

# Stagionello®

Stagionello® is the industry's only, patented curing cabinet. Stagionello® enables the continuous production of genuine natural traditional salami, within a food safe environment with HACCP monitoring.

## EQUIPMENT AND CHARACTERISTICS

TYPE	CAPACITY	INTERNAL EQUIPMENT
Stagionello® 60	60kg	20 hanging rods with 4 guides sets
Stagionello® 100	100kg	20 hanging rods with 4 guides sets
Stagionello® 150	150kg	20 hanging rods with 4 guides sets
Stagionello® 200	200kg	40 hanging rods with 8 guides sets
Stagionello® 100+100 Twin	100+100kg	40 hanging rods with 8 guides sets
Stagionello® 100/300	100/300kg	4 trolley with 80 hanging rods total
Stagionello® 200/600	200/600kg	8 trolley with 160 hanging rods total



# Maturmeat®

Maturmeat® allows for the safe and legal maturing of meat utilising the only method of its type in the world. After the meat has matured, it has an increased flavour profile and maximum tenderness is achieved. It becomes easier to digest and above all our method is safe (increasing the shelf-life while drastically reducing the bacteria count).

## EQUIPMENT AND CHARACTERISTICS

TYPE	CAPACITY	INTERNAL EQUIPMENT
Maturmeat® 60	60kg	4 grill/rack with 4 guides sets
Maturmeat® 100	100kg	5 grill/rack with 5 guides sets
Maturmeat® 150	150kg	5 grill/rack with 5 guides sets
Maturmeat® 200	200kg	10 grill/rack with 10 guides sets
Maturmeat® 100+100 Twin	100+100kg	10 grill/rack with 10 guides sets
Maturmeat® 400	400kg	4 trolley with 20 grill/rack total
Maturmeat® 800	800kg	8 trolley with 40 grill/rack total
Maturmeat® 1200	1200kg	12 trolley with 60 grill/rack total



# Pesciugatore®

Pesciugatore® allows for the natural curing of fish, making use of a completely safe and legal seasoning and aromatising (flavouring) processes. After the fish has cured, it has an enhanced flavour profile and a longer shelf life.

## EQUIPMENT AND CHARACTERISTICS

TYPE	CAPACITY	INTERNAL EQUIPMENT
Pesciugatore® 60	60kg	4 grill/rack with 4 guides sets
Pesciugatore® 100	100kg	7 grill/rack with 4 guides sets
Pesciugatore® 150	150kg	7 grill/rack with 4 guides sets
Pesciugatore® 200	200kg	14 grill/rack with 4 guides sets
Pesciugatore® 100+100 Twin	100+100kg	14 grill/rack with 4 guides sets
Pesciugatore® 100+100	100/100kg	14 grill/rack with 4 guides sets



## Food Transformation and Preservation Equipment

Thanks to the many years of research focused on innovative technological solutions and food safety, Arredo Inox boasts an international leadership in the food transformation and preservation field.

The three main brands include:  
**Stagionello®** for the curing and cooking of salami;  
**Maturmeat®** for the maturing of meat; and  
**Pesciugatore®** for the curing of fish.

DECLARATION OF CONFORMITY of the device and a patented method n° 1408549 for controlling and managing the maturation/the curing/the seasoning of food in a closed environment.

info@ucp.net.au  
 ph: 1300 300 578  
 www.ucp.net.au

**unique**  
 CATERING PRODUCTS

## Cuomo-Method®

The Cuomo Method makes it possible to monitor the physical and chemical conditions during the transformation process (bacterial, acidification & pH levels). It's a method for controlling, analysing and managing phases of conservation and/or processing of food in a closed space. This method reproduces a series of microclimates that are ideal for the processing of cured meats, salami, fish and cheese in the traditional way.

### Air flows

Sicur Food Control® actively manages the ventilation and air circulation inside the unit, this is necessary to avoid the formation of pathogen microorganisms, as well as the proliferation of moulds. It also supports a better result in taste, colour, odour and texture, helping the process of uniform transformation.

### Temperature

The accurate control of temperature is essential for the enzymatic processes. The Sicur Food Control® actively manages the temperatures in the cabinet or room.

### Humidity

The patented Fumotic® system (Integrated Humidification/Aromatisation Device), allows you to manage the process of humidification, smoking and aromatisation of the product inside the chamber. Water and consequently the humidity are undoubtedly a key element for the correct food transformation process. Humidity is responsible for the microbiological status of food. It should be managed, controlled and corrected.

Safe systems and cutting-edge technology — from research to design and is uniquely targeted is the customer safety.

## Why Choose Arredo Inox®



Certified for complete production (fermentation to curing) and including a **patented method: safe and legal**



Integrated pH - Metric system with security alarms (**Meeting all international food safety standards**)



Advanced integrated system for **HACCP with remote management (Meeting all international food safety standard)**



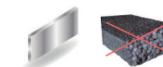
**C.I.P.** Automatic Clean in Place program



Integrated **cooking** system for mortadella and cooked salami;



**Safe smoking**



Stainless steel AISI 304 air cooling box. **Not Polystyrene**



Certified Curing Capacity for each model

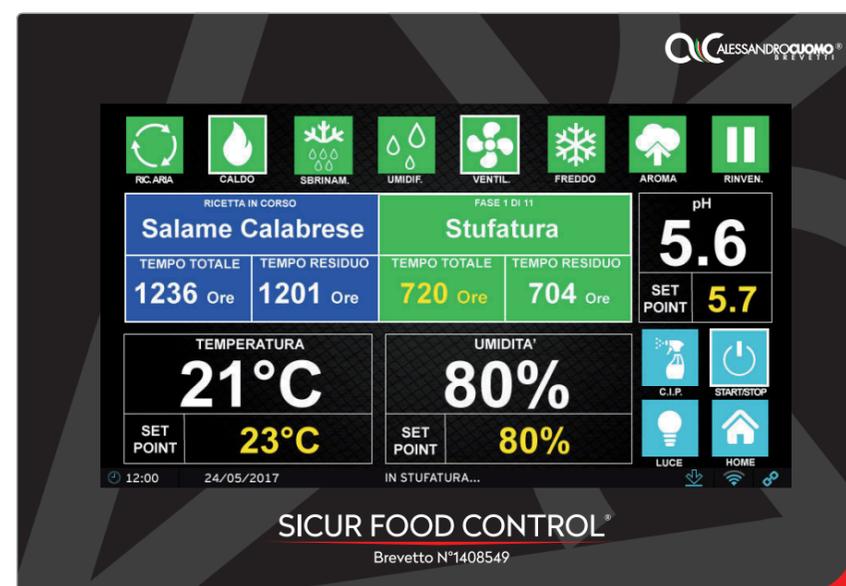


Direct connection to the water supply system. **No need for demineralised water**



Observe/Display your salami as it cures in standard or in total view models

## Sicur Food Control® 4.0



### VERSION 4.0 PLANT MANAGEMENT



Sicur Food Control® is a programmable control system (large LCD display touch screen) with software entirely dedicated to food processing. The control screen is intuitive and easy to use. ClimaTouch® automatically manages the sequential control of all the stages of maturation, curing and seasoning with measurement of fermentation processes with pH probe.

Integrated pH Control System dedicated to reading pH levels during transformation processes, monitoring the fermentation and the acidification. With pH control you have a HACCP monitoring system evolved to meet all international standards.

The machine is equipped with a C.I.P. (cleaning in place) washing program. HACCP Integrated data tracking management with optional remote management capabilities.



## 4.0 Version

### STANDARD EQUIPMENT

- All internal/external parts in contact with food are made of AISI 304 stainless steel
- Commercial grade refrigeration unit
- Large double glazed glass door
- Automatic internal lighting
- Dehumidification System
- Heated glass and frame
- Hot gas defrost system
- 4 Height adjustable legs
- Air-exchange kit

### Additional Patents built into this model ClimaTouch® includes:

- GSM connectivity to cloud (Optional)
- 30 pre-set climatic recipes
- HACCP data tracing system
- 7" Touchscreen controller
- Micro USB

### Fumotic®

- Dual tank system (Water & Aroma/Smoke)
- Quick connect for dedicated waterline (Optional)

**Temperature Range:** 0°C +35°C

**Humidity Range:** 30% - 99%

**External temperature:** +32°C

