



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 Evo®, is the only curing cabinet guaranteed 100% made in Italy, patented with a rated load capacity of 150 Kilograms. Our technologically advanced system is equipped with yet another patent, Fumotic®, this allows our unit to not only manage cooling, heating, air velocity, but also to produce and maintain the desired amount of humidity in a short period of time, The new control system used Stagionello Evo® (Climatouch®) contains 30 classic Italian recipes preset into its memory, which can be modified by the user. To create your own product (eg salami milano) just scroll through the list and select the recipe name, Stagionello Evo® via the controller will automatically handle all production stages of that recipe. In the case of slow fermentation products (eg capicollo), even the delicate salting phase is automatically managed. Climatouch® allows you to create and save custom recipes, it could be an old recipe, or create salami types from other countries as well. Stagionello Evo® comes standard with an evolved system of HACCP that meets all international standards



**STAGIONELLO EVO® with
CLIMATOUCH® and FUMOTIC® - 150 Kg**

ITEM	40298
VOLUME	1.4 m3 / 49.44 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/2.4kW/12.1A
WEIGHT	200 kg / 440.92 lbs
PACKAGING WEIGHT	296 kg / 652.56 lbs
DIMENSIONS (WDH)	35.63"x 31.10" x 83.26" / 90 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

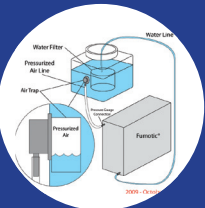


Probes

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.



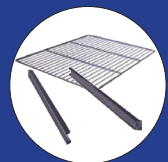
Pre-Calibrated pH Probe (Optional)

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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