



Aging Chambers *Cámaras maduración*

As a result of the growing interest from the meat industry and our ongoing commitment to meet the needs of our customers, Refrica offers maturation chambers with careful temperature control, humidity and air speed, allowing you to achieve the desired tenderness in your valuable raw material.

Our maturation chambers allow an exhaustive control of all parameters that affect the meat maturation process, giving you full control over them, allowing you to adjust them according to your needs during the whole process.

With our equipment you will be able to control the temperature, relative humidity and air speed inside the chamber, so that the chamber will fully adapt to the needs of the product and the process at all times.

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Secaderos · Dryers | Cámaras de Descongelación · Thawing Rooms | Túneles Congelación · Freezing Tunnels | Salas Blancas · Clean Rooms
Enfriadora NH₃ · NH₃ - Chiller | Centrales de Frío · Refrigeration Plants | Control y Gestión · Control & Management



24 horas al día y 365 días al año
24 hours a day and 365 days a year



Responsabilidad Refrica
Refrica responsibility

5.0

Refrica y la industria 5.0
Refrica and Industry 5.0

Accurate control of temperature and humidity

These devices are capable of adapting to the high variability of the raw material, allowing homogenization of the pieces at the end of the process.

With an aging chamber you will achieve:

- Increase the tenderness of the meat.
- Increase the flavor and organoleptic qualities of the meat.
- Increase the value of the meat.

The chambers can operate with different aging systems:

- Dry Aging: Unpackaged meat, in pieces.
- Wet Aging under Vacuum: Meat packaged with a permeable packaging.

Cuidado control de temperatura y humedad

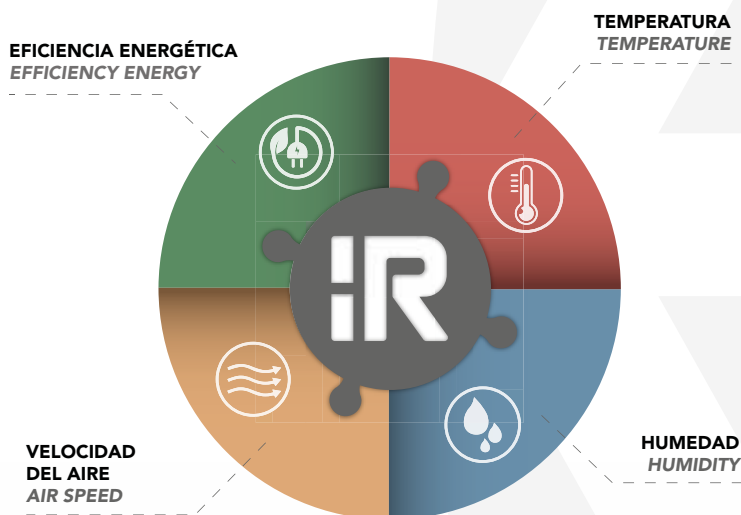
Estos equipos son capaces de adaptarse a la elevada variabilidad de la materia prima, permitiéndole una homogeneización de las piezas al final del proceso.

Con una cámara de maduración conseguirá:

- Aumentar la ternura de la carne.
- Aumentar el sabor y las cualidades organolépticas de la carne.
- Aumentar el valor de la carne.

Las cámaras pueden operar con los diferentes sistemas de maduración:

- Maduración en seco (Dry Aged): Carne sin envasar, en piezas.
- Maduración húmeda al vacío (Wet Aging Meat): Carne envasada con envase permeable.



Model / Modelo	Length/Longitud	Depth /Anchura	Height /Altura	Refrigeration Power Potencia Frigorífica
CMR-5	3870 mm / 152,36 in	1435 mm / 56,49 in	2614 mm / 102,91 in	225 kW
CMR-10	2770 mm / 109,05 in	1435 mm / 56,49 in	2495 mm / 98,23 in	150 kW
CMR-20	1370 mm / 53,93 in	1215 mm / 47,83 in	2495 mm / 98,23 in	75 kW
CMR-30	1670 mm / 65,75 in	995 mm / 39,17 in	2195 mm / 86,42 in	50 kW
CMR-40	1370 mm / 59,94 in	775 mm / 30,5 in	2195 mm / 86,42 in	25 kW

We adapt equipment to the client's specific needs in terms of the dimensions and characteristics of the installation ^{*}
 Adaptamos los equipos a las necesidades específicas del cliente según las dimensiones y particularidades de la instalación

Refrica

Ctra. Nacional Ila, 47
 17458 Fornells de la Selva · Girona · Spain

T +34 972 476 253
 E refrica@refrica.com



www.refrica.com

