXSL € 76,50**

AISI 304 stainless steel shelf for SLIM (price per single piece)



**1PMGRGINXEX € 84,50**

AISI 304 stainless steel shelf for EXPOSÉ (price per single piece)



**1PMGUIDE714 € 110,00**

AISI 304 stainless steel left & right guides for 700 & 1400 models (price per couple)



**1PMAPPEN714 € 43,00**

AISI 304 stainless steel hanging bar for 700 & 1400 models (price per single piece)



**1PMGRGIN714 € 91,00**

AISI 304 stainless steel shelf for 700 & 1400 models (price per single piece)



**1PMCREMA700 € 165,50**

4 reinforced racks kit for meat hooks for 700 model



**1PMHACCPTAG € 33,00**

10 tags set to identify the meat & trace HACCP data



**1PMGANCIOSS € 30,00**

5 pieces set of "S" hooks for long whole cuts to be use with hanging bars



**1PMGANCIOGI € 30,00**

2 pieces set of swivel hooks for long whole cuts to be use with hanging bars



**1PMAPPENDCD € 35,00**

AISI 304 stainless steel hanging bar for CADDY (price per single piece)



**1PMAPPENDSL € 32,50**

AISI 304 stainless steel hanging bar for SLIM (price per single piece)



**1PMAPPENDEX € 38,00**

AISI 304 stainless steel hanging bar for EXPOSÉ (price per single piece)



**1PMPERFROCD € 120,00**

Customized upper plexiglass front for CADDY



**1PMPERLATCD € 220,00**

Customized side panels for CADDY



**1PMPERFROSL € 120,00**

Customized upper plexiglass front for SLIM



**1PMPERLATSL € 220,00**

Customized side panels for SLIM



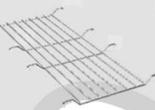
**1MPEDAL714 € 170,00**

Door opening kit with pedal for 700 & 1400 models



**1PMRUOTE714 € 285,00**

AISI 304 stainless steel 4 rotating wheels kit with brake for 700 & 1400 models



**1PMGRGINT14 € 87,50**

AISI 304 stainless steel middle shelf for 1400 model (price per single piece)



**1PMCREMA140 € 325,00**

8 reinforced racks kit for meat hooks for 700 model



**1PMFILTE714 € 37,50**

Softener filter for humidification systems 700 & 1400 models



**1PMMASK2SET € 18,00**

2 pieces set of FFP2 mask with PRIMEAT® logo



**1PMBAGCOTON € 10,00**

Texture bag with PRIMEAT® logo



*taste  
the difference!*

## **CABY S.r.l.**

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