



Stagionello[®] 4.0

WE SEE TRADITION IN YOUR FUTURE

FERMENTATION, DRY AGE AND CURE
CABINETS
for meat and fish

GENERAL CATALOG

Stagionello®

WE SEE TRADITION IN YOUR FUTURE



A 100% Italian-manufactured industrial device, expert technologists, and a network of specialized consultants, working in synergy to innovate and improve the HO.RE.CA. sector, the processing and preservation of typical and indigenous Italian food, in Italy and abroad.



A pioneering network in the field of cultural gastronomic excellence, with notable partners from catering, distribution, and small and medium-sized food processing laboratories, sharing with local operators who are true ambassadors of food sovereignty. University cooperation all around the world to carry out critical research and development studies to promote and elevate food sustainability and ethics.



MADE IN ITALY FROM THE HEART... **WORLDLY TRADITION**

WE PROTECT AND PROMOTE THE PRODUCTION AND CONSUMPTION OF TYPICAL AND TRADITIONAL FOODS

AN INTERNATIONAL FAMILY COMPANY

Stagionello® is an Italian business reality, an "international family company" 100% Made-in-Italy that is committed to safeguarding the foods and craftsmanship of the Italian gourmet culture via a community of food experts, of breeders, restaurant owners, cooks, butchers, veterinarians, fish handlers, chefs, butchers, university professors and enthusiasts, encouraging artisanal productions towards creating typical and food-safe personally branded delicacies.

Applied technologies and equipment for food safety are used to achieve this noble goal. Today, we are leaders in the processing and preservation of meat, fish, cold cuts, and cheese thanks to our daily dedication to improving the value of food.

All of this is made possible by our business's ongoing and expanding relationship with our client, who has become a true business partner with whom we have developed original business concepts and custom technological and gastronomic projects based on the practice of ancient food knowledge and authentic artisan production methods.

International patents of industrial invention on devices and the ground-breaking *Cuomo Method*® are the product of many years of research and development.

The company, better known by its brand name Stagionello®, is the only one in Italy to hold certification for "Design and manufacture of micro conditioning systems and cabinets for maturation, seasoning, drying and storing of food products (IAF 18)" and is currently the licensee of the European patent EP2769276B1.



CUOMO METHOD®

Innovation is a successful tradition

*"The **Cuomo Method**® is a patented method that uses only natural physical parameters and makes it possible to monitor the physical and chemical state of the foods throughout the transformation process by continuous pH analysis, verification and management".*

For more than twenty years, the Cuomo Method® has become recognized as the perfect sequence of climatic parameters enclosed in a simple and intuitive ClimaticRecipe® Device based on the safe pH ranges of foodstuffs undergoing processing. The only patented method able to guarantee food-safe productions with an original traditional taste, optimize time and certifiable final goods.

WHY CHOOSE CUOMO METHOD®

OUR VISION

To protect and encourage the production and consumption of typical and traditional foods.

OUR MISSION

To design and produce micro-climatization systems and cabinets for traditional food transformation; to innovate and improve the handling, processing and preservation of indigenous, typical and local Italian foods, in Italy and abroad along with promoting Food Sovereignty with local productions worldwide.

**GUARANTEED
QUALITY**

**CERTIFIED
SAFETY**

**FOOD
SOVEREIGNTY**

**SUSTAINABLE
ECONOMY**



CIPO N° CA2852650
(CANADIAN INTELLECTUAL
PROPERTY OFFICE)



EPO N° EP 2769276B1
(EUROPEAN PATENT OFFICE)

naturally genuine and READY TO EAT foods with a traditional flavour that boast high nutritional and organoleptic properties.

Strict protocols on risk analysis have allowed the development of climatic recipes, semi-processed food products and transformation processes scientifically validated by Universities and Food Technology and Research Institutes.



FEDERICO II



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA

Artisanal own-brand food

Safeguarding local production

Incentivizing and supporting short supply chains

Optimizing all species, breeds and valorizing second cuts

Diverse transformation processes that guarantee high-profit margins through the valorisation of raw materials such as more tender meats and cheaper cuts

It increases shelf-life by ensuring greater preservability and quality for producers and customers with strict respect of all current food safety regulations

Complete weight-loss management by the operator



SICUR FOOD CONTROL®

IOT.4.0

Industrial Invention Patent No. 1408549

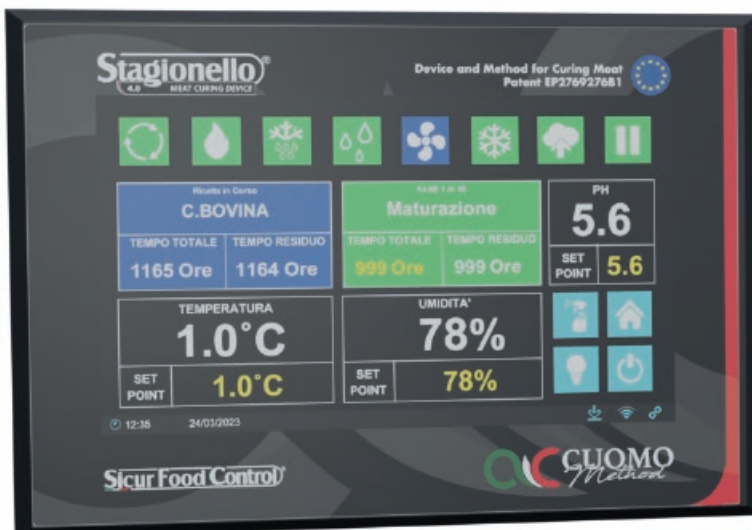
The Sicur Food Control® is the technological equivalent of the Cuomo Method®: a patented technology that ANALYZES, VERIFIES, and MANAGES the preservation and/or transformation stages of food inside the climatic room via a simple and straightforward display.

Typical and traditional products are made possible by Italian IoT 4.0 high technology in all Stagionello® devices.

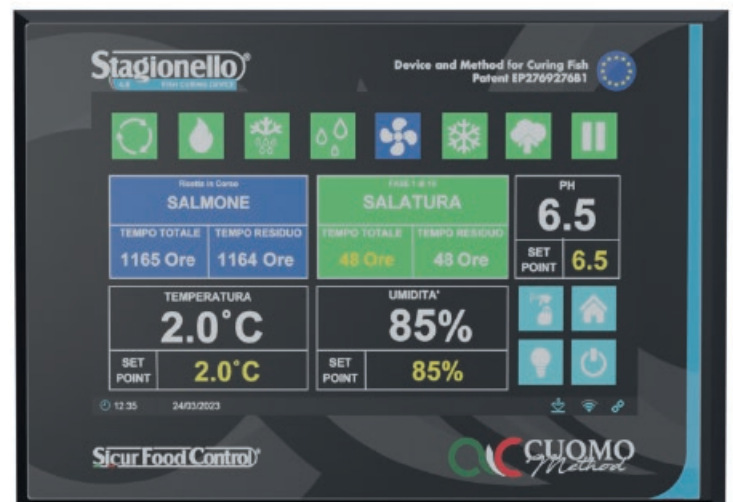
The patented SFC® technology has permanently changed the world of professional food processing, because of a unique device that combines sophisticated analysis algorithms with a simple touchscreen interface.

The Cuomo Method®'s continuous scientific research is contained in a device that ensures successful food production through the control of the only food's physical parameters and its environment, ensuring a traditional, safe, and high-quality product without the use of artificial chemistry, in accordance with all current international food safety directives and regulations.

ClimaticRecipies®: the unique patented method implements a pre-set list of scientifically validated climatic recipes, allowing the creation of different nutraceutical foods, designed on the unique characteristics of each raw material such as meat and fish, guaranteeing



STAGIONELLO®
MEAT CURING DEVICE
MEAT CURING



STAGIONELLO®
FISH CURING DEVICE
FISH CURING

REPRODUCIBILITY and REPEATABILITY at any time of year.

In fulfillment of current food safety laws, the device is pre-programmed with software and climatic formulas for meat, fish, and cold cuts.

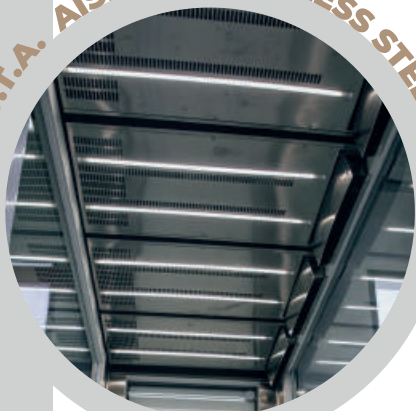


STAGIONELLO®
SALAMI CURING DEVICE
SALAMI CURING

TECHNOLOGY ALWAYS BY YOUR SIDE



U.T.A. AISI 304 STAINLESS STEEL



M.O.C.A. CERTIFICATION



Ph-METRIC



DISPLAY



Display: 7-inch ultra led touch screen display.

PH-METRIC SYSTEM



An intelligent, integrated system for continuous pH analysis, verification, and management, complete with a safety alert, as needed by international food safety regulations.

I.O.T. 4.0



IoT technology with a 4.0 network system that provides remote assistance, software updates, and remote diagnostics.

HACCP



A sophisticated system for integrated and remote networked HACCP in accordance with international food safety regulations. Tracking of all values is directly visible on the display, remotely, or in print.

FUMOTIC



Patented and certified by the Italian Ministry of Economic Development drop-weight management system for cold smoking and/or flavouring.

CLEANING IN PLACE



C.I.P. Automatic and integrated washing system.

CLIMATE RECIPE



Pre-set operating procedures in conformity with international food safety regulations, or can be customised in the My Recipes section.

U.T.A.



U.T.A. Food air treatment unit; integrated system in the climatic chamber manufactured entirely of Aisi 304 stainless steel (no polystyrene).

THE STAGIONELLO® FORMULA



With Stagionello® you get a **COMPLETE** production system to produce **YOUR OWN** traditional typical products:

Thanks to the Cuomo Method® you ensure food safety and quality with high added value through a tailored formula that combines high technology, semi-finished food products and training!

Our aim is to offer, not only innovative devices and systems, but qualified support throughout all stages of the food production process: starting from the food sector of interest, the consulting service assists you in the choice of dedicated technology and validation of the food product, but above all ensures specialised training on the management of the entire food processing cycle.

A system that will enable you to make the best use of devices and equipment and guarantee the success of your entire production.

WHAT FOODS CAN YOU PROCESS?





Stagionello®

4.0 MEAT CURING DEVICE

The Stagionello® Meat Curing Device is a unique, patented and exclusive tool, for the production of "READY TO EAT" foods such as matured meat (up to 12 months), cured meat and beef prosciutti (including halal) cured and/or cooked with a controlled pH.

The Cuomo Method®, applied to the Stagionello Meat Curing Device, allows for the processing of all types of meat (beef, venison, horse, game, sheep, and goat) using defined-phase, short and medium fermentation, smoking, and/or cooking processes. Technical and scientific food analysis data confirm a 12-month improvement in shelf life and a 30% increase in nutritional qualities.

A device and method that enables the user to manage weight-loss autonomously.

The pH management is key to the method and allows for the production of 'ready to eat' dishes with rich aromas, decisive flavours, and incomparable suppleness, assuring the consumer of an authentic gastronomic experience.

Within the S.F.C.®, there are eight pre-set climatic recipes that have been evaluated and approved as standard by the Stagionello® project's collaborating Universities.

This approach encourages an improvement in ROI of up to 300% for each production cycle. A technological breakthrough for a prosperous, food-safe business.

WHAT YOU CAN DO WITH STAGIONELLO® MEAT CURING DEVICE

MATURED (CONTINUOUS FERMENTATION CYCLE)

Beef
Deer
Horse
Game

CURED (DEFINED FERMENTATION PHASES)

Bresaola
Rigor Mortis

COOKED (DEFINED COOKING CYCLE)

Wurstel
Beef Mortadella

EFSA-COMPLIANT TECHNOLOGY European Food Safety Authority

The Stagionello® Meat Curing Device is the only device on the market that fulfill all requirements dictated by EFSA's scientific opinion on the correct and safe production of matured meat (DRY-AGE) HUMIDITY, TEMPERATURE, VENTILATION, aW and pH are all factors that the patented IoT4.0 technology No. EP 2769276B1 manages continuously to ensure safety.

Shelf life	Until 12 months
Cycle time	Minimum 30 days
Weight-loss	About 15% in 30 days (ref. Bone-in beef loin)



**ALL THE
FUNCTION**

MATURING

DRYING

FERMENTING

SMOOKING

COOKING

PRESERVING

**MANAGING
WEIGHT LOSS**



Stagionello®

4.0 FISH CURING DEVICE

The advanced Italian technology Stagionello® fish and seafood Curing Device improves the freshness of fish and seafood over time! Flavour, innovation, and tradition combined in a professional device that produces 'READY TO EAT' food such as traditional fish fillets, revolutionary sea-cuterie, and one-of-a-kind sea mortadella.

Because of patented technologies based on continuous pH monitoring and management, it transforms all types of fish through maturation, smoking, fermentation, dry-aging, humidification, thermodynamics, and cooking processes.

It is a patented, 100% Italian-made, applied technology that allows you to enjoy fresh fish for extended periods of time thanks to a succession of optimal microclimates contained in the pre-set Climatic Recipes®.

Technical and scientific food analysis data confirm a 6-month increase in shelf life and a 30% increase in nutritional qualities.

There are no less than 9 pre-set Climatic Recipe formulations confirmed and certified by the Stagionello® project's University collaborators, inside the Stagionello Fish Curing Device, as well as an endless number of alternative combinations to experiment with.

A new frontier in flavour that opens endless boundaries for a chef's creativity, tantalizes the palates of the most intrepid clients and boosts ROI by up to 700%.

WHAT YOU CAN DO WITH STAGIONELLO® FISH CURING DEVICE

CURED

(DEFINED FERMENTATION PHASES)

Salmon

Smoked Salmon

Swordfish prosciutto

Smoked swordfish rump

Tuna prosciutto

Smoked tuna fillet

Roe

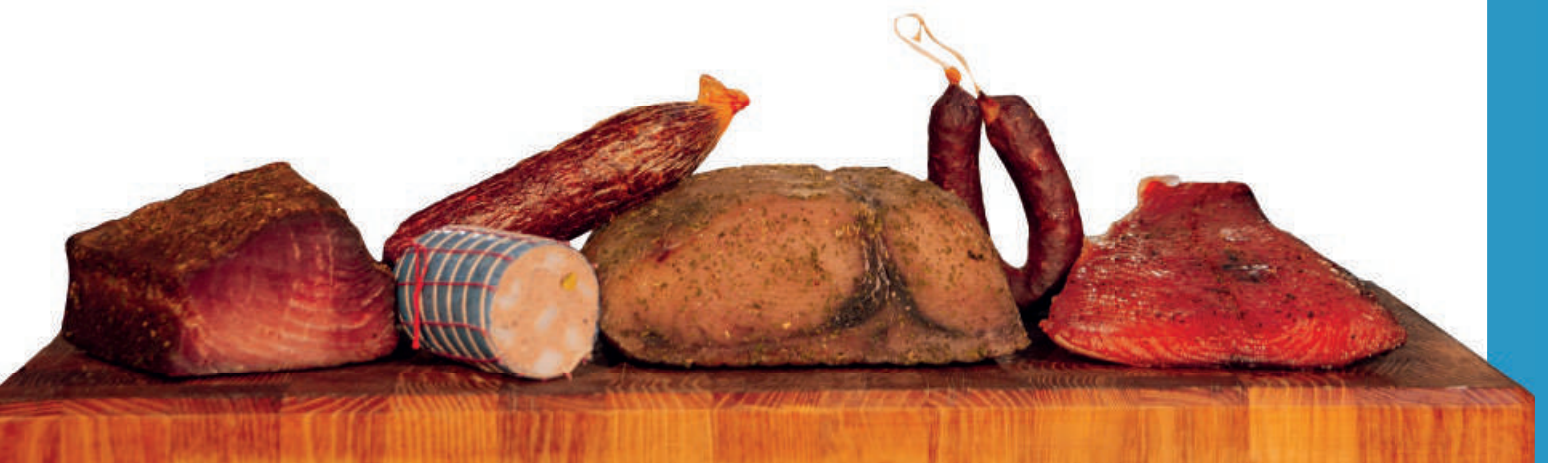
Mackerel fillets

COOKED

(DEFINED COOKING CYCLE)

Sea mortadella

Shelf life	Until 3 months
Cycle time	Minimum 10 days
Weight-loss	About 17% in 7 days (ref. Salmon)



ALL THE FUNCTION

MATURING

DRYING

FERMENTING

SMOOKING

COOKING

PRESERVING

*MANAGING
WEIGHT LOSS*



Stagionello®

4.0 SALAMI CURING DEVICE

The Stagionello® Salami Curing Device is the unique technology that enables you to produce all the charcuterie delicacies of the art of pork butchery, including traditional cured meats, handcrafted pork prosciutto, and delectable cooked meats. An Italian-made, patent-protected system that maintains the flavour of tradition.

Applying the Cuomo Method® to the Stagionello® Salumi Curing Device permits the fermentation, smoking, and/or cooking of all pork cuts through defined-phase, short- and medium-duration procedures based on continued pH management. A unique innovation for the creation of the principal varieties of traditional Italian and international cured meats. The intelligent combining of exclusively natural elements is currently achieved within the S.F.C.® into 30 integrated climatic recipes evaluated and certified by the Stagionello® project's University collaborators.

A technology that allows you to achieve a 500% increase in ROI per production cycle.

Shelf life	Until 12 months
Cycle time	Minimum 25 days
Weight-loss	About 30% in 30 days (ref. Salami)

WHAT YOU CAN DO WITH STAGIONELLO® SALAMI CURING DEVICE

MATURED (CONTINUOUS FERMENTATION CYCLE)

Prosciutto crudo
Coppa
Bresaola
Capocollo
Pancetta
Speck
Culatello di Zibello
Fiocchetto
Lonza
Violino di capra

CURED (DEFINED FERMENTATION PHASES)

Felino, Soppressata
Calabrese, Milano, Napoli,
Finocchiona, Ungherese,
Chorriso, Cacciatorino,
Coppiette Romane,
Lardo di Colonnata,
Lucanina Trentina, Salame
Abruzzese, Salame di
Fabbriano, Salame di
Mugnano, Salsiccia
Calabrese, Salsiccia di
Cancellara, Salsiccia di
Monte S.Biagio, Soppressa
Vicentina, Stortina
Veronese, 'Nduja

COOKED (DEFINED COOKING CYCLE)

Mortadella,
Leberwurst,
Speck Falukorv,
Cotechino,
Zampone



**ALL THE
FUNCTION**

CURING

DRYING

FERMENTING

SMOOKING

COOKING

PRESERVING

*MANAGING
WEIGHT LOSS*



STAGIONELLO® CABINETS



SHOW-CASE

INNOVATION AMONG BENCH FURNITURE
from 100 kg to 200 kg of productions/month



PLUG-IN

PLUG-IN AESTHETICS, VERSATILITY AND TECHNOLOGY
from 60 kg to 200 kg of productions/month



CUSTOM

THE REALISATION OF YOUR TAILOR-MADE PROJECT



... ALL LINES FOR EACH NEEDS!

WALK-IN

LARGE PLANTS, FOR LARGE PRODUCTIONS
from 400 kg to 1200 kg of productions/month



TUNNEL

PLANT IN LINE WITH YOUR PRODUCTION
from 600 kg to 1800 kg of productions/month



LINEA PLUG-IN 4.0

A display cabinet that is ideal for all types of establishments with showcasing needs.

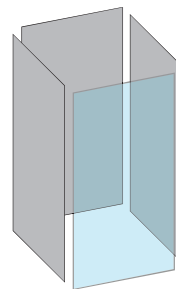
The plug-in line is available for Stagionello® Meat Curing Device, Stagionello® Fish Curing Device and Stagionello® Salami Curing Device, also in cooking versions.

Designed for small to medium quantity productions and available in models from 100 to 200 kg of product per month. Additional flexibility is provided by the TWIN 100+100 Kg model, which can handle two different productions of the same food sector, or by the COMBO 100+100 Kg model, which enables the combination and monitoring of two different food sectors. Two separate displays are present on both lines.

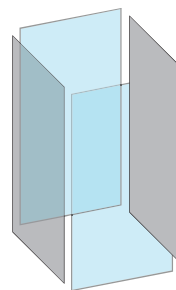
STANDARD GLASS DOOR, 2 GLASSES, and 4 GLASSES are sophisticated design versions of the plug-in line entirely made in glass and are characterized as upscale showcase equipment.



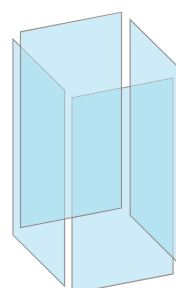
VERSIONS



**STANDARD
GLASS DOOR**



2 GLASSES



4 GLASSES

PLUG-IN MODELS



100KG



150KG



200KG



TWIN
200KG



COMBO
200KG

ALWAYS INCLUDED

Sicur Food Control® 4.0

PH PROBE

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

PLUG-IN 4.0 LINE

STANDARD GLASS DOOR

It is made to be positioned against a wall or encased as a design feature and is appropriate for all dining areas, shops, and laboratories. The operator's entry point and the customer's point of product view are both through the glass display door.





PLUG-IN 4.0 LINE

2 GLASSES

Two sides are displayed for a better visual experience for both the operator and the consumer. Aside from the glass showcase door, the back of the 2 glasses model is distinguished by yet another glass back panel with rounded edges to better display items. It gives the consumer a complete view of the product transformation occurring inside the climatic chamber.





PLUG-IN 4.0 LINE

4 GLASSES

The 4 Glasses Version is the ultimate expression of design elegance: the door has a glass panel and is dedicated to the operator's activities. There are an additional three glass sides for a complete 360° view of the products inside. Not only technological innovation but a design element for your establishment.





Stagionello®

4.0 MEAT CURING DEVICE

PLUG-IN LINE MODEL 100KG



**STANDARD
GLASS DOOR**

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

5 PAIR OF GUIDES + 5 GRIDS

OUTSIDE DIMENSIONS

730L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

0,75KW - 3,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN LINE

MODEL 150KG



SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

5 PAIR OF GUIDES + 5 GRIDS

OUTSIDE DIMENSIONS

905L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,18KW - 5,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

Stagionello®

4.0 MEAT CURING DEVICE

PLUG-IN LINE MODEL 200KG



**STANDARD
GLASS DOOR**

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

10 PAIR OF GUIDES + 10 GRIDS

EQUIPMENT 2 GLASSES/4GLASSES

5 PAIR OF GUIDES + 5 GRIDS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,18KW - 5,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN LINE
MODEL 200KG TWIN



SETUP

OUTSIDE COLOR

● ● ● ● / RAL SU RICHIESTA

SUPPORT

RISE

EQUIPMENT

10 PAIR OF GUIDES + 10 GRIDS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
 220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

Stagionello®

4.0 MEAT CURING DEVICE

PLUG-IN LINE

MODEL **200KG COMBO**

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

10 PAIR OF GUIDES + 10 GRIDS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN LINE

MODEL 100KG

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

7 PAIR OF GUIDES + 7 GRIDS

OUTSIDE DIMENSIONS

730L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

0,75KW - 3,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304

Stagionello®

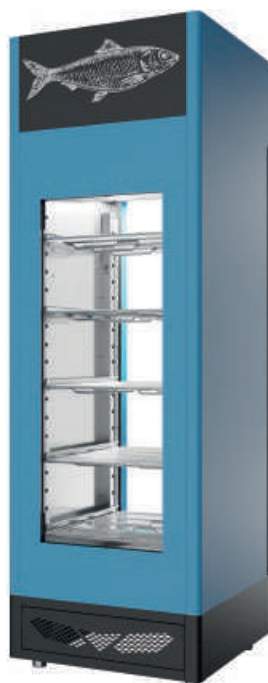
4.0 FISH CURING DEVICE



STANDARD GLASS DOOR



FRONT



BACK

2 GLASSES



FRONT



BACK

4 GLASSES

Stagionello®

4.0 FISH CURING DEVICE

PLUG-IN LINE MODEL 150KG



**STANDARD
GLASS DOOR**

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

7 PAIR OF GUIDES + 7 GRIDS

OUTSIDE DIMENSIONS

905L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,18KW - 5,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN LINE

MODEL 200KG



SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

14 PAIR OF GUIDES + 14 GRIDS

EQUIPMENT 2 GLASSES/4GLASSES

7 PAIR OF GUIDES + 7 GRIDS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,18KW - 5,4 A

T° INSIDE T° OUSIDE

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T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

Stagionello®

4.0 FISH CURING DEVICE

PLUG-IN LINE MODEL 200KG TWIN

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

14 PAIR OF GUIDES + 14 GRIDS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUSIDE

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T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES

FRONT

BACK

4 GLASSES

PLUG-IN LINE
MODEL 200KG COMBO



SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

14 PAIR OF GUIDES + 14 GRIDS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
 220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



STANDARD GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

Stagionello®

4.0 SALAMI CURING DEVICE

PLUG-IN LINE MODEL 100KG



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

4 GUIDES SETS + 20 HANGING RODS

OUTSIDE DIMENSIONS

730L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

0,75KW - 3,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304

PLUG-IN LINE

MODEL 150KG

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

4 GUIDES SETS + 20 HANGING RODS

OUTSIDE DIMENSIONS

905L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,18KW - 5,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304

Stagionello®

4.0 SALAMI CURING DEVICE



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

Stagionello®

4.0 SALAMI CURING DEVICE

PLUG-IN LINE MODEL 200KG

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

8 GUIDES SETS + 40 HANGING RODS

EQUIPMENT 2 GLASSES/4GLASSE

4 GUIDES SETS + 20 HANGING RODS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,18KW - 5,4 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN LINE
MODEL 200KG TWIN

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

8 GUIDES SETS + 40 HANGING RODS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304

Stagionello®
4.0 SALAMI CURING DEVICE



**STANDARD
 GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

Stagionello®

4.0 SALAMI CURING DEVICE

PLUG-IN LINE

MODEL 200KG COMBO

SETUP

OUTSIDE COLOR

● ● ● ● / RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

8 GUIDES SETS + 40 HANGING RODS

OUTSIDE DIMENSIONS

1465L X 785P X 2000H mm

VOLTAGE/ FREQUENCY / GAS

220-240V / 50 Hz/ R452A
220-240V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

T° INSIDE T° OUSIDE

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



**STANDARD
GLASS DOOR**



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

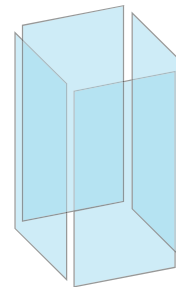
SHOW-CASE 4.0 LINE

A line that provides continuity to your business décor. A unique display case for professional maturation, aromatized smoking, and meat preparation with pH Verification and Management. Suitable and compatible integration to existing sales counters of all manufacturing brands.

The 100, 150, and 200 kilogram product/month systems are ideal for small-medium productions.



VERSIONS



4 GLASSES

ALWAYS INCLUDED

Sicur Food Control® 4.0

PH PROBE

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

Stagionello[®]

4.0 MEAT CURING DEVICE



FRONTE

4 VETRI



RETRO

4 VETRI

SHOW-CASE LINE

MODEL 100KG

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

OUTSIDE DIMENSIONS

670L X 880P X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

CURRENT CONSUMPTION

2,32KW - 10 A

T° INSIDE

T° OUSIDE

-3° / +25°

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

SHOW-CASE LINE

MODEL 150KG

SETUP

OUTSIDE COLOR

● ● ● / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

OUTSIDE DIMENSIONS

980L X 880P X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A
230V / 60 Hz/ R452A

CURRENT CONSUMPTION

3,10KW - 13,47 A

T° INSIDE T° OUSIDE

-3° / +25° +10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

Stagionello®

4.0 MEAT CURING DEVICE



FRONTE

4 VETRI



RETRO

4 VETRI

Stagionello[®]

4.0 MEAT CURING DEVICE

SHOW-CASE LINE

MODEL **200KG**



FRONTE

4 VETRI



RETRO

4 VETRI

SETUP

OUTSIDE COLOR

● ● ● / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

2 PAIR OF GUIDES + 3 GRIDS

OUTSIDE DIMENSIONS

1300L X 880P X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

CURRENT CONSUMPTION

4,14KW - 18 A

T° INSIDE

T° OUSIDE

-3° / +25°

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304

SHOW-CASE LINE

MODEL 100KG

SETUP

OUTSIDE COLOR

● ● ● / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

3 PAIR OF GUIDES + 4 GRIDS

OUTSIDE DIMENSIONS

670L X 880P X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

CURRENT CONSUMPTION

2,32KW - 10 A

T° INSIDE

-3° / +25°

T° OUSIDE

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

Stagionello®

4.0 FISH CURING DEVICE



FRONTE

4 VETRI



RETRO

4 VETRI

Stagionello®

4.0 FISH CURING DEVICE



FRONTE

4 VETRI



RETRO

4 VETRI

SHOW-CASE LINE

MODEL 150KG

SETUP

OUTSIDE COLOR

● / ● / ● / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

3 PAIR OF GUIDES + 4 GRIDS

OUTSIDE DIMENSIONS

980L X 880P X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A
230V / 60 Hz/ R452A

CURRENT CONSUMPTION

3,10KW - 13,47 A

T° INSIDE T° OUSIDE

-3° / +25° +10° / +25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

SHOW-CASE LINE

MODEL **200KG**

SETUP

OUTSIDE COLOR

● ● ● / RAL ON REQUEST

SUPPORT

ADJUSTABLE STAINLESS STEEL AISI 304 FEET

EQUIPMENT

3 PAIR OF GUIDES + 4 GRIDS

OUTSIDE DIMENSIONS

1300L X 880P X 1700H mm

VOLTAGE/ FREQUENCY / GAS

230V / 50 Hz/ R452A

230V / 60 Hz/ R452A

CURRENT CONSUMPTION

4,14KW - 18 A

T° INSIDE

-3° / +25°

T° OUSIDE

+10°/+25°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

Stagionello®

4.0 FISH CURING DEVICE



FRONTE

4 VETRI



RETRO

4 VETRI

TUNNEL 4.0 LINE

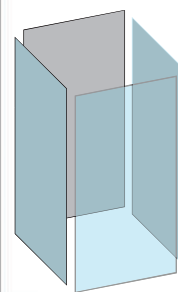
The TUNNEL line represents excellence in the field of large-scale productions. It is designed to facilitate the natural progress of the production cycle with two doors placed on each end of the chamber.

A clever setup that makes the "load & push" process easier to complete: it establishes a fluid production chain by setting aside one inlet for meat loading (load) processing from the freshest anatomical piece to the most mature one (push), which can then be simply withdrawn from the second door set aside for the outlet.

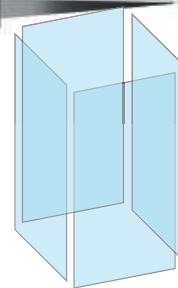
The TUNNEL is available for the Stagionello® Meat Curing device and Stagionello® Fish Curing device in the 3 GLASSES and 4-GLASSES versions and in the models 600 kg - 1200 kg - 1800 kg.



VERSIONS



3 GLASSES



4 GLASSES

ALWAYS INCLUDED

Sicur Food Control® 4.0

PH PROBE

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

TUNNEL LINE

MODEL **600KG**

Stagionello®

4.0 MEAT CURING DEVICE

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

4 CART WITH WITH 5 GRILLS/EACH

OUTSIDE DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550L X 950P X 2565H mm

OUTSIDE DIMENSIONS WITH GUIDEWAYS / HOOKS

2550L X 950P X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A

400V /3+T+N / 60 Hz/ R452A

CURRENT CONSUMPTION

5,9KW - 10,5 A

T° INSIDE

-3° / +35°

T° OUSIDE

+10°/+32°



ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

FRONT

3 GLASSES



FRONT

4 GLASSES

BACK

4 GLASSES

Stagionello®

4.0 MEAT CURING DEVICE

TUNNEL LINE MODEL 1200KG



FRONT

3 GLASSES

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

8 CART WITH WITH 5 GRILLS/EACH

OUTSIDE DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550L X 1150P X 2565H mm

OUTSIDE DIMENSIONS WITH GUIDEWAYS / HOOKS

2550L X 1150P X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

CURRENT CONSUMPTION

10KW - 21 A

T° INSIDE T° OUSIDE

-3°/ +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES

BACK

4 GLASSES

TUNNEL LINE

MODEL 1800KG

Stagionello®

4.0 MEAT CURING DEVICE

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

12 CART WITH WITH 5 GRILLS/EACH

OUTSIDE DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550L X 3750P X 2565H mm

OUTSIDE DIMENSIONS WITH GUIDEWAYS / HOOKS

2550L X 3750P X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

CURRENT CONSUMPTION

16KW - 26 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°



FRONT

3 GLASSES

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES

BACK

4 GLASSES

Stagionello®

4.0 FISH CURING DEVICE

TUNNEL LINE MODEL 600KG



FRONT

3 GLASSES

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

4 CART WITH WITH 7 GRILLS/EACH

OUTSIDE DIMENSIONS WITH TROLLEYS /
FRAMING / HOOKS

2550L X 950P X 2565H mm

DOUSTIDE DIMENSIONS WITH GUIDEWAYS /
HOOKS

2550L X 950P X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

CURRENT CONSUMPTION

5,9KW - 10,5 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES



BACK

4 GLASSES

TUNNEL LINE

MODEL 1200KG



SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

8 CART WITH WITH 7 GRILLS/EACH

OUTSIDE DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550L X 1150P X 2565H mm

OUTSIDE DIMENSIONS WITH GUIDEWAYS / HOOKS

2550L X 1150P X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

CURRENT CONSUMPTION

10KW - 21 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°



FRONT

3 GLASSES

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES

BACK

4 GLASSES

Stagionello®

4.0 FISH CURING DEVICE

TUNNEL LINE MODEL 1800KG



FRONT

3 GLASSES

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

12 CART WITH WITH 7 GRILLS/EACH

OUTSIDE DIMENSIONS WITH TROLLEYS / FRAMING / HOOKS

2550L X 3750P X 2565H mm

OUTSIDE DIMENSIONS WITH GUIDEWAYS / HOOKS

2550L X 3750P X 2965H mm

VOLTAGE/ FREQUENCY / GAS

400V /3+T+N / 50 Hz/ R452A
400V /3+T+N / 60 Hz/ R452A

CURRENT CONSUMPTION

16KW - 26 A

T° INSIDE T° OUSIDE

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

4 GLASSES

BACK

4 GLASSES

WALK-IN 4.0 LINE

The WALKIN line is a semi-industrial production facility branded as "the world's smallest traditional food laboratory." It is a model that, among other things, maximizes space and delivers appealing and original features.

The WALKIN Line has up to two access doors to make it easier to arrange products with the use of handy trolleys.

According to production requirements, it can be designed with single or dual climate chambers.

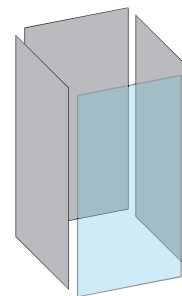
The spacious inner chamber is intended to support an output of 400 to 1200 kg of product per month for the following models:

- Stagionello® Meat Curing device and Stagionello® Fish Curing Device: large chamber in models of 400 kg / 800 kg / 1200 kg product per month.

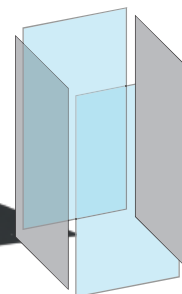
- Stagionello® Salami Curing device and Stagionello® Fish Curing Device: innovative combination of as many as 2 microclimate chambers to easily make any type of salami. The first, smaller chamber will be used for stewing, smoking and/or cooking. The larger chamber, on the other hand, will be used for the curing and/or flavoured smoking phase. Available in 100/300 kg and 200/600 kg models.



VERSIONS



**STANDARD
GLASS DOOR**



2 GLASSES

ALWAYS INCLUDED

Sicur Food Control® 4.0

PH PROBE

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

Stagionello®

4.0 MEAT CURING DEVICE

WALK-IN LINE

MODEL **100-300KG / 400KG**



FRONTE

**STANDARD
PORTA A VETRO**

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

4 CART WITH 5 GRILLS/EACH

OUTSIDE DIMENSIONS

2550L X 950P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

2 VETRI



RETRO

2 VETRI

WALK-IN LINE

MODEL **200-600KG / 800KG**

Stagionello®

4.0 MEAT CURING DEVICE

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

8 CARRELLI CON 5 GRIGLIE/CAD

OUTSIDE DIMENSIONS

2550L X 1750P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

**STANDARD
PORTA A VETRO**



FRONTE

2 VETRI



RETRO

2 VETRI

Stagionello®

4.0 MEAT CURING DEVICE

WALK-IN LINE
MODEL **300-900KG / 1200KG**



FRONTE

**STANDARD
PORTA A VETRO**

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

12 CART WITH 5 GRILLS/EACH

OUTSIDE DIMENSIONS

2550L X 1900P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE

T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

2 VETRI



RETRO

2 VETRI

WALK-IN LINE

MODEL **100-300KG / 400KG**

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

4 CART WITH 7 GRILLS/EACH

OUTSIDE DIMENSIONS

2550L X 2850P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

Stagionello®

4.0 FISH CURING DEVICE



FRONTE

**STANDARD
PORTA A VETRO**



FRONTE

2 VETRI



RETRO

2 VETRI

Stagionello®

4.0 FISH CURING DEVICE

WALK-IN LINE MODEL 200-600KG / 800KG



FRONTE

**STANDARD
PORTA A VETRO**

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

8 CART WITH 7 GRILLS/EACH

OUTSIDE DIMENSIONS

2550L X 1900P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE

T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

2 VETRI



RETRO

2 VETRI

WALK-IN LINE

MODEL **300-900KG / 1200KG**

Stagionello®

4.0 FISH CURING DEVICE

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

12 CART WITH 7 GRILLS/EACH

OUTSIDE DIMENSIONS

2550L X 2850P X 2565H mm

VOLTAGE / FREQUENCY / GAS

380-400V / 50 Hz / R452A

380-400V / 60 Hz / R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE

T° OUTSIDE

-3° / +35°

+10° / +32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

**STANDARD
PORTA A VETRO**



FRONTE

2 VETRI



RETRO

2 VETRI

Stagionello®

4.0 SALAMI CURING DEVICE

WALK-IN LINE

MODEL **100-300KG / 400KG**



FRONTE

**STANDARD
PORTA A VETRO**

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

4 CART WITH 20 HANGING RODS/EACH

OUTSIDE DIMENSIONS

2550L X 1900P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE

T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

2 VETRI



RETRO

2 VETRI

WALK-IN LINE

MODEL **200-600KG / 800KG**

Stagionello®

4.0 SALAMI CURING DEVICE

SETUP

OUTSIDE COLOR

● ● / RAL ON REQUEST

EQUIPMENT

8 CART WITH 20 HANGING RODS/EACH

OUTSIDE DIMENSIONS

2550L X 2850P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE

T° OUTSIDE

-3° / +35°

+10°/+32°

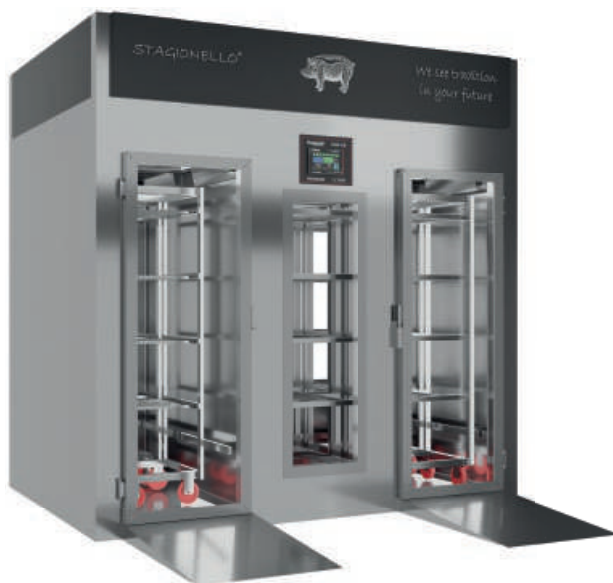
ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

**STANDARD
PORTA A VETRO**



FRONTE

2 VETRI



RETRO

2 VETRI

Stagionello®

4.0 SALAMI CURING DEVICE

WALK-IN LINE
MODEL **300-900KG / 1200KG**



FRONTE

**STANDARD
PORTA A VETRO**

SETUP

OUTSIDE COLOR

● / RAL ON REQUEST

EQUIPMENT

12 CART WITH 20 HANGING RODS/EACH

OUTSIDE DIMENSIONS

2550L X 1900P X 2565H mm

VOLTAGE / FREQUENCY/ GAS

380-400V / 50 Hz/ R452A

380-400V / 60 Hz/ R452A

CURRENT CONSUMPTION

1,50KW - 6,9 A

T° INSIDE

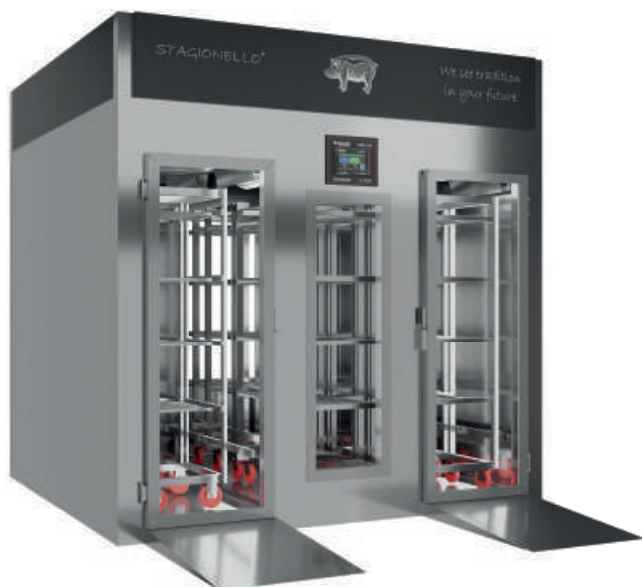
T° OUTSIDE

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONTE

2 VETRI



RETRO

2 VETRI

CUSTOM 4.0 LINE

Customization done right is what defines the CUSTOM Line, projects that are designed and built specifically for a given setting, such as an pre-existing cool room or an area dedicated to a professional curing or maturing facility.

With the Custom line you can develop and create an authentic meat industry.

The CUSTOM is available for the Stagionello® Meat Curing device and Stagionello® Fish Curing device, Stagionello® Salami Curing device



ALWAYS INCLUDED

Sicur Food Control® 4.0

PH PROBE

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

Stagionello [®] Chef

we started with traditionally simple elements to ensure technologically natural products for the future

With Stagionello[®], meticulous study of raw materials, flavors, and preservation methods has given rise to genuine products, natural blend, and secure flavors, making them accessible tools for every user, all around the world!

SEMI-FINISHED FOODSTUFFS

SPICE BLENDS

WHOLE ANATOMICAL PIECES

BRESAOLA
SPECK
COPPA
PANCETTA
CAPOCOLLO

BASES FOR CURED PRODUCTS

SICURSAL RAPID FERM.
SICURSAL LONG FERM.
SICURSAL FISH

SALAMI

FELINO SALAMI
FINOCCHIONA SALAMI
NORCINO SALAMI
UNGHERESE SALAMI
CALABRESE SALAMI
SWEET/ SPICY
CACCIATORE SALAMI
NAPOLI SALAMI
BUFALO SALAMI
MILANO SALAMI

LIQUID FLAVORS

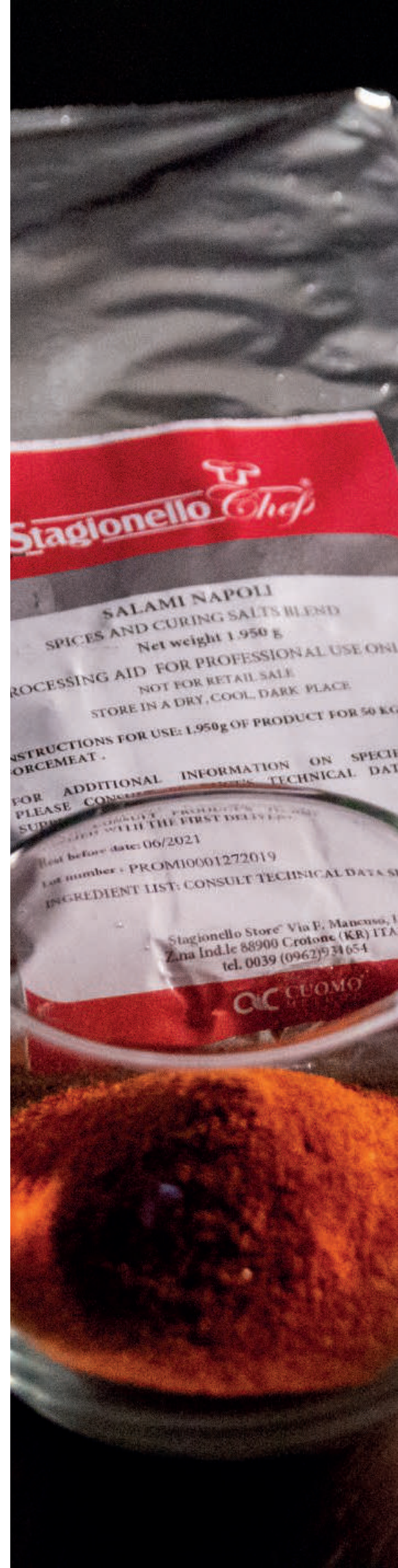
SMOKE
WHITE TRUFFLE
BLACK TRUFFLE
BARBECUE

COOKED SALAMI

COOKED TURKEY
COOKED SALAMI
FISH MORTADELLA

CURED FISH

SALMON
SWORDFISH
TUNA
SEA BREAM PROSCIUTTO





STAGIONELLO[®]

service

Stagionello[®] Service is the CUAT (Unique Technical Assistance Center) that provides you with technical and technological support online or at your business, offering maintenance, service, training and rentals for short, medium and long periods.

TECHNICAL SUPPORT

INSTALLATION AND TESTING

ROUTINE SCHEDULED MAINTENANCE

EXTRAORDINARY MAINTENANCE



REMOTE SUPPORT

REMOTE DIAGNOSTICS

REMOTE MANAGEMENT WITH 24-HOUR CALL CENTER OPERATOR

DATA INTERCONNECTION WITH AUTOMATIC DISCHARGE



AFTER-SALES SUPPORT

NON-OBSOLESCENCE GUARANTEE

WARRANTY EXTENSION

SYSTEM REFURBISHMENT

SYSTEM EXCHANGE



TECHNOLOGICAL SUPPORT

PRODUCTION ASSISTANCE WITH STANDARD OPERATING INSTRUCTIONS

TECHNOLOGICAL SUPPORT FOR PRODUCT DEVELOPMENT

NEW PRODUCT RESEARCH AND DEVELOPMENT

HEALTH VALIDATION

SCHEDULED ROUTINE VERIFICATION OF THE DISCIPLINARY (VOPD) + ANALYSIS

SUPPORT FOR FOOD-SAFETY SCIENCE AND TECHNOLOGY





STAGIONELLO® ACADEMY

The Stagionello® Academy promotes and carries out events and training courses for food operators and handlers of large-scale retail chains as well as providing specific training modules for consumers and professionals in dedicated sectors such as restaurants, butchers, fishmongers, delicatessens.

The Academy honors its Ambassadors all over the world and organizes Master's and specialized courses in applied technology based on the Cuomo Method®, combining technical, technological and scientific aspects through theoretical-practical modules.

Recognized by the National Butchers Federation "Federarni", the Academy carries out its activities in its two main facilities in Milan and Crotone, as well as operating in various locations throughout Europe, Asia, the United States, Canada, the United Arab Emirates, the United Kingdom and Australia.

The training modules focus on the three relevant food sectors such as meat, fish and cured meats and can be visualized on multiple communication channels: live, on-site and on-demand, to meet your every need.

PRODUCTION START-UP COURSES

With the Stagionello® Devices, training is priority. Technological courses are designed to transfer all the theoretical and practical knowledge needed to have the user make the best use of the devices and equipment, obtaining quality foods with a high nutritional profile.

A service included and structured uniquely for each food sector:

Technological course on **professional Meat Curing** and **Beef Cured Meat Salami**

Technological course on **Fish Curing**

Technological course on **Cured Salami**

TECHNOLOGICAL-COMMERCIAL COURSE

A course structured for retailers, consultants and customers entering the Stagionello® network focused on transferring all the commercial as well as food-related notions to enhance the productivity and economic benefits of the Cuomo Method®. There are two types of courses currently available:

LIVE consulting at the designated s.p. or **ONLINE video-consulting**

4h full-immersion training course at Stagionello® Store venue locations or in the Stagionello Retail location for whomever decides to embrace the Stagionello® Network. Theoretical-practical lessons are provided by expert technologists that masterfully guide participants in learning more about the pioneering food innovation of the Stagionello® Devices.



International MASTER CLASS FOR TRADITIONAL SALAMI



An advanced training course in English for International participants, aimed at transferring the knowledge behind the noble and true art of pork butchery. The course provides professional practical skills to facilitate managerial placement in the artisan production of traditional food production chains. A 7-day course focused on providing the theoretical and practical knowledge of pork processing, from breeding to final product, step by step with Stagionello's patented applied technology with particular attention on today's current international food safety regulations.



OUR PARTNERS



Brian Polcyn
University of Michigan - USA



Michael Combs
Metropolitan community college NEBRASKA



Sergio Capaldo
LA GRANDA - ITALY



Dario Cecchini
ITALY



Col'tempo
AFRICA



Renzo Garibaldi
PERU'



Maurizio Arosio
FEDERCARNI - ITALY



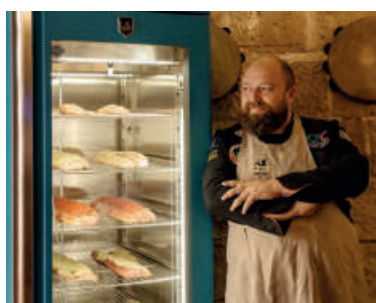
David Walzog
WYNN CASINO - LAS VEGAS



Agua salada
SPAIN



Massimo Zivieri
ITALY



Pablo Esposito
MALTA



Romolo al porto
ITALY

OUR PARTNERS



JOIN US

PARTNERS



UNIVERSITY







www.stagionello.com
info@stagionellostore.com

Stagionello[®]

Via dell'Artigianato, 2/B
20061, Carugate (MI) - IT
tel. +39 02 49454044

