

# Stagionello®

## Stagionello® 400Kg



### SPECIFICATIONS

- Capacity: 4 - 220lbs (100kg) trolleys
- Temperature Range: 32°F - 95°F
- Humidity range: 30% - 99%
- Maximum external air temperature for proper operation: 90°F
- 2 Commercial grade refrigeration units
- 2 Dehumidification systems
- 2 Hot gas defrost systems
- Dimensions: 100.3"W x 37"D x 80"H
- Electrical data 400V
- One Year Parts, Labor Warranty

### STANDARD FEATURES

- All internal/external parts in contact with food made of stainless steel AISI 304
- 1 Large double glazed glass panel
- 2 Large double glazed glass doors
- 2 + 2 Automatic internal LED strips
- Reinforced floor and 2 ramps
- Heated glass frame
- 60mm panel thickness
- 2 air-exchange kits
- 2 pH Probe
- 2 ClimaTouch® controllers which includes:
  - Internal memory for custom recipes
  - 30 preset climatic recipes (Ferment and dry)
  - 30 preset climatic recipes (season)
  - HACCP data trace system
  - 2 6" touchscreen controller
  - Serial port

**ClimaTouch®** Controller

*The premier control system for traditional curing*

**ClimaTouch®** is a revolutionary management system for the automated and programmable control sequence of all meat maturation stages, with the option to monitor fermentation (pH), ensuring quality results.

**ClimaTouch®** is equipped with easy-to-use software entirely dedicated to the transformation of traditional food. It comes standard with 30 preset recipes that are modifiable by the user. The built-in memory even allows you to create your own custom recipes. The large 6" LCD touch screen can display HACCP monitoring as a table or graph, which are printable using the optional printer. The HACCP monitoring system meets all international standards.

**Fumotic®**

**Fumotic®**, patented in Italy, allows you to manage the process of humidification, smoking and aromatization of the product inside the chamber.

#### Humidification

The **Fumotic®** produces and maintains the humidity inside the chamber. It comes standard with two options for water supply: either by drawing water from one of two tanks fitted on board the unit or connected directly to a dedicated waterline (all machines come with a kit for a direct connection).

#### Smoking / Aromatization

During this phase, natural liquid smoke is nebulized inside the **Stagionello®** chamber at low temperatures, via the **Fumotic®**, respecting the wholesomeness and safety of the product. Natural liquid smoke can be purchased from the **Stagionello®** Chef line.

**Stagionello®**

Model STG100300



Top View



Front View



Side View