

Stagionello[®]
STORE



2020
CATALOGUE



Stagionello[®]

Maturmeat[®]

Pesciugatore[®]

Food Safety First



The natural and patented Cuomo® Method allows to monitor the physical and chemical state of foods during the transformation process by continuously measuring fermentative processes and pH. With the sole application of physical principles, it develops through the patent N° EP 2769276B1 Sicur Food Control® for the control and management of food processing, in a closed, mobile or fixed environment.

Arredo Inox, known throughout the world with the Stagionello® Store brand, is currently the only licensee of this patent for the production and marketing of food processing plants.

The plant production process is TUV certified and thanks to the Cuomo® Method, we are the only ones able to certify not only the plant but also the final product.

THE INVENTION THAT CHANGED THE MARKET

Thanks to Cuomo® Method, application, Stagionello®, Maturmeat® and Pesciugatore® are the only food processing plants in the world to be certified and to guarantee a result on the final product. 100% made in Italy and thanks to an exclusive patented technology, they are able to season cured meats, mature your meat, and cure fish in total safety, guaranteeing the satisfaction of your modern business needs.

Management & Control

Probes and control instruments constantly monitor humidity, temperature, air speed and pH, thus allowing these parameters to be adjusted in an exact and precise manner in order to guarantee a genuine and safe transformed product, as well as rich in taste and nutritional values.



The innovative Sicur Food Control® patent technology has forever revolutionized the world of "professional" meat processing.

THE CONTROL DISPLAY: SIGUR FOOD CONTROL®

PATENT N. EP2769276B1
RELEASED BY EUROPEAN PATENT OFFICE



PROCESSES



ANALYZES



VERIFIES



COMMUNICATES

Device and control method for food storage and / or transformation in a closed or mobile closed environment, It intervenes in a revolutionary way on the management and the sequential control of all the phases of food processing (curing of cured meats and cheeses, maturation of meat, smoking of fish) with a large, simple and intuitive 7" touch screen display equipped with a Climatic Recipe® Book integrated with the Cuomo® Method and a large memory that allows you to enter many other personalized recipes.

**THE CONTROL DISPLAY:
SIGUR FOOD CONTROL®**



LARGE 7" TOUCH SCREEN
DISPLAY
SIMPLE AND INTUITIVE



IOT: REMOTE CONNECTION WITH
THE REMOTE MANAGEMENT
PLATFORM



THE INTEGRATED CUOMO® METHOD
COOKBOOK
INTERCONNECTED WITH YOU



CLEANING IN PLACE: THE INNOVATIVE
APPLICATION THAT ALLOWS YOU TO SANITIZE
YOUR SYSTEM



Stagionello[®]

ENSURE YOUR SALAMI TO TRADITION

Plugin - Walkin - Custom



Stagionello[®]
STORE



THE TRADITIONAL SALAMI PRODUCTION

Since ever the original device with curing method
ensuring your salami to tradition

Maturing in a safe and legal way ... is Stagionello®!

Stagionello® is the only patented curing and 100% made in Italy that recreates the ideal microclimates for the production of cured meats in a genuine way.

In Stagionello® there is all the Italian tradition translated into technology. Stagionello® is salting, smoking, maturing, storage and even cooking! Its special technology allows the meat to be transformed in total safety, guaranteeing the production of a wide variety of cured and cooked meats according to tradition and without the addition of chemicals.

EUROPEAN PATENT EP2769276B1

INNOVATIVE SALAMI "COOKING" SYSTEM



Tradition and innovation ... all in a single Stagionello®

From today thanks to Stagionello® you will have the opportunity to produce even your cooked meats, from mortadella to cooked ham with potential in continuous implementation. The patented original is always a step ahead! Follow it ... transform and innovate your business!



With Stagionello® Cooking System you close the circle of traditional salami production. All types of salami cooked in a safe and genuine manner. An innovative system that brings with it the flavors of the past.

**CURES
COOKS
Controls
Manages
Monitors**

THE EP2769276B1
ISSUED BY
EUROPEAN PATENT OFFICE



**The original patented
Stagionello®! A brand
symbol of QUALITY
ASSURANCE!**

TESTED AND APPROVED
BY D.M.V.P.A. OF UNIVERSITY OF NAPLES



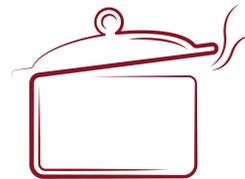
INDUSTRY 4.0



WHY CHOOSE STAGIONELLO®?



**CONTROL WITH
INTEGRATED PH-METRY SYSTEM**



**INNOVATIVE COOKING SYSTEM FOR
COOKED CURED MEATS**



**INTEGRATED AND PATENTED
HUMIDIFICATION / AROMATIZATION
SYSTEM**



**CLEANING IN PLACE: WASHING AND
SANITIZING THE MICRO CLIMATIC
CHAMBER**

Stagionello[®]
PATENT N°EP2769276B1

UNIQUE - ORIGINAL - PATENTED

Ensure your salami to tradition

32 MICROCLIMATE INTEGRATED RECIPES



WWW.STAGIONELLO.IT

Stagionello[®]
PATENT N°EP2769276B1

PLUG IN LINE

From 60 to 200 Kg of cured and cooked meat per
month

COMPACT, FUNCTIONAL AD INNOVATIVE DESIGN



Stagionello®

PATENT N°EP2769276B1

PLUGIN 60 KG



DIMENSIONS: W1100 MM D785 MM H1320 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

20 AISI 304 STAINLESS STEEL HANGING RODS

4 SETS OF AISI 304 STAINLESS STEEL GUIDES

2 GLASS DOOR

HUMIDIFICATION/AROMATIZATION SYSTEM

HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C - COOKING SYSTEM T° +75° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 2600W - COOKING SYSTEM 750W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Stagionello®

PATENT N°EP2769276B1

PLUGIN 100 KG



DIMENSIONS: W730 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

20 AISI 304 STAINLESS STEEL HANGING RODS

4 SETS OF AISI 304 STAINLESS STEEL GUIDES

1 GLASS DOOR

HUMIDIFICATION/AROMATIZATION SYSTEM

HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C - COOKING SYSTEM T° +75° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 2600W - COOKING SYSTEM 750W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Stagionello®

PATENT N°EP2769276B1

PLUGIN 150 KG



DIMENSIONS: W905 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

20 AISI 304 STAINLESS STEEL HANGING RODS

4 SETS OF AISI 304 STAINLESS STEEL GUIDES

1 GLASS DOOR

HUMIDIFICATION/AROMATIZATION SYSTEM

HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C - COOKING SYSTEM T° +75° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 3420W - COOKING SYSTEM 1500W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Stagionello®

PATENT N°EP2769276B1

PLUGIN 2000 KG



DIMENSIONS: W730 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

20+20 AISI 304 STAINLESS STEEL HANGING RODS

4+4 SETS OF AISI 304 STAINLESS STEEL GUIDES

2 GLASS DOOR

HUMIDIFICATION/AROMATIZATION SYSTEM

HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C - COOKING SYSTEM T° +75° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 4186W - COOKING SYSTEM 1500W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Stagionello®

PATENT N°EP2769276B1

PLUGIN 100 + 100 KG



DIMENSIONI: W1465 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

20+20 AISI 304 STAINLESS STEEL HANGING RODS

4+4 SETS OF AISI 304 STAINLESS STEEL GUIDES

2 GLASS DOOR

HUMIDIFICATION/AROMATIZATION SYSTEM

HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46°C - COOKING SYSTEM T° +75°C

HUMIDITY RANGE: 30% – 99%

RATED POWER 3212W - COOKING SYSTEM 750*2W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Stagionello®

PATENT N°EP2769276B1

COMBO 100 + 100 KG MEAT AND SALAMI



DIMENSIONS: W1465 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 20 AISI 304 STAINLESS STEEL HANGING RODS
- 4 AISI 304 STAINLESS STEEL GRILLES
- 4 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 4 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM
- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C

HUMIDITY RANGE 30% – 99%

RATED POWER 3700W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Stagionello[®]
PATENT N°EP2769276B1

WALK IN LINE

From 400 to 1200 Kg of cured and cooked meat per month

YOUR TRADITIONAL AND CERTIFIED MINI SAUSAGE FACTORY



Stagionello®

PATENT N°EP2769276B1

WALKIN 100 + 300 KG



DIMENSIONS:

W2550 MM D950 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

4 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46°C - COOKING SYSTEM T° +75°C

HUMIDITY RANGE: 30% – 99%

RATED POWER 3490W - COOKING SYSTEM 1700W

Stagionello®

PATENT N°EP2769276B1

WALKIN 200 + 600 KG



DIMENSIONS:

W2550 MM D950 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

8 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46°C - COOKING SYSTEM T° +75°C

HUMIDITY RANGE: 30% – 99%

RATED POWER 5200W - COOKING SYSTEM 3400W

Stagionello®

PATENT N°EP2769276B1

WALKIN 300 + 900 KG



DIMENSIONS:

W2550 MM D950 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

12 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C - COOKING SYSTEM T° +75° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 8600W - COOKING SYSTEM 5100W

Stagionello[®]
PATENT N°EP2769276B1

CUSTOM LINE

From 2000 to 5000 Kg of cured meats per month

We design and transform your cell into an original Stagionello
TAILORED FOR YOU





Maturmeat[®]

DISCOVER THE PATENTED MEAT MATURATION

Plugin - Walkin - Custom

QC
CUOMO
Meat

Stagionello[®]
STORE



THE MEAT MATURATION

*The only professional method to mature meat with safe
pH range*

The meat matured with the Cuomo® Method takes on a very dark exterior color and loses weight compared to its initial state due to controlled dehydration, which allows liquids to be reduced but not fungi or mold to proliferate. The Cuomo® maturation method thus makes it possible to extend food's shelf life in compliance with all the current regulations regarding food safety in a natural way and without artificial preservatives.

It is the only method in the world able to guarantee a safe, legal and valued matured product.

It reaches the heart of the meat ... enhancing its nourishing and organoleptic properties.

EUROPEAN PATENT EP2769276B1

MATURES Controls Manages Monitors

PATENT N° EP2769276B1
ISSUED BY
EUROPEAN PATENT OFFICE



**The only one meat
maturation system in
the world**

TESTED AND APPROVED
BY D.M.V.P.A. OF UNIVERSITY OF NAPLES



INDUSTRY 4.0



WHY CHOOSE MATURMEAT®?



**CONTROL WITH
INTEGRATED PH-METRY SYSTEM**



**INTEGRATED AND PATENTED
HUMIDIFICATION / AROMATIZATION
SYSTEM**



**CLEANING IN PLACE: WASHING AND
SANITIZING THE MICRO CLIMATIC
CHAMBER**



**L'UNICO CONFORME A TUTTE LE
NORMATIVE VIGENTI**

Maturmeat[®]
PATENT N°EP2769276B1

SAFE - PROFESSIONAL - CERTIFIED

Mature meat into tender steaks at a safe pH

5 MICROCLIMATE RECIPES INTEGRATED

Maturmeat



WWW.MATURMEAT.IT

Maturmeat[®]
PATENT N°EP2769276B1

PLUG IN LINE

From 60 to 200 Kg of professional meat maturation per month

COMPACT, FUNCTIONAL AND INNOVATIVE DESIGN



PLUGIN 60 KG E 60 KG PENSILE



DIMENSIONS: L1100 MM P785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 4 AISI 304 STAINLESS STEEL GRILLES
- 4 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 2376W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat®

PATENT N°EP2769276B1

PLUGIN 100 KG



DIMENSIONS: W730 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.
INTEGRATED PH SYSTEM
CLEANING IN PLACE
REMOTE CONTROL
5 AISI 304 STAINLESS STEEL GRILLES
5 SETS OF AISI 304 STAINLESS STEEL GUIDES
1 GLASS DOOR
HUMIDIFICATION/AROMATIZATION SYSTEM
HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING
AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C
HUMIDITY RANGE: 30% – 99%
RATED POWER 2376W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat®

PATENT N°EP2769276B1

PLUGIN 150 KG



DIMENSIONS: W905 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.
INTEGRATED PH SYSTEM
CLEANING IN PLACE
REMOTE CONTROL
5 AISI 304 STAINLESS STEEL GRILLES
5 SETS OF AISI 304 STAINLESS STEEL GUIDES
1 GLASS DOOR
HUMIDIFICATION/AROMATIZATION SYSTEM
HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING
AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C
HUMIDITY RANGE: 30% – 99%
RATED POWER 2376W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat®

PATENT N°EP2769276B1

PLUGIN 200 KG



DIMENSIONS: W1465 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 5 AISI 304 STAINLESS STEEL GRILLES
- 5 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 4140W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat®

PATENT N°EP2769276B1

PLUGIN TWIN 100 + 100 KG



DIMENSIONS: W1465 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 5+5 AISI 304 STAINLESS STEEL GRILLES
- 5+5 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 3700W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat®

PATENT N°EP2769276B1

COMBO 100 + 100 KG MEAT AND SALAMI



DIMENSIONS: W1465 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 20 AISI 304 STAINLESS STEEL HANGING RODS
- 4 AISI 304 STAINLESS STEEL GRILLES
- 4 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 4 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM
- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

TEMPERATURE RANGE: +2°C +46° C

HUMIDITY RANGE 30% – 99%

RATED POWER 3700W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat®

PATENT N°EP2769276B1

COMBO 100 + 100 KG MEAT AND FISH



DIMENSIONS: W1465 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.
INTEGRATED PH SYSTEM
CLEANING IN PLACE
REMOTE CONTROL
7+5 AISI 304 STAINLESS STEEL GRILLES
7+5 SETS OF AISI 304 STAINLESS STEEL GUIDES
2 GLASS DOOR
HUMIDIFICATION/AROMATIZATION SYSTEM
HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING
AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C
HUMIDITY RANGE: 30% – 99%
RATED POWER 3700W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

Maturmeat[®]
PATENT N°EP2769276B1

WALK IN LINE

From 400 to 1200 Kg of professional meat maturation per month

THE MINI TRADITIONAL MEAT INDUSTRY IN A SHORT SUPPLY CHAIN



Maturmeat®

PATENT N°EP2769276B1

WALKIN 400 KG



DIMENSIONS:

W2550 MM D950 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

4 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 5150W

Maturmeat®

PATENT N°EP2769276B1

WALKIN 400 KG TOTAL VIEW



DIMENSIONS:

W2550 MM D950 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

4 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 5150W

Maturmeat®

PATENT N°EP2769276B1

WALKIN 800 KG



DIMENSIONS:

W2550 MM D1750 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

8 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 10800W

Maturmeat®

PATENT N°EP2769276B1

WALKIN 100 + 300 KG



**ALSO AVAILABLE 200+600 KG,
STANDARD AND TOTAL VIEW.**

DIMENSIONS:

W2550 MM D950 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.
INTEGRATED PH SYSTEM
CLEANING IN PLACE
REMOTE CONTROL
HUMIDIFICATION/AROMATIZATION SYSTEM

4 TROLLEYS * 100 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 6500W

Maturmeat[®]
PATENT N°EP2769276B1

TUNNEL LINE

From 600 to 1800 Kg of professional meat maturation per month

6 MONTHS OF PROFESSIONAL MATURATION IN JUST 30 DAYS



Maturmeat®

PATENT N°EP2769276B1

TUNNEL 600 KG



DIMENSIONS:

W2550 MM D1150 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

4 TROLLEYS * 150 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 7574W

Maturmeat®

PATENT N°EP2769276B1

TUNNEL 1200 KG



DIMENSIONS:

W2550 MM D2150 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

8 TROLLEYS * 150 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 11800W

Maturmeat®

PATENT N°EP2769276B1

TUNNEL 1800 KG



DIMENSIONS:

W2550 MM D3150 MM H2656 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.

INTEGRATED PH SYSTEM

CLEANING IN PLACE

REMOTE CONTROL

HUMIDIFICATION/AROMATIZATION SYSTEM

12 TROLLEYS * 150 KG EACH (OPTIONAL)

PANEL THICKNESS 60 MM

2 GLASS DOOR

AUTOMATIC INTERIOR LED LIGHTING

AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C

HUMIDITY RANGE: 30% – 99%

RATED POWER 15000W

Maturmeat[®]
PATENT N°EP2769276B1

CUSTOM LINE

From 2000 to 5000 Kg of professional meat maturation per month

WE DESIGN YOUR PROFESSIONAL AND SAFE MATURMEAT®
TAILORED FOR YOU





Pesciugatore[®]

DISCOVER THE INNOVATIVE FISH "CURING"

Plugin

QC
CUOMO
Market

Stagionello[®]
STORE



SMOKING FISH WITH A "COLD" STEAM

The only professional method for curing and smoking fish with safe pH range

Fresh fish is a highly perishable food product, so it must be eaten promptly or discarded; it can be kept for only a short time. Long term preservation of fish is accomplished in a variety of ways. The oldest and still most widely used techniques are drying and salting. Desiccation (complete drying) is commonly used to preserve fish such as cod. Partial drying and salting is popular for the preservation of fish like herring and mackerel. Fish such as salmon, tuna, and herring are cooked and canned.

Pesciugatore® dries and smokes the fish by allowing you to reach the desired temperature and humidity in a short time, to be conserved. The fish undergoes its long natural maturation through a patented system that makes it safer. It guarantees a outstanding product throughout the year worthy of your own personalization. You select and prepare the fish, Pesciugatore® gives you the finished product, safe and flavour full.

EUROPEAN PATENT EP2769276B1

SMOKES
Cures
Controls
Manages
Monitors

PATENT N. EP2769276B1
RELEASED BY
EUROPEAN PATENT OFFICE



**The original and
patented method for
curing and smoking fish**

TESTED AND APPROVED
BY D.M.V.P.A. OF UNIVERSITY OF NAPLES



INDUSTRY 4.0



WHY CHOOSE PESCIUGATORE®?



**CONTROL WITH
INTEGRATED PH-METRY SYSTEM**



**INTEGRATED AND PATENTED
HUMIDIFICATION / AROMATIZATION
SYSTEM**



**CLEANING IN PLACE: WASHING AND
SANITIZING THE MICRO CLIMATIC
CHAMBER**



**L'UNICO CONFORME A TUTTE LE
NORMATIVE VIGENTI**

Pesciugatore[®]
PATENT N°EP2769276B1

SAFE - PROFESSIONAL - CERTIFICATED

Curing your fish in a traditional way

4 MICROCLIMATE RECIPES INTEGRATED



WWW.PESCIUGATORE.IT

Pesciugatore[®]
PATENT N°EP2769276B1

PLUG IN LINE

From 60 to 200 Kg of cured fish per month

COMPACT, FUNCTIONAL AND INNOVATIVE DESIGN



PLUGIN 60 KG E 60 KG PENSILE



DIMENSIONS: W1100 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 4 AISI 304 STAINLESS STEEL GRILLES
- 4 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C
HUMIDITY RANGE: 30% – 99%
RATED POWER 2376W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

PLUGIN 100 KG



DIMENSIONS: W730 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

DISPLAY 7" S.F.C.
INTEGRATED PH SYSTEM
CLEANING IN PLACE
REMOTE CONTROL
7 AISI 304 STAINLESS STEEL GRILLES
7 SETS OF AISI 304 STAINLESS STEEL GUIDES
1 GLASS DOOR
HUMIDIFICATION/AROMATIZATION SYSTEM
HOT GAS DEFROSTING SYSTEM

AUTOMATIC INTERIOR LED LIGHTING
AIR EXCHANGE KIT

TEMPERATURE RANGE: -3°C +46° C
HUMIDITY RANGE: 30% – 99%
RATED POWER 2376W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

PLUGIN 150 KG



DIMENSIONS: W905 MM D785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 7 AISI 304 STAINLESS STEEL GRILLES
- 7 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 1 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 3500W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

PLUGIN 200 KG



DIMENSIONS: L1465 MM P785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 7+7 AISI 304 STAINLESS STEEL GRILLES
- 7+7 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 4140W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

PLUGIN 100 + 100 KG



DIMENSIONS: L1465 MM P785 MM H2115 MM

STANDARD EQUIPMENT:

- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 7+7 AISI 304 STAINLESS STEEL GRILLES
- 7+7 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 3700W



TOTAL VIEW



COLOR LINE



TOTAL VIEW COLOR

COMBO 100 + 100 KG FISH AND MEAT



DIMENSIONS: L1465 MM P785 MM H2115 MM

STANDARD EQUIPMENT:

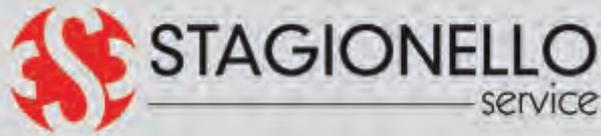
- DISPLAY 7" S.F.C.
- INTEGRATED PH SYSTEM
- CLEANING IN PLACE
- REMOTE CONTROL
- 7+7 AISI 304 STAINLESS STEEL GRILLES
- 7+7 SETS OF AISI 304 STAINLESS STEEL GUIDES
- 2 GLASS DOOR
- HUMIDIFICATION/AROMATIZATION SYSTEM
- HOT GAS DEFROSTING SYSTEM

- AUTOMATIC INTERIOR LED LIGHTING
- AIR EXCHANGE KIT

- TEMPERATURE RANGE: -3°C +46° C
- HUMIDITY RANGE: 30% – 99%
- RATED POWER 4140W

PESCIUGATORE® COMBO 100+100 KG FISH AND MEAT IT'S ALSO AVAILABLE IN COLOR VERSION,
TOTAL VIEW AND TOTAL VIEW COLOR VERSION.

OUR SERVICES



INSTALLATION



TELEMANAGEMENT



FOOD PROCESS
VALIDATION



MOP

By purchasing one of our micro-conditioning systems for traditional food processing, you will get many services aimed at your satisfaction.

A highly qualified service network will be at your service 24 hours a day

We will never leave you alone!



VIA DELL'ARTIGIANATO, 2/B



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The Stagionello® Academy organizes courses and events aimed at training institutes, professionals, consumers and public authorities. The Academy, which now boasts ambassadors on all continents, organizes Masters and courses aimed at technical, technological and scientific training based on the Cuomo® Method.

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Pier Conchetta

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Auchan Italy

Carrefour Italy

Metro Italy

Iper la grande i

Il Gigante

Conad

Multicedi

Gruppo Sogegross

Whole Food

Edeka



To protect and promote...

**Stagionello® Store is a brand of
Arredo Inox Srl**

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