

TRENTO
SPECIAL PROMO!

MEAT PRESERVING *and* DRY AGING CABINET!

Most Affordable Way to Start Dry-Aging Meat – No Construction, No Hassle!

Cost-effective way to introduce dry-aged meat is by starting with a compact, all-in-one dry-aging cabinet like the Primeat 2.0, which eliminates the need for costly construction, salt blocks, or complex installations—making it ideal for restaurants, butcher shops, or small-scale operations looking to add premium products without high overhead.



Primeat 2.0 Meat Edition
Preserving and Dry Aging Cabinet
176 Lb/80 Kg. Standard – Silver



ITEM: 47117 | MODEL: DRY-80



The Primeat 2.0 Meat Edition is a patented, Italian-made unit designed for safely preserving and dry-aging meat. Its interior and ventilation system are made from food-grade AISI 304 stainless steel with a scotch-brite finish, creating a clean and hygienic environment.

Unlike other models, it distributes air evenly and prevents over-drying, maintaining a stable and safe climate inside. Its dehumidification system keeps humidity levels balanced, reducing the risk of harmful bacteria.

The unit doesn't require salt blocks or complex additives. Its user-friendly control system, Primeat 2.0 Lite, lets you set a custom microclimate and automatically records temperature and humidity data every hour for HACCP compliance. It works using only key physical factors: temperature, humidity, and ventilation.

FEATURES

- * ClimaTouch® Lite is the patented control system with:
 - 4 recipes for dry aged meats
 - 4 recipes for fresh meats
 - 1 customizable microclimatic recipe (up to 5 steps)
 - HACCP data log
 - Alarms log
- * ClimaCure® with a series of high-quality sensors able to control & managed
- * DynaFlow® the indirect & adjustable ventilation system
- * HumiRight® for proper humidification & dehumidification
- * LED lighting
- * AISI 304 stainless steel shelves (4)

Item	47117
Model	DRY 80
Description	2.0 Meat Edition 80 Standard
Equipment	4 Grills in AISI 304 Stainless Steel
Power / Amps	510 W / 4.4 A
Electrical	115V / 60Hz / 1Ph
Capacity	176 lb. / 80 kg.
Temperature Range	-2 - 10°C / 28.4 - 50°F
Humidity Range	20% - 92% U.R.
Dimensions	23.6" x 23.6" x 78"
Weight	183 lb. (83 kg.)



OMCAN | **TRENTO**

VISIT US
WWW.OMCAN.COM
CALL US
1.800.465.0234
f o X v

Limited quantities available. E&OE. Valid to Authorized Omcan Dealers only. F.O.B. Mississauga (Ontario), Santa Fe Springs (California). Special prices on this flyer may not be included to any special freight program. ***NOT APPLICABLE TO PRIOR PURCHASE *** **USD PRICES MAY BE SUBJECT TO INCREASE ON SOME ITEMS DUE TO NEW AND FUTURE TARIFF TAXES POLICIES***



OFFER ENDS:
June 30, 2025 E&OE.
Contact your Account Manager for more info

Introducing!

The 3.0 version offers **improved weight loss tracking and moisture control**, helping reduce product loss and improve consistency.



Simple, Safe and Intuitive Dry Age Control 3.0

Multifunctional display cabinets that are intended to naturally preserve fresh or Dry-Aged goods for an extended period of time.

To improve professionals' experience, an attractive and elegant design is offered in three different capacities and three distinct display versions. The revolutionary drop-weight management systems and unique pH detection and monitoring function of Stagionello Dry-Age 3.0 allow for continuous food-safe chilling, drying, and storage of meat and fish.



 *Shipped on Pallet

Dry Age 3.0 **496 lb Capacity**



STANDARD (1-GLASS VIEW)

Item	48040
Model	PI3AION09STI
Capacity	900 L (225kg)
Material Interior	Stainless Steel AISI 304
Material Exterior	Stainless Steel AISI 304 or painted sheet metal
Number of Doors	1 Glass Door - Swing Door
Number of Shelves	4
Shelf Capacity	77 lb. (35 kg.)
Power	Max 2960 W - rated 980 W
Amps	Max 13.4 A - rated 4.8 A
Electrical	220-240V / 60Hz / 1Ph
Sterilization	Self-sterilization by the operator
Working Temperature	-3 - 35°C (26.6 - 95°F)
Relative Humidity Range	30 - 99% RH
Interior Dimensions (WDH)	31.5" x 26" x 63"
Net Weight	573 lb. (260 kg.)
Net Dimensions (WDH)	28.7" x 30.9" x 83.2"

Also available!

Omcan carries a wide variety of 3.0 Meat Preserving and Dry Aging cabinets!

Lead time required, contact account manager for more details.

Capacity	700L	900L	1400L	1400 TWIN
STANDARD (1 Glass Door)	 <p>48037 700L (150kg) 548W 220V/60Hz/1Ph</p>	 <p>48040 900L (225kg) 980W 220V/60Hz/1Ph</p>	 <p>48043 1400L (450kg) 980W 220V/60Hz/1Ph</p>	 <p>48046 1400L (150kg+150kg) 1300W 220V/60Hz/1Ph</p>
2 GLASS VIEW (Including 1 Glass Door)	 <p>48038 700L (150kg) 548W 220V/60Hz/1Ph</p>	 <p>48041 900L (225kg) 980W 220V/60Hz/1Ph</p>	 <p>48044 1400L (450kg) 980W 220V/60Hz/1Ph</p>	 <p>48047 1400L (150kg+150kg) 1300W 220V/60Hz/1Ph</p>
4 GLASS VIEW (Including 1 Glass Door)	 <p>48039 700L (150kg) 548W 220V/60Hz/1Ph</p>	 <p>48042 900L (225kg) 980W 220V/60Hz/1Ph</p>	 <p>48045 1400L (450kg) 980W 220V/60Hz/1Ph</p>	 <p>48048 1400L (150kg+150kg) 1300W 220V/60Hz/1Ph</p>