



**FOOD EQUIPMENT**

**SERVING THE FOOD INDUSTRY SINCE 1951**

# SALUBRINO® 2.0 MEAT EDITION

Items: 47116, 47117, 47118, 47119, 47121

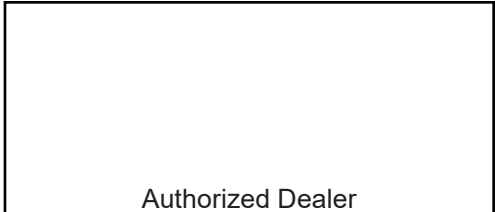
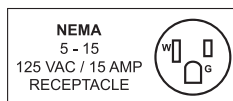


## Salubrino® *Meat Edition* 2.0

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



**WARRANTY**  
PARTS AND LABOR



Authorized Dealer

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.



40kg  
SLB040MES



80kg  
SLB080MES



80kg  
SLB080MET



120kg  
SLB070MES



240kg  
SLB140MES

### 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.



## OMCAN INC.

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### SALUBRINO® 2.0 MEAT EDITION PRESERVING & DRY AGING CABINETS

Item	47116	47117	47118
<b>Model</b>	SLB040MES	SLB080MES	SLB080MET
<b>Description</b>	Salubrino® 2.0 Meat Edition 40 Slim	Salubrino® 2.0 Meat Edition 80 Standard	Salubrino® 2.0 Meat Edition 80 Triple Glass
<b>Equipment</b>	4 Grills in AISI 304 Stainless Steel	4 Grills in AISI 304 Stainless Steel	4 Grills in AISI 304 Stainless Steel
<b>Power</b>	510 W	510 W	510 W
<b>Electrical</b>	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph
<b>Capacity</b>	88 lbs   40 kg	176 lbs   80 kg	176 lbs   80 kg
<b>Temperature Range</b>	-2 - 10°C   28.4 - 50°F	-2 - 10°C   28.4 - 50°F	-2 - 10°C   28.4 - 50°F
<b>Humidity Range</b>	20% - 92% U.R.	20% - 92% U.R.	20% - 92% U.R.
<b>Weight</b>	170 lbs   77 kg	183 lbs   83 kg	309 lbs   140 kg
<b>Gross Weight</b>	188 lbs   85 kg	190 lbs   86 kg	322 lbs   146 kg
<b>Dimensions</b>	17.3" x 26.3" x 78.7"	23.6" x 23.6" x 78"	26.4" x 23.6" x 77"
<b>Gross Dimensions</b>	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
<b>Model</b>	SLB070MES	SLB140MES
<b>Description</b>	Salubrino® 2.0 Meat Edition 700 Standard	Salubrino® 2.0 Meat Edition 1400 Standard
<b>Equipment</b>	3 Grills in AISI 304 Stainless Steel	6 Grills in AISI 304 Stainless Steel
<b>Power</b>	1.564 W	1.728 W
<b>Electrical</b>	220V / 60Hz / 1Ph	220V / 60Hz / 1Ph
<b>Capacity</b>	264 lbs   120 kg	528 lbs   240 kg
<b>Temperature Range</b>	-2 - 10°C   28.4 - 50°F	-2 - 10°C   28.4 - 50°F
<b>Humidity Range</b>	20% - 92% U.R.	20% - 92% U.R.
<b>Weight</b>	331 lbs   155 kg	551 lbs   250 kg
<b>Gross Weight</b>	364 lbs   165 kg	573 lbs   260 kg
<b>Dimensions</b>	29.1" x 32.1" x 82.1"	58.3" x 32.1" x 82.1"
<b>Gross Dimensions</b>	32.9" x 36.6" x 88.5"	62" x 36.6" x 88.5"



47119

47121

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