



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SALUBRINO® 2.0 MEAT EDITION

Items: 47116, 47117, 47118, 47119, 47121

Salubrino® 2.0
Meat Edition

Specialized for the healthy and professional
preservation and dry aging of meats



WARRANTY
PARTS AND LABOR



NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



Authorized Dealer

FOOD EQUIPMENT

SALUBRINO® 2.0 MEAT EDITION



Salubrino® 2.0 Meat Edition is a patented device that is manufactured in Italy. It specializes in the professional preservation and dry aging of meat while respecting food safety. The inner chambers are built of AISI 304 stainless steel with a scotch-brite finish that is food grade. Unlike other models, the ventilation system is made of AISI 304 stainless steel, which helps maintain a healthy environment inside the cabinet. The ventilation system is also designed to ensure uniform air distribution and helps prevent excessive dehumidification drying, creating a stable and food-safe microclimate. The dehumidification system ensures balance and safety that guarantees correct humidity for healthy conservation. Salubrino® 2.0 Meat Edition does not require the use of large blocks of salt, or other sophistications, which could trigger the proliferation and the spread of harmful bacteria, in the product contained inside.

Salubrino® 2.0 Lite control system allows you to create one personalized microclimate recipe. Records the HACCP data (temperature and humidity) automatically every hour. It also allows to preserve food by monitoring and managing only physical principles such as temperature, humidity, and correct ventilation.



FEATURES:

- AISI 304 Stainless Steel inner chamber suitable for direct food contact
- Ventilation system made of AISI 304 stainless steel (no monoblock polystyrene)
- Large double glazed door(s), LED internal lighting, and high height adjustable legs
- HACCP data trace system (a data log that is view only, cannot be printed or downloaded)
- Water infeed tank: 5L (included) or connected to the water main
- Drainage of liquids in plastic tray (included) or direct connection to water main
- Display Touch-screen (3.5"), Salubrino® 2.0 Lite
- Humiright® Humidification System
- Dynaflow®: Ventilation System
- Climacure® Microclimatic Management and Control System
- 2 Languages: English and Italian
- Temperature Range: -2 - 10 °C (28.4 - 50 °F)
- Humidity Range: 20% - 92% U.R.



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SALUBRINO® 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS

Item	47116	47117	47118
Model	SLB040MES	SLB080MES	SLB080MET
Description	Salubrino® 2.0 Meat Edition 40 Slim	Salubrino® 2.0 Meat Edition 80 Standard	Salubrino® 2.0 Meat Edition 80 Triple Glass
Equipment	4 Grills in AISI 304 Stainless Steel	4 Grills in AISI 304 Stainless Steel	4 Grills in AISI 304 Stainless Steel
Power	510 W	510 W	510 W
Electrical	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph
Capacity	88 lbs 40 kg	176 lbs 80 kg	176 lbs 80 kg
Temperature Range	-2 - 10°C 28.4 - 50°F	-2 - 10°C 28.4 - 50°F	-2 - 10°C 28.4 - 50°F
Humidity Range	20% - 92% U.R.	20% - 92% U.R.	20% - 92% U.R.
Weight	170 lbs 77 kg	183 lbs 83 kg	309 lbs 140 kg
Gross Weight	188 lbs 85 kg	190 lbs 86 kg	322 lbs 146 kg
Dimenisons	17.3" x 26.3" x 78.7"	23.6" x 23.6" x 78"	26.4" x 23.6" x 77"
Gross Dimensions	21.6" x 30.3" x 83.5"	28.3" x 28.1" x 82.7"	31.1" x 28.3" x 82.7"

47116, 47117, 47118 do not have a humidifier *



47116

47117

47118

700 & 1400 SALUBRINO® 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS

Item	47119	47121
Model	SLB070MES	SLB140MES
Description	Salubrino® 2.0 Meat Edition 700 Standard	Salubrino® 2.0 Meat Edition 1400 Standard
Equipment	3 Grills in AISI 304 Stainless Steel	6 Grills in AISI 304 Stainless Steel
Power	1.564 W	1.728 W
Electrical	220V / 60Hz / 1Ph	220V / 60Hz / 1Ph
Capacity	264 lbs 120 kg	528 lbs 240 kg
Temperature Range	-2 - 10°C 28.4 - 50°F	-2 - 10°C 28.4 - 50°F
Humidity Range	20% - 92% U.R.	20% - 92% U.R.
Weight	331 lbs 155 kg	551 lbs 250 kg
Gross Weight	364 lbs 165 kg	573 lbs 260 kg
Dimenisons	29.1" x 32.1" x 82.1"	58.3" x 32.1" x 82.1"
Gross Dimensions	32.9" x 36.6" x 88.5"	62" x 36.6" x 88.5"



47119

47121

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