



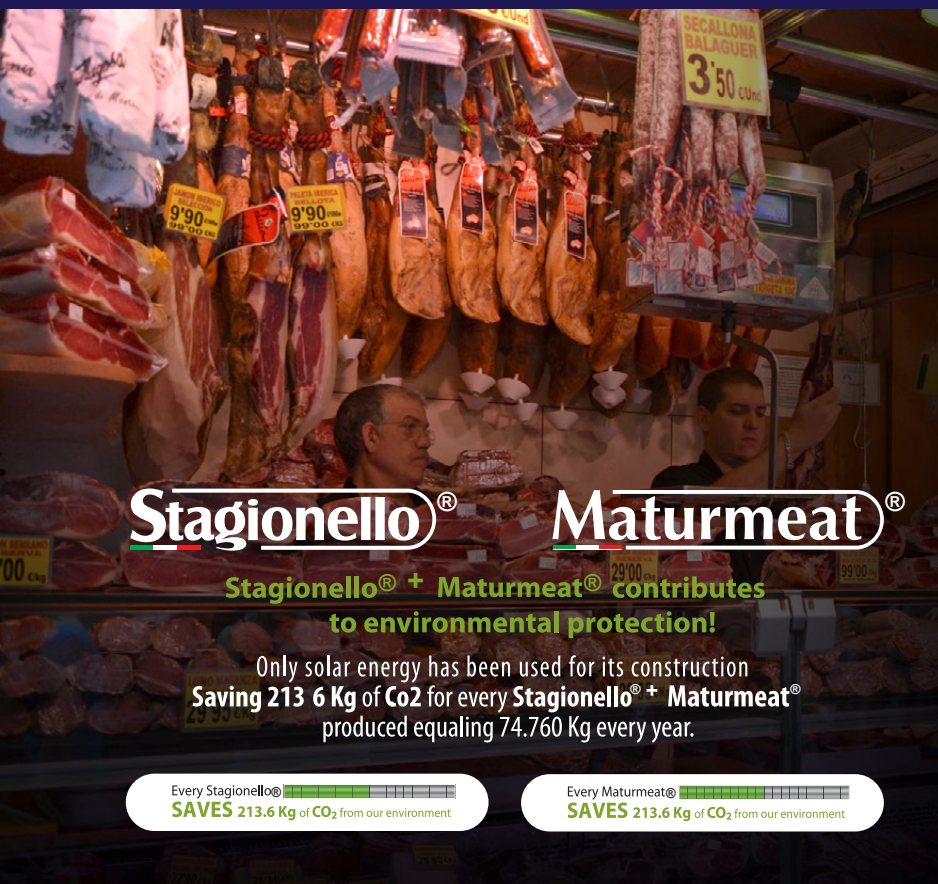
FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

COMBO STAGIONELLO® + MATURMEAT® WITH CLIMATOUCH® AND FUMOTIC®

ITEM: 44989
MODEL: STGTWCOMB

ITEM: 45376
MODEL: STGTWCOTW



WARRANTY
PARTS AND LABOR



Authorized Dealer

Stagionello®

Fumotic® ClimaTouch®

Produce salami on an average of only 20 days!

Stagionello® is the original and the first unit to create a series of microclimates ideal for traditional salami processing. On an average of only 20 days, Stagionello® can help you produce genuine meats without the need for chemical additives, such as colorants. The commercial grade system (non monoblock) allows for the optimal temperature in a short period time. Temperature is then maintained thanks to the unified structure of high-density, high compression, non-toxic polyurethane foam thermal insulation. Stagionello®, combined with Fumotic®, is able to produce and manage humidity, cold smoke and or flavor the product inside the chamber. Like the Stagionello®Evo, the control system automatically manages the temperature, humidity and air speed for the duration of the programmed phases: salting, stewing, smoking / aromatization, drying and seasoning. Stagionello® is made of stainless steel AISI 304 with a scotch-brite finish, both internally and externally where in contact with food. The stainless steel door (not aluminum) has a large glass panel with the key/lock system, so as to allow the use both in the kitchen/ laboratory or in a retail area. In the laboratory, the large glass panel allows you to monitor the transformation process. In a retail area, it can be used as a showcase to cure and display simultaneously. The four adjustable stainless steel legs allow for perfect stability. Optionally, the exterior can also be customized by choosing from a wide range of colors. These are just some of the features that gave our technology worldwide status, making us the most copied food transformation technology in recent history.

Maturmeat®

Fumotic® ClimaTouch®

Produce your own prime quality meats! Age meat as little as 11 days!

Maturmeat® is the only maturation cabinet guaranteed, patented and manufactured 100% in Italy that reproduces a series of microclimates ideal for the traditional maturation of meat (dry aged). In as little as eleven days, our system allows you to transform your meat into tender, juicy steaks, safely. Maturmeat® is equipped with an industrial refrigeration system (not monoblock). Thanks to the patented Fumotic® system - it ensures the production and management of humidity used to reduce the weight loss of the meat. In addition, since the user can smoke/avor the product at low temperatures without any combustion, it safely keeps the organoleptic properties of the meat unchanged. Maturmeat®, unlike wet aging where the meat from its vacuum-sealed bag must be consumed immediate after opening, allows you to hang, store and consume meat in a longer period of time without similar risks. The unit is equipped with an advanced touch screen controller, that automatically manages the temperature, humidity, air speed, pH monitoring, smoke/avoring for the duration of the recipe. The ClimaTouch® controller, built into Maturmeat®, allows you to quickly start your next recipe, monitor recipe values, create and save new recipes, calibrate the optional pH probe and review HACCP data. These features and more make Maturmeat® one of a kind.

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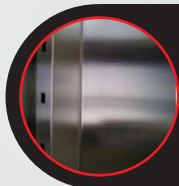


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COMBO STAGIONELLO® + MATURMEAT® STGTWCOMB



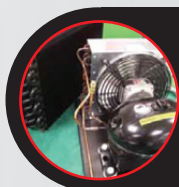
Made in Stainless Steel AISI 304

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



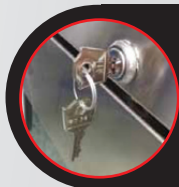
Professional grade Non Monoblock system

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®



Lock and Key

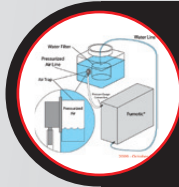
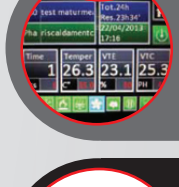
Equipped with a lock and key system for additional safety



Probes

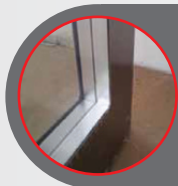
There are 4 standard probes included in all Stagionello® / Maturmeat® units

- 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



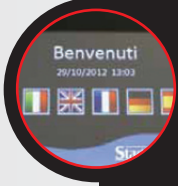
Tank

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.



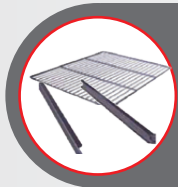
Pre-Calibrated pH Probe (Optional Item 41263)

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

(Only apply to STGPNTF60, STG100TF0 & STGTWTF0; Not applied to MATC400TF)

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.

100%
MADE IN ITALY

**Produce your own prime quality
meats and/or Salami
traditionally all year round**

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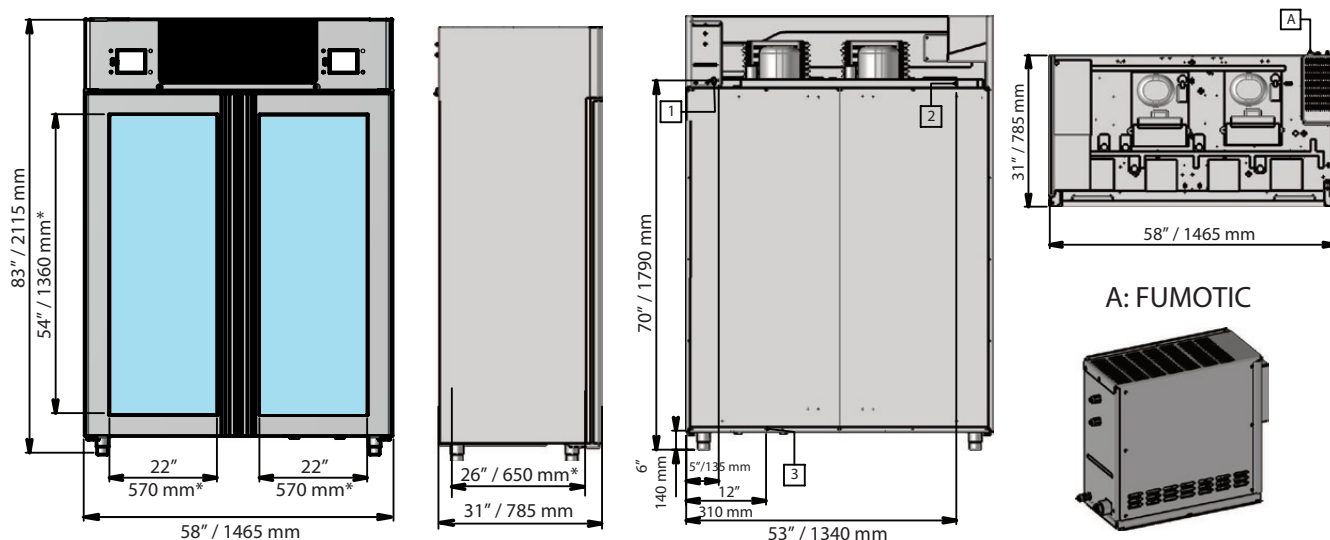
2015.E.O.E

FOOD EQUIPMENT

COMBO STAGIONELLO® + MATURMEAT®



TECHNICAL DRAWING AND DIMENSIONS



1. Water inlet 3/4" Dia. 2. Electrical connection 230v 3. Water outlet 1/2" Dia. *Internal dimensions

TECHNICAL SPECIFICATIONS			ACCESSORIES	
ITEM NUMBER	44989	45376	STANDARD EQUIPMENT	
MODEL	STGTWCOMB	STGTWCOTW		
DESCRIPTION	Combo Stagionello® + Maturmeat® 100 + 100 kg cabinet with ClimaTouch® and Fumotic®	Combo Stagionello® + Maturmeat® 100 + 100 kg cabinet with ClimaTouch®, Fumotic® and rear glass panel	5+5 Smooth Guide Sets	Fumotic®
INTERIOR	4+5 stainless steel guide sets / 20 stainless steel salami rods / 5 stainless steel racks		5+5 Grills	Water Filter
WORKING TEMPERATURE	- 5°C - 50°C / 23°F - 122°F		Drain Tray	2 Tank Water / Aroma
STORAGE TEMPERATURE	- 10°C - 70°C / 14°F - 158°F		Flexible Drain Hose	4 Adjustable Legs
AMBIENT RELATIVE HUMIDITY	Less than 90% RH			
ELECTRICAL	220V / 3.7kW / 17A			
INTERNAL MEMORY	352 Kb Ram (approx. 100 recipes)			
WEIGHT	250 kg. / 551 lbs.			
PACKAGING WEIGHT	362 kg. / 798 lbs.			
DIMENSIONS (WDH)	58" x 31" x 83" / 1465 x 785 x 2115 mm			
OPTIONAL ITEM	Item 41263 (PH probe)			

 **BARE WIRE**

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FOOD EQUIPMENT

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Maturmeat®+Stagionello®

ELECTRICAL SPECIFICATIONS	
RATED POWER	3700W - 17A
NOMINAL POWER	748W x2 - 3,4A
LIGHTING	*88+28W - 0,4+0,1A
HEATING	704W x2 - 3,2A x2
AIR EXCHANGE	*110+44W - 0,5+0,2A
COOLING	*748W+506W - 3,4+2,3A
HUMIDIFICATION	1250W - 6A
DEHUMIDIFICATION	1232W x2 - 5,6A x2
AROMATIZATION	1250W - 6A
DEFROSTING	968W x2 - 4,4A x2
MAX OPERATING CURRENT (MRA)	*3,3+1,5A
COMPRESSOR (RLA)	*19,6+7,7A

GAS	
REFRIGERANT TYPE	R404A
QUANTITY	*280+300g (50Hz) *280+400g (60Hz)

CLASS	
CLIMATIC CLASS	ST

*Maturmeat®+Stagionello®

CLIMATOUCH®

ELECTRICAL SPECIFICATIONS	
VOLTAGE	230 V~ ± 10% 50Hz/60Hz
RATED POWER	10 V A

AMBIENT CONDITIONS	
WORKING TEMPERATURE	- 5 - 50 °C / 23 -122 °F
STORAGE TEMPERATURE	-10 - 70 °C / 14 - 158 °F
AMBIENT RELATIVE HUMIDITY	Less than 90% RH

GENERAL CHARACTERISTICS	
TYPE OF CONNECTABLE PROBES (TEMPERATURE)	- 5 - 50 °C / 23 -122 °F
RESOLUTION (TEMPERATURE)	-10 - 70 °C / 14 - 158 °F
PROBE READING PRECISION (TEMPERATURE)	Less than 90% RH
READING RANGE	50°C - 200°C
HUMIDITY PROBE	0-100% 4-20 mA
HUMIDITY PROBE READING PRECISION	See Humidity Probe Characteristics
HUMIDITY PROBE READING RANGE	0-99% RH

CONNECTION POINT CHARACTERISTICS			
DESCRIPTION	Installed Relay	Connection Characteristics	Note
COLD (POINTS 16-17)	(30 A-C1 Relay)	30A 240V - (AC3) (2HP) (100K cycles)	All the connection points are clean unpowered.
POINTS 7 FROM 18 TO 29 POINTS 6 FROM 18 TO 29	(16 A-C1 Relay)	16A 250V - (AC1) (4KW) (10M cycles)	

DIMENSIONS			
PLC (A OR B)	6" x 4" x 2" 162 x 90 x 60 mm	CLIMATOUCH®	5" x 1" x 3.5" 118 x 30 x 89 mm

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