



# Stagionello®

## STAGIONELLOEVO®

*A patented revolutionary technology  
for traditional food processing*



PRODUCED USING  
**100%**  
Solar Energy



*Prime meat produced in a short period of time*

*Monitor the drying and aging process*

*Safely produce your tender aged meat*

*The only product designed to manage temperature and humidity*

*Easy installation*

*Select a preset climatic recipe with just a push of a finger*

*Easy to use, No EXPERIENCE REQUIRED*



STAGIONELLO® 100kg specialized for fermenting, drying, seasoning, preserving. All int./ external parts in contact with food made of stainless steel AISI 304. ClimaTouch®, a management and control system, 6" colour touch-screen interface for automatic control of fermenting, drying, seasoning, salting, smoking/flavouring. It can be equipped with a probe (optional) for pH measurement. Internal memory available in 352kb RAM for approx. 100 recipes, included are 30 preset recipes. Data-trace for HACCP monitoring with colour display with output serial port for PC and printers. Automatic internal lighting, height adjustable legs, dehumidifier, optional air exchange, heated frame, hot gas defrost, and industrial refrigeration unit (NO MONO-BLOCK). 4 stainless steel AISI 304 guides sets, 20 stainless steel AISI 304 hanging rods. 1 stainless steel AISI 304 (NON ALUMINIUM) door with large double glazed glass. Equipped with Fumotic system for humidification and flavouring with dual tank (water and aroma) and level alarm system.

**STAGIONELLO® with CLIMATOUGH® and FUMOTIC® - 100 Kg**

ITEM	41474
VOLUME	1.2 m3 / 42.38 cu.ft.
TEMPERATURE AND HUMIDITY	0°C + 35°C / 32°F + 95°F, RH 30% - 99 %. (External temperature) +32°C./ 89.6°F
ELECTRICAL	220V/2.1kW/10.6A
WEIGHT	140 kg / 308.65 lbs
PACKAGING WEIGHT	212 kg / 467.38 lbs
DIMENSIONS (WDH)	28.74" x 31.10" x 83.26"/ 73 x 79 x 211.5 cm

*\*other sizes available on request.*



***Produce your Salami traditionally  
all year round***

# KEY FEATURES



## Made in Stainless Steel AISI 304

The most important advantage of using stainless steel AISI 304 is the fact that it is non-porous and easier to clean



## Energy Efficient

The AISI 304 Stainless Steel body and doors are fully injected with CFC free polyurethane foam creating a unibody frame and higher R-value



## Professional grade Non Monoblock system

Our non monoblock system is comprised of various components specially designed with the capability to be used for seasoning and dry aging, and can function in an ambient temperature range for up to +32°C (89.6°F)



## Alarms

There are a number of alarms built into the system to protect the Stagionello®/Maturmeat



## Lock and Key

Equipped with a lock and key system for additional safety

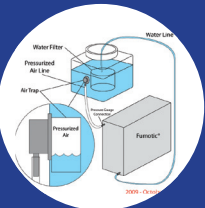


## Probes

There are 4 standard probes included in all Stagionello®/Maturmeat® units,  
-Humidity probe which monitors the ambient humidity inside the entire chamber.  
-Ambient probe to monitor the temperature inside the entire chamber.



- Evaporator/defrost probe to visualize the temperature of evaporation and controls the temperature of defrosting in order to conserve energy.  
-Condenser probe to visualize the temperature of the condenser.



## Tank

The tank system is designed to work with the Fumotic® to provide humidity when needed and aroma flavor as desired by the user.



## Doors

The doors are designed and built in AISI 304 stainless steel, dual insulated glass panels with UV protection of 59%, pressure valve for high altitudes, resistance lines to minimize condensation and soften door seals at lower temperatures.



## Climatouch®

A revolutionary automatic control system with a 6-inch touch screen display that automatically manages all sequential processing stages, calculating pH levels during the fermentation process guaranteeing a quality product. It includes preset recipes and allows the user to have access to the system which controls the functionality of the unit.



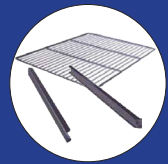
## Pre-Calibrated pH Probe (Optional)

Our pH probe is designed to connect to a PLC and communicate data from the product to the Display, record and store it for later use.



## Fumotic®

This is a dual purpose system for regulating humidity and flavoring



## Guide Sets, Hanging Rods, Grills/Racks

Standard guide sets and rods are made from AISI 304 and are suited to distribute the weight of the maximum amount of product designed for that unit.



## Adjustable Legs

All units are equipped with AISI 304 stainless steel adjustable legs for uneven floors. There is an optional 13cm (5.2") wheel kit available for those who need increased mobility.



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# Many good reasons to choose

# Stagionello®

Safety, traditionalism, guaranteed quality, ease of use,  
quick to install, small carbon footprint, energy saving,  
specialize your business,  
manage your competition by producing your own brand of salami,  
free consultation to help transform the meat,  
guaranteed technical support nationwide...  
... completely made in Italy

**100%**  
MADE IN ITALY

model lineup

Stagionello®

custom sizes available



Stagionello® 60



Stagionello® 100



Stagionello® Evo 150



Stagionello® 200



Stagionello® Twin 100+100

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