



# Drying Storage Curing Maturing

Temperature and humidity are responsible for the climate in nature. Dry sausage products ripen only with ideal conditions. That is why maturing systems place high demands on the air conditioning specialist.

## CLIMASTAR – Systems: Raw sausage curing facility high-end



Maturing raw sausage means controlling the fermentation process in such a way that the right amount of moisture is extracted from the product at the right moment. This prevents product-damage, dried out edges or the formation of a filmy surface with micro organisms. The use of a heat recuperation system improves not only the quality but also helps in saving up to 40% energy, compared with conventional systems, by combining air from outside even up to 60%!.

REICH supplies custom designed CLIMASTAR air conditioned maturing systems for all types of raw products from dried or smoked salami to mould-ripened products, top quality hams or international specialities.

Trust the know-how of our specialists.

CLIMASTAR KNR –  
air conditioned curing facility for 60 trolleys

All CLIMASTAR systems can be supplied as follows:

- KKRK:** Air conditioned cold smoke chambers

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- KKRI:** Air conditioned cold smoke plants to built-in prepared rooms

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- KRK:** Air conditioned maturing chambers

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- KRAI:** Air conditioned maturing installations for fresh products to built-in prepared rooms

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- KNR:** Air conditioned post maturing plants for precured products to built-in prepared rooms



CLIMASTAR KRAI: Air conditioned maturing facility for 6 trolleys



CLIMASTAR KNR: Air conditioned post maturing facility for 20 trolleys