



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Everlasting DAE0702 Dry Age Meat Cabinet – Single Door, 100kg, 0–10°C

Model / SKU: DAE0702

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: /media/products/40284/documents/spec_sheet-ice-2026.pdf



REF. 0521

index

intro	05
all in one	12
meat	16
meat panorama	20
curing cold rooms	24
dry aging cold rooms	28
accessories & details	32



Intro

Everlasting has been active in the field of professional refrigeration for more than sixty years, and has developed and produced exclusively Made in Italy high-quality products.

On the strength of the vertical integration of all phases of the production process, from the first research and development phases, in 2010 we decided to develop a product dedicated to curing to packing and shipment, and dry aging of hand-made products.

meatico is therefore a project that is totally handled by Everlasting company, with the help of experts and technicians from the meat and the cheese industry fields. Everlasting's historic experience in the production of professional refrigeration equipment has allowed obtaining a reliable and high-performance product. Particular care has also been devoted to product design.

meatico is not a simple storage refrigerator, it is a highly professional appliance specifically developed to cure and dry age hand-made products.

curing and dry aging is totally safe and professional with **meatico**

- » Strict respect of HACCP norms
- » Easy maintenance and cleaning of monoblock refrigerating unit
- » Easy internal cleaning thanks to rounded corners and racks to be removed without any particular tool
- » Internal equipment (wire shelves, bars, hook and hook rail) totally in AISI 304 stainless steel
- » Germicidal UVC lamp: internal sanitization to avoid bacterial growth

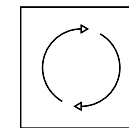




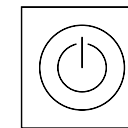
remote
connection
system
via wi-fi
as standard

meatico connects automatically to cloud via Wi-fi network, allowing to remotely manage operation and parameters of your cabinet or cold room.

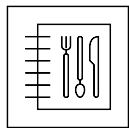
total control
via Everlasting
App



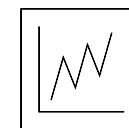
Running cycle visualization



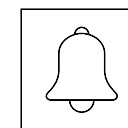
Appliance
start / stop



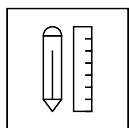
Creation of
new recipes



Trend diagram visualization
of running cycle



Warning and management
of possible alarms



Parameter visualization and
adjustment

the collection

A complete range of refrigerated CABINETS and COLD ROOMS, specifically developed to CURE and DRY AGE unique, high-quality hand-made products.



all in one

CURING — DRY AGING — RIPENING

all in one is aimed at those who need maximum usage flexibility. This model allows seasoning and storing different hand-made products, such as cold cuts, meat and cheeses. Active control and management of humidity, temperature and ventilation parameters ensure the ideal curing and dry-aging conditions, respecting all different product requirements.

Production is therefore not jeopardized by climate unpredictability, and can be scheduled all year long in complete safety.

- cold cuts
- meat
- cheese

2 INTERNAL EQUIPMENT

S (Cold cuts)

3 pair of S/S slideways (SALAMI 40 Kg) +
9 S/S rods + 36 hooks for each door

CF (Meat and Cheese)

5 GN 2/1 S/S wire shelves for each door

ACCESSORIES ON DEMAND

- » Germicidal UVC lamp
- » Base plinth to cover feet (3 sides)
- » PH probe
- » Product temperature probe
- » Revolving cold-cut carousel
- » Scale for cold cuts bar or meat hook rail
- » Meat hook rail
- » Cold LED light (K6500)

EVERtouch PANEL

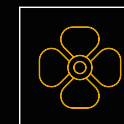
Intuitive and easy-to-use color touchscreen control panel with advanced control functions.

Dedicated background according to the ongoing recipe.

Remote connection system via wi-fi as standard.



Temperature range
0 / +30°C



Adjustable ventilation speed



40% ÷ 95%
Humidifier with resistance as standard equipment. Water connection required

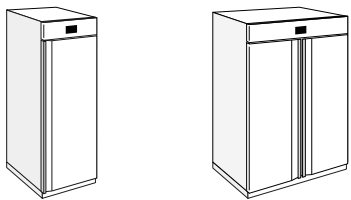


available models

all in one

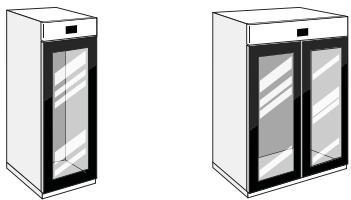
inox

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. S/S solid door.



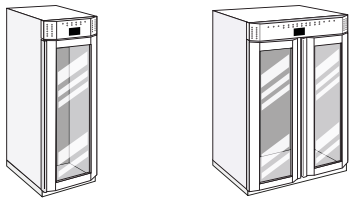
glass

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Full glass door with black anodized profiles and triple glazing.



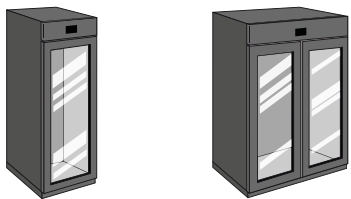
vip

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Glass door with S/S frame.



black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:	2 doors:
L 750 x P 850 x H 2080 mm	L 1500 x P 850 x H 2080 mm
Cold cuts 100 kg	Cold cuts 200 kg
Meat 150 kg	Meat 300 kg
Cheese 100 kg	Cheese 200 kg



meat

DRY AGING

meat is the ideal tool to exclusively devote oneself to dry aging in a safe and professional way. Today, more and more restaurants and butchers decide to directly follow the curing and dry aging of their meat cuts, in order to offer a unique and high-quality product to their client. **Meatico** creates a safe, protected and controlled dry-aging environment, thanks to its advanced technology and our company's long-time experience in professional refrigeration. Elegant design and care for details make these products particularly suitable to being displayed, so as to allow clients to follow the dry-aging process step by step.

→ meat

2 INTERNAL EQUIPMENT

1 door:

3 pairs of slideways + 3 GN 2/1 S/S wire shelves
1 hook rail for meat + 2 S/S hooks
Germicidal UVC lamp

2 doors:

6 pairs of slideways + 6 GN 2/1 S/S wire shelves
2 hook rails for meat + 4 S/S hooks
Germicidal UVC lamp

MEATouch PANEL

Intuitive and easy-to-use color touchscreen control panel with advanced control functions

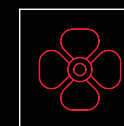
Remote connection system via wi-fi as standard

ACCESSORI A RICHIESTA

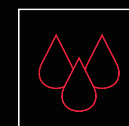
- » Base plinth to cover feet (3 sides)
- » PH probe
- » Product temperature probe



Temperature range
T° -2 / +10°C solid door
T° 0 / +10°C glass door



Adjustable ventilation speed



40% ÷ 90%
Humidity adjustment
Water connection not required



Germicidal UVC lamp
as standard

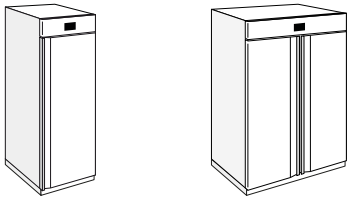


available models

meat

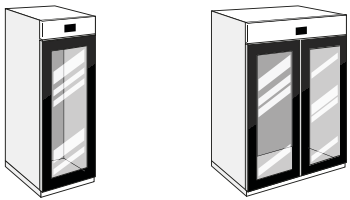
inox

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. S/S solid door.



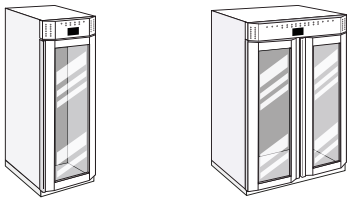
glass

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Full-glass door with black anodized profiles and triple glazing.



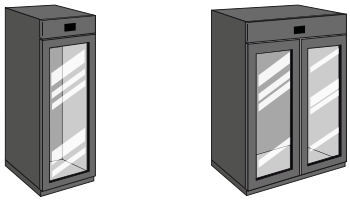
vip

External covering in AISI 304 S/S with S. Brite finish, internal covering in AISI 304 S/S. Glass door with S/S frame.



black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:

L 750 x P 850 x H 2080 mm

Meat 150 kg

2 doors:

L 1500 x P 850 x H 2080 mm

Meat 300 kg



meat panorama

DRY AGING

meat panorama is aimed at those who wish to devote themselves to totally safe meat dry aging with greater attention to product display inside the refrigerator. Glazed front and back, as well as mirror-polished stainless steel make **meat panorama** a unique tool.

Fine meat cuts and the delicate dry-aging process are better enhanced inside this refrigerator, which becomes the protagonist of a restaurant or a butcher shop.

→ meat

2 INTERNAL EQUIPMENT

1 door

3 pairs of slideways + 3 GN 2/1 S/S wire shelves
1 hook rail for meat + 2 S/S hooks
Germicidal UVC lamp

2 doors

6 pairs of slideways + 6 GN 2/1 S/S wire shelves
2 hook rails for meat + 4 S/S hooks
Germicidal UVC lamp

PANNELLO MEATouch

Intuitive and easy-to-use color touchscreen control panel with advanced control functions

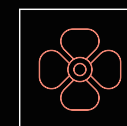
Remote connection system via wi-fi as standard

ACCESSORI A RICHIESTA

- » Base plinth to cover feet (4 sides)
- » PH probe
- » Product temperature probe



Temperature range
T° 0/+10°C



Adjustable ventilation speed



40% ÷ 90%
Humidity adjustment
Water connection not required



Germicidal UVC lamp
as standard

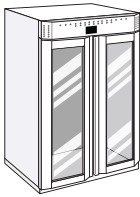
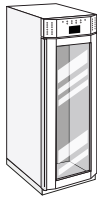


available models

meat panorama

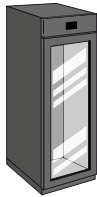
vip

Internal and external covering in mirror-polished AISI 304 stainless steel, GLAZED FRONT and BACK.



black

External covering in black plastic-coated steel, internal covering in mirror-polished AISI 304 stainless steel, with glass door. GLAZED FRONT and BACK.



DIMENSIONS AND MAX LOAD CAPACITY

1 door:

L 750 x P 850 x H 2080 mm

Meat 150 kg

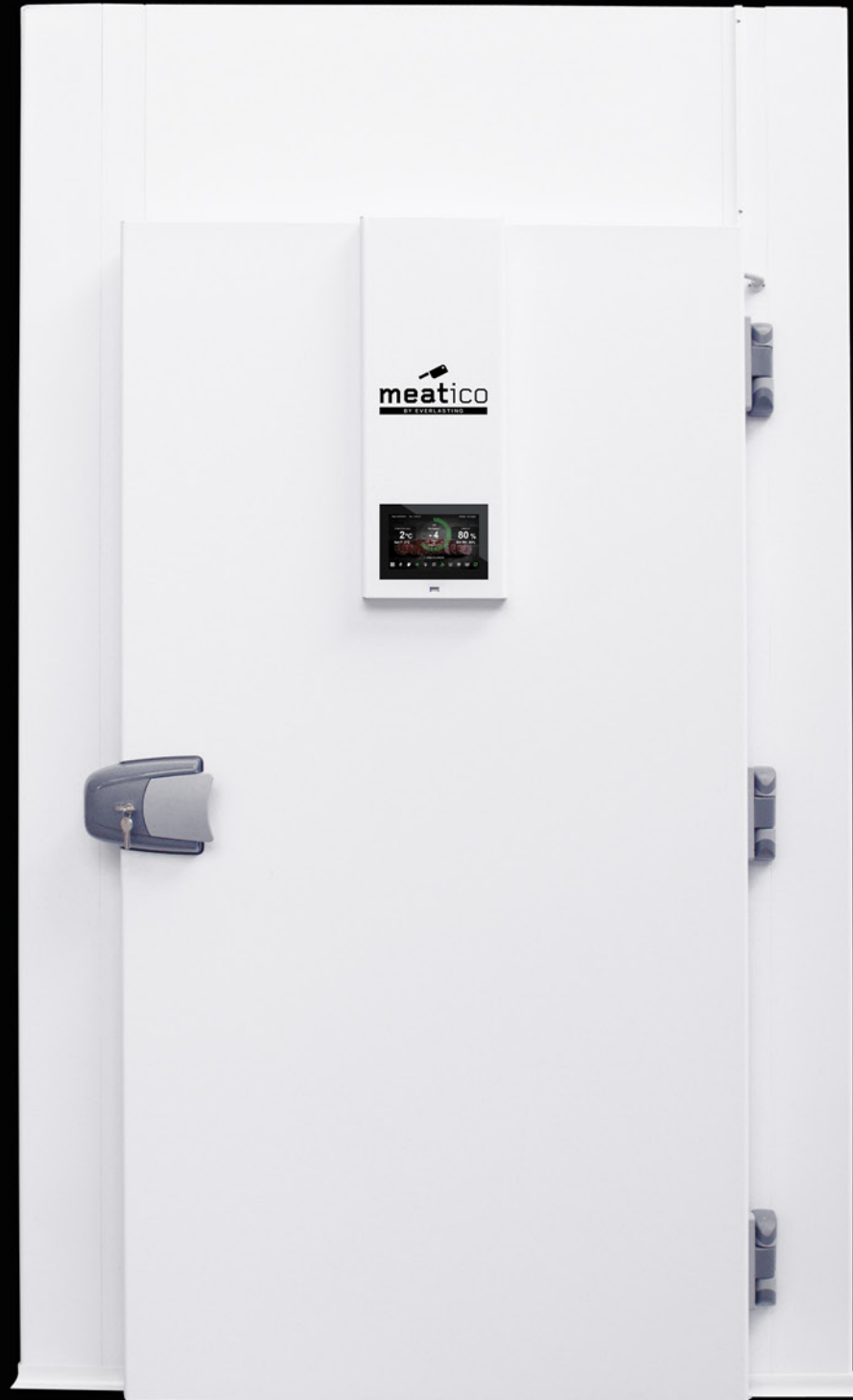
2 doors:

L 1500 x P 850 x H 2080 mm

Meat 300 kg



curing cold rooms all in one



curing cold rooms, supplied with EVERtouch control panel, allow control and active management of humidity, temperature and ventilation parameters, so as to guarantee ideal curing and dry-aging conditions according to different product requirements. Thanks to bigger storage capacity than refrigerated cabinets, cold rooms are particularly indicated for small/medium producers of hand-made products such as cold cuts or cheeses.

- cold cuts
- meat
- cheese

GENERAL FEATURES

Hooked modular panels without prefabricated floor

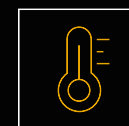
Walls fixed on the ground with plastic profile

Internal/external covering in white, plastic-coated non-toxic food-grade steel

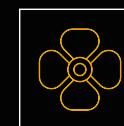
Evaporator and remote, soundproofed, faired condensing unit included

ACCESSORIES ON DEMAND

- » Internal covering in AISI 304 2B stainless steel
- » External covering in AISI 304 stainless steel with S. Brite finish
- » UVC germicidal lamp
- » Stainless steel trolleys
- » Additional door



Temperature range
T° 0 / +30°C



Adjustable ventilation speed



40% ÷ 95%
Humidity adjustment
Water connection required

5 available models

DIMENSIONS AND MAX LOAD CAPACITY

Dimensions:
from 1 up to 6 trolleys
(trolleys not included)

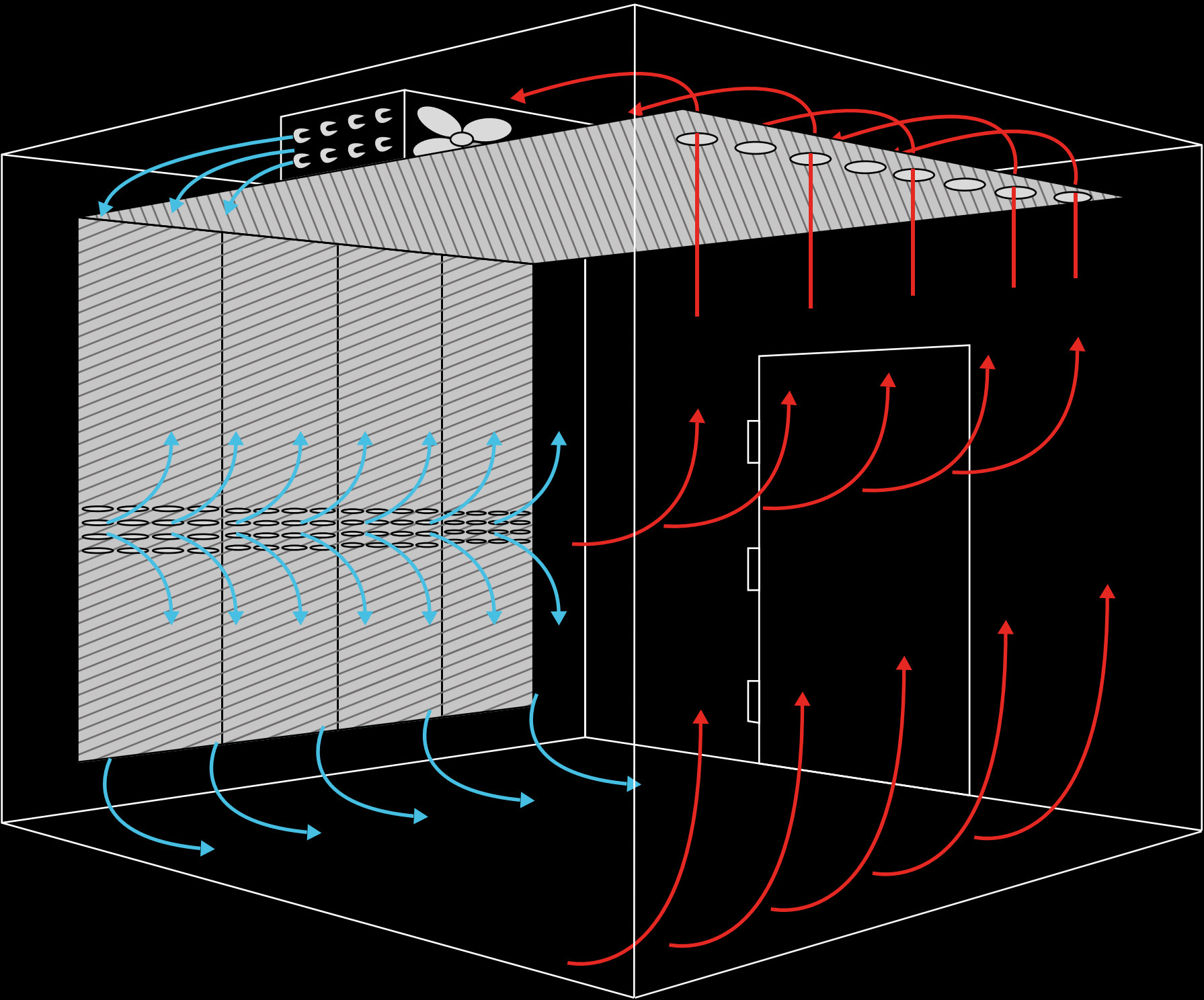
Cold room capacity:
from 250 kg to 1500 kg of product

Door net passage:
1000 x 2000 mm

Dimension / Trolley capacity:
850 x 1000 x 1900 h mm / 250 kg

ventilation system

➤ An accurate ventilation system allows
a homogeneous treatment of the products
inside the cold room.



meat dry aging cold rooms

→ meat

dry-aging cold rooms, supplied with MEATouch control panel, allow maturing big quantities of product, so as to have a wide range of meat cuts available for clients, as well as just as many dry-aging stages. These cold rooms are the ideal product for big restaurants or butcher shops with dry aging as their core business. Elegant internal and external finish, as well as glass panels, transform these cold rooms in showcases allowing to follow the delicate dry-aging process step by step.

GENERAL FEATURES

Hooked modular panels

External covering in AISI 304 stainless steel with s. brite finish or black plastic-coated steel

Internal covering in AISI 304 stainless steel

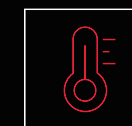
Available with or without floor

Evaporator and remote, faired condensing unit included

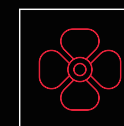
Cold LED light (K 6500)

ACCESSORIES ON DEMAND

- » Shelves and hook rails for meat
- » Extra glass on door or on perimetral panels
- » Extra light



Temperature range
T° -2 / +10°C solid door T° 0 / +10°C glass door



Adjustable ventilation speed



40% ÷ 90%
Humidity adjustment
Water connection not required



Germicidal UVC lamp as standard

wide range of models

DIMENSIONS AND MAX LOAD CAPACITY

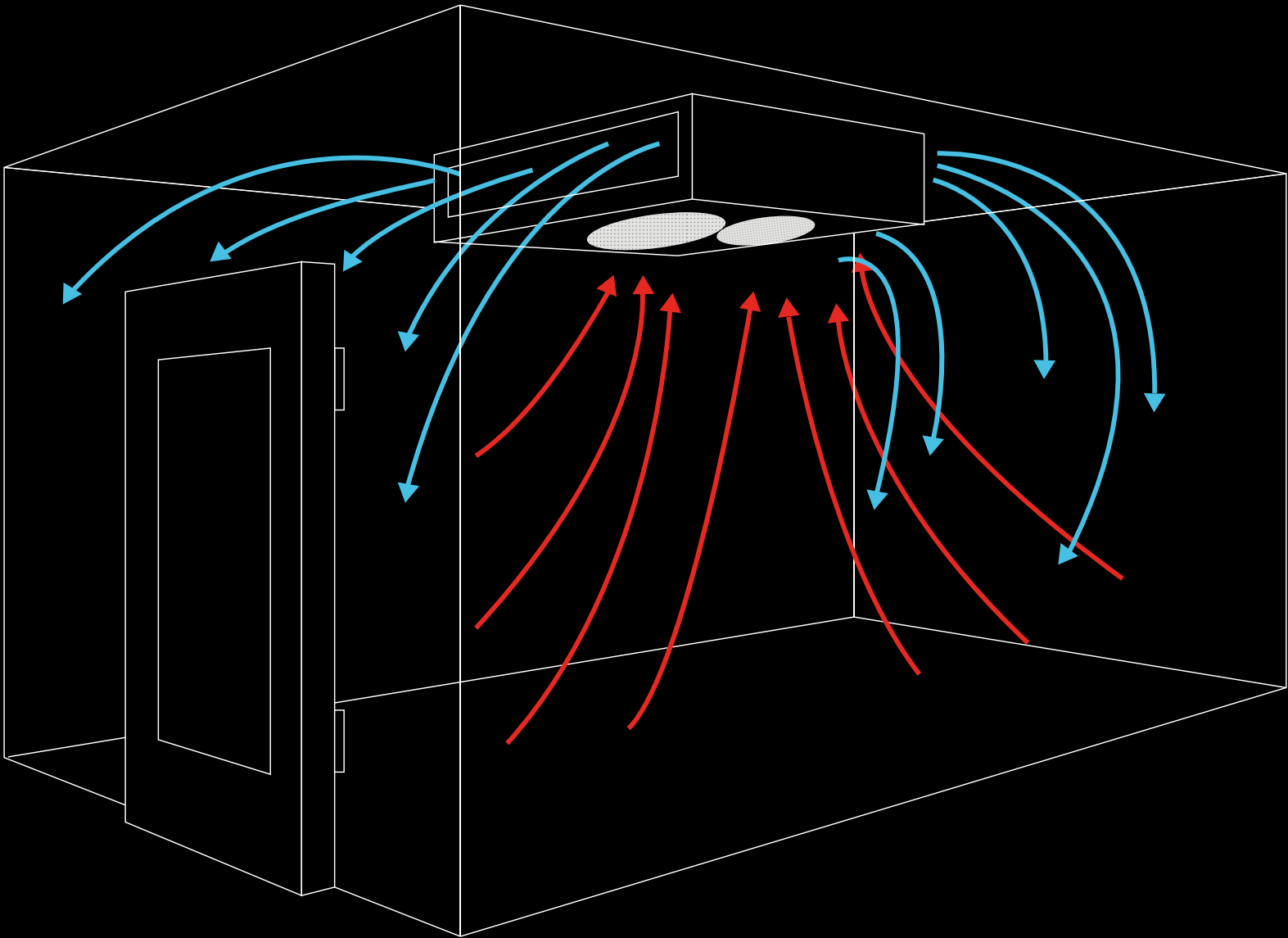
Cold room dimension: to 3,5 m³ to 30 m³
Door net passage: 800 x 1900 h mm

WITHOUT FLOOR			
HEIGHT	External	2290 mm	2490 mm
	Internal	2220 mm	2420 mm
WIDTH		from 1300 mm to 3500 mm	
DEPTH		from 1500 mm to 5300 mm	

WITH FLOOR			
HEIGHT	External	2360 mm	2560 mm
	Internal	2220 mm	2420 mm
WIDTH		from 1300 mm to 3500 mm	
DEPTH		from 1500 mm to 5300 mm	

ventilation system

➔ An accurate ventilation system allows a homogeneous treatment of the products inside the cold room.



accessories & details

- model:
all in one

» GERMICIDAL UVC LAMP

(on meat and meat panorama models as standard)

Allows internal sanitization of refrigerator/cold room, thus avoiding bacterial growth.
- » COLD-CUT CAROUSEL

Cold-cut rotation to obtain a homogeneous curing of products inside the refrigerator.
- » SCALE

Scale for cold cut rod/meat hook rail, to control product weight loss during curing/dry aging



» Electronic control unit records sample weight data, thus allowing visualizing product weight loss diagram directly on control panel.

- model:
all in one, meat, meat panorama

» PH MEASURING PROBE with solution kit

» PORTABLE PH MEASURING INSTRUMENT

» 60 HZ FREQUENCY

» COLD LED LIGHT (K6500)

» Neutral LED light with natural effect is proposed as standard. It is also possible to choose cold LED light (K6500) among the accessories.





Meatico by Everlasting

info@meatico.it

meatico.it

Everlasting s.r.l.

Strada Nazionale Cisa km. 161

46029 Suzzara, Mantova — Italy

T +39 0376 521 800

everlasting@everlasting.it

everlasting.it