

Lo Stagionatore

ITALIAN TRADITION

SINCE 1956



EVERLASTING

EVERLASTING

Passion and Commitment have guided us towards innovative and sustainable solutions for over sixty years allowing our Company to meet and anticipate the needs of the market in Italy and abroad.

Our Challenge is to offer products which are every day more reliable, functional and with high quality standards.

Our Goal is to satisfy customer by offering the best professional achievements in the field of Professional Refrigeration.



Lo Stagionatore



The Everlasting Stagionatore comes from a project totally curated by our company, combining more than 60 years of experience in the professional refrigeration field with the advice of experts and technicians belong to meat and cheese industry. All the refrigerators of the Stagionatore range allow you to manage temperature, humidity and ventilation parameters, depending on the product requirements, for a safe and total control over the Seasoning, Dry-Aging and Ripening processes. A perfect blend of technology and ancient traditions.

EXCELLENCE and TRADITION

Lo Stagionatore



REFRIGERATED CABINET SPECIFICALLY MADE FOR ARTISANAL PRODUCTS SEASONING, COMPLETELY DEVELOPED AND MANUFACTURED IN ITALY BY EVERLASTING.

Meat Aging



Salami Seasoning



Cheese Ripening





LoStagionatore All-in-one

EVERLASTING

VERSATILE

SALAMI Seasoning
CHEESE Ripening
MEAT Aging

FUNCTIONAL

Salami: 9 rods and 36 hooks
Meat and Cheese:
5 plastic coated wire shelves

MAXIMUM CONTROL

Up to 20 customizable programs at every single phase

3 pre-set programs ready to use

Temperature, humidity and ventilation management

Humidifier as standard equipment

ADVANCED CONTROL



LCD Display



Adv Touch Screen



Seasoning

The seasoning of handicraft products like Salami, Bacon or Ham is a very delicate process and needs great care and attention to get a product of excellence.

“Norcineria” is an experience that is handed down from generation to generation. Today, modern salami producers feel the need to recreate the same perfect seasoning conditions used in the past in order to obtain the same quality and genuineness. LoStagionatore Everlasting allow you to check step by step all the maturing phases by setting the values of Temperature, Humidity and Ventilation, according to the different product requirements.

With LoStagionatore All-in-one you can manage all the three stages of the seasoning process:

STEAMING: During this first phase (the duration can vary depending on the size of the salami), the first large water loss occurs, resulting in a consistent decrease in weight.

DRYING: At this stage, the most delicate, the water loss must be as uniform as possible throughout the thickness of the mixture, in order to avoid hardening of the sausage casings shall. Even in this process the temperature must be carefully controlled as well as relative humidity and ventilation so that the salami does not dry out too fast.

AGING: This third and last stage, the longest, may vary depending on the type and size of the sausage. The seasoning environment is essential for obtaining an excellent flawless product. LoStagionatore is the ideal instrument for seasoning in total safety; a modern cellar to rediscover the ancient flavors of genuine products.



Ripening

Seasoning is the last stage of cheese production and even the most delicate, as it is necessary to create the ideal conditions for aging. During the seasoning process, the metabolic processes that occur, are responsible for the flavor and the final aroma of the cheese, which evolves thanks to a microbial flora transmitted partly from the environment.

LoStagionatore recreate a perfect ripening environment, as the control of temperature and humidity avoids sudden heat shakes and avert the risk of drying.

The cheese expert can follow step by step the cheese seasoning according to their own recipes. The result will be a unique and unmistakable product!

LoStagionatore

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SINCE 1956



Stagionatore All-in-one

CF

The Stagionatore with “CF” Meat and Cheese equipment is designed for those who need to optimize the space placing the products on different levels on solid wire shelves.

Standard equipment:

- Mod 700: 5 pairs of slideways with 5 plastic coated wire shelves
- Mod 1500: 10 pairs of slideways with 10 plastic coated wire shelves

Storage capacity:

- Mod 700: Up to 100kg mod F
- Mod 700: Up to 150kg mod C
- Mod 1500: Up to 200kg mod F
- Mod 1500: Up to 300kg mod C

Stagionatore All-in-one

S

The Stagionatore with “S” Salami equipment is born to meet the needs of salami seasoning experts, ensuring homogeneous ventilation on each product.

Standard equipment:

- Mod. 700: 3 pairs of slideways with 9 rods and 36 hooks
- Mod. 1500: 6 pairs of slideways with 18 rods and 72 hooks

Storage capacity:

- Mod 700: Up to 100kg
- Mod 1500: Up to 200kg



Thanks to a constant control of Temperature, Humidity and Ventilation, LoStagionatore All-in-one is suitable for different type of artisanal products. Seasoning in a modern cellar in the full respect ancient traditions.

LoStagionatore All-in-one Control Panels



ADV CONTROL features

- 7'' capacitive color touch screen display
- High resolution graphic with intuitive icons
- Active control of temperature, humidity and ventilation
- Up to 20 customizable programs and 3 pre-set
- Management of up to 21 phases for each program
- Constant display of the system working status
- Peripheral device: USB 2.0, Micro SD and RS485
- DATA LOGGER and EXPORT GRAPHICS and DATA RECORDING



LCD CONTROL features

- Alphanumeric back-lit LCD display
- 5 languages available
- Constant display of working status
- Up to 20 customizable programs and 3 pre-set
- Management of up to 6 phases for each program
- Display and alarms recording with warning buzzer
- HACCP function with events recording



LoStagionatore Meat

EVERLASTING

SPECIALIZED

Meat aging

SOLID

Hook rail 80kg
3 wire shelves

RELIABLE

Parameters control:
temperatures, humidity and ventilation

Germicide UV Lamp included

EASY TO USE



LCD Display

ELEGANT

The combination between functionality and design makes the cabinet an refined showcase for your products.

Lo Stagionatore

ITALIAN TRADITION
SINCE 1956



Aging

Meat Aging is a seasoning process which makes meat more tender, more aromatic and tastier. After the death of the animal you need to wait some time so that its meat can become edible.

During the “rigor mortis” phase, muscles shorten and stiffen; this makes the meat harder and gives it a slight metallic taste. Only after a certain period of time, the increased acidity and the enzymes of the microorganisms present in the meat, act on the proteins denaturing them, and resulting in an increase in tenderness, juiciness and flavor. This process takes a variable time depending on the type of meat and the result you want to obtain.

WHAT IS IMPORTANT IS TO DO THE MEAT AGING IN TOTAL SAFETY, OPERATING IN A CONTROLLED TEMPERATURE AND HUMIDITY ENVIRONMENT. ONLY THIS WAY ENSURES A TASTY, SAFE AND HIGH QUALITY PRODUCT.

Dry Aging

Dry aging is a dry seasoning technique, aimed at obtaining the best taste and tenderness of beef by using long maturing times.

THE DRY-AGING PROCESS, IN FACT, NEEDS TO TAKE PLACE IN TOTAL SAFETY, CONSTANTLY CONTROLLING TEMPERATURE, HUMIDITY AND VENTILATION, AND WITH THE HELP OF A GERMICIDE UV LIGHT.

The Dry-aging gives to the meat the typical beef taste. Thanks to the action of the enzymes, the meat becomes tender and through forced ventilation it yields up to 30% of the inner liquid. This loss results in a concentration of flavor thanks to the emphasis of the natural glutamate presents in the meat.

Another feature of the Dry-aged meat is the typical black color that takes the surface when it is exposed to oxygen and it starts to dehydrate. Once the first layer of the surface has been removed, the meat inside is good and compact, color can vary from ruby red to purple, depending on the type.

Stagionatore Meat

HIGHLY FOCUSED PRODUCT

LoStagionatore MEAT is specifically developed for meat aging professionals.

THE CONTROLLED and SAFE environment guarantees a perfect DRY-AGING process and allows you to obtain the best results from your meat cut.

Standard equipment:

- Mod 700: 3 pairs of slideways and 3 plastic coated wire shelves
Meat hook rail (80kg load)
- Mod 1500: 6 pairs of slideways and 6 plastic coated wire shelves
Meat hook rail (80kg load)

Storage capacity:

- Mod 700: Up to 150kg
- Mod 1500: Up to 300kg



GERMICIDE
UV LAMP
INCLUDED



- ✓ Total safety
- ✓ Sanitized Air
- ✓ No microbial development

Control Panel LoStagionatore Meat



LCD CONTROL features

- Alphanumeric back-lit LCD display
- Multilanguages graphic interface
- Active control of TEMPERATURE, HUMIDITY and VENTILATION
- Display and alarms recording with warning buzzer
- HACCP function with events recording



DRY AGING USING A STAGIONATORE CABINET

BETTER TASTE

The Meat-aging process makes the meat more tasty, giving it a soft and balanced taste, rich and intense at the same time.

JUICINESS

The action of the enzymes on the muscle's protein of the animal, increases the meat flavor concentration giving it a pleasant feeling of long-lasting juiciness. You can tell from the first bite!

TOTAL SAFETY

Doing the dry-aging in a controlled temperature, humidity and ventilation environment as well as with the aid of a germicide UV lamp, it is possible to obtain a 100% safe product.

MORE TENDERNESS

The dry-aged meat results considerably tender to cut.

CONSTANT RESULTS

Using a specific refrigerated cabinet for meat aging ensures excellent and consistent results by eliminating the risk of errors and increasing productivity.



VERSATILITY OF USE



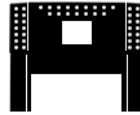
LoStagionatore is developed for salami seasoning, cheese ripening and meat aging. Moreover, activating the "cellar" function, it can be used as a normal refrigerator setting a temperature range from + 0 ° to + 30 ° C.

TOTAL CONTROL OF PARAMETERS



The full control of working parameters such as temperature, humidity, and ventilation, allows a total management of each seasoning or aging stage, ensuring the maximum customisation of the process.

INNOVATIVE and ELEGANT DESIGN



The modern stainless steel design that distinguishes LoStagionatore, makes it a refined instrument to give the most prestige to your craft products.

CELLAR EFFECT



LoStagionatore allows you to have a modern cellar with the perfect humidity range throughout the entire year, regardless of external psychrometric conditions.

What makes the Everlasting Stagionatore different from the others?

STRUCTURE TOTALLY MADE BY EVERLASTING



LoStagionatore is totally produced by our factory, from the development to the finished product. Compared to pre-assembled structures, LoStagionatore has the advantage of having more capacity and better thermal insulation.

DATA RECORDING



The recording and the displaying of processing data through an easy and intuitive graph, allows a total control over the cycles, even when the process is completed.

HUMIDIFIER



LoStagionatore All-in-One is equipped with an effective humidifier system that has to be connected directly to the water network for a continuous and active control of humidity, both in humidification and dehumidification phases.

PIN PRODUCT PROBE



A precise pin probe, properly inserted in the product while is being processed, ensures an accurate monitoring of the temperature values at the heart of the product.

PH PRODUCT CONTROL



Possibility of product's PH visualization and recording through dedicated probe.

VENTILATION SPEED CONTROL



Possibility of adjusting the air speed during the entire working cycle to recreate the correct ventilation in each phase of seasoning or aging process.

GERMICIDE UV LAMP



The germicidal UV lamp reduces the microbial charge of the air and the area adjacent to the evaporator, allowing you to work safely in a sterilized environment.

PRODUCT OXYGENATION



The automatic air exchange system allows the oxygenation of the environment inside the cabinet by eliminating any odors and impurities.



Show off
your products!

LoStagionatore VIP INNOVATION and ELEGANCE

FUNCTIONALITY and DESIGN

Thanks to its elegant design, LoStagionatore VIP is an ideal tool for seasoning and meat aging, but also a refined showcase to exhibit your products.

HIGH PERFORMANCES

The stainless steel glass door has a 50 mm insulation thickness and guarantees much more insulation than a normal glass door.

MORE ENDURANCE

The stainless steel door frame makes the VIP cabinet extremely solid and durable; sophisticated and powerful at the same time.



Choose
the Stagionatore
that best fits your needs!

INOX

Stagionatore All-in-one



STG ALL 700 INOX LCD

Standard equipment

- Door: Stainless steel AISI 304
- Instrument: Alphanumeric LCD
- Internal Light: Standard

Equipment:

- Version S (Salami): 3 pairs of slideways with 9 rods and 36 hooks
- Version CF (Meat and cheese): 5 pairs of slideways with 5 plastic coated wire shelves



STG ALL 1500 INOX LCD

Standard equipment

- Door: Stainless steel AISI 304
- Instrument: Alphanumeric LCD
- Internal Light: Standard

Equipment:

- Version S (Salami): 6 pairs of slideways with 18 rods and 72 hooks
- Version CF (Meat and cheese): 10 pairs of slideways with 10 plastic coated wire shelves



STG ALL 700 INOX ADV

Standard equipment

- Door: Stainless steel AISI 304
- Instrument: 7" high resolution touch screen display
- Internal Light: Standard

Equipment:

- Version S (Salami): 3 pairs of slideways with 9 rods and 36 hooks
- Version CF (Meat and cheese): 5 pairs of slideways with 5 plastic coated wire shelves



STG ALL 1500 INOX ADV

Standard equipment

- Door: Stainless steel AISI 304
- Instrument: 7" high resolution touch screen display
- Internal Light: Standard

Equipment:

- Version S (Salami): 6 pairs of slideways with 18 rods and 72 hooks
- Version CF (Meat and cheese): 10 pairs of slideways with 10 plastic coated wire shelves

GLASS



STG ALL 700 GLASS LCD

Standard equipment

- Door: Glass door anodized aluminum
- Instrument: Alphanumeric LCD
- Internal Light: Led

Equipment:

- Version S (Salami): 3 pairs of slideways with 9 rods and 36 hooks
- Version CF (Meat and cheese): 5 pairs of slideways with 5 plastic coated wire shelves



STG ALL 1500 GLASS LCD

Standard equipment

- Door: Glass door anodized aluminum
- Instrument: Alphanumeric LCD
- Internal Light: Led

Equipment:

- Version S (Salami): 6 pairs of slideways with 18 rods and 72 hooks
- Version CF (Meat and cheese): 10 pairs of slideways with 10 plastic coated wire shelves



STG ALL 700 GLASS ADV

Standard equipment

- Door: Glass door anodized aluminum
- Instrument: 7" high resolution touch screen display
- Internal Light: Led

Equipment:

- Version S (Salami): 3 pairs of slideways with 9 rods and 36 hooks
- Version CF (Meat and cheese): 5 pairs of slideways with 5 plastic coated wire shelves



STG ALL 1500 GLASS ADV

Standard equipment

- Door: Glass door anodized aluminum
- Instrument: 7" high resolution touch screen display
- Internal Light: Led

Equipment:

- Version S (Salami): 6 pairs of slideways with 18 rods and 72 hooks
- Version CF (Meat and cheese): 10 pairs of slideways with 10 plastic coated wire shelves

VIP



STG ALL 700 VIP LCD

Standard equipment

- Door: Glass door stainless AISI 304
- Instrument: Alphanumeric LCD
- Internal Light: Led

Equipment:

- Version S (Salami): 3 pairs of slideways with 9 rods and 36 hooks
- Version CF (Meat and cheese): 5 pairs of slideways with 5 plastic coated wire shelves



STG ALL 1500 VIP LCD

Standard equipment

- Door: Glass door stainless AISI 304
- Instrument: Alphanumeric LCD
- Internal Light: Led

Equipment:

- Version S (Salami): 6 pairs of slideways with 18 rods and 72 hooks
- Version CF (Meat and cheese): 10 pairs of slideways with 10 plastic coated wire shelves



STG ALL 700 VIP ADV

Standard equipment

- Door: Glass door stainless AISI 304
- Instrument: 7" high resolution touch screen display
- Internal Light: Led

Equipment:

- Version S (Salami): 3 pairs of slideways with 9 rods and 36 hooks
- Version CF (Meat and cheese): 5 pairs of slideways with 5 plastic coated wire shelves



STG ALL 1500 VIP ADV

Standard equipment

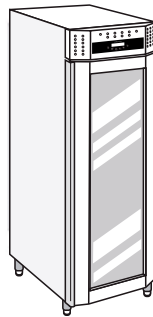
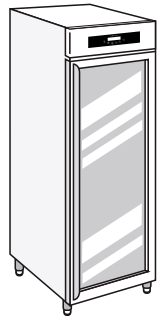
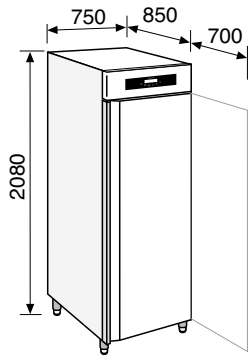
- Door: Glass door stainless AISI 304
- Instrument: 7" high resolution touch screen display
- Internal Light: Led

Equipment:

- Version S (Salami): 6 pairs of slideways with 18 rods and 72 hooks
- Version CF (Meat and cheese): 10 pairs of slideways with 10 plastic coated wire shelves

TECHNICAL DATA LoStagionatore All-in-one

Stagionatore All-in-One 700



ALL IN ONE 700 INOX

ALL IN ONE 700 GLASS

ALL IN ONE 700 VIP

0° +30° C

0° +30° C

0° +30° C

40% - 95% U.R.

40% - 95% U.R.

40% - 95% U.R.

STG ALL 700 INOX S LCD

STG ALL 700 GLASS S LCD

STG ALL 700 VIP S LCD

STG ALL 700 INOX CF LCD

STG ALL 700 GLASS CF LCD

STG ALL 700 VIP CF LCD

STG ALL 700 INOX S ADV

STG ALL 700 GLASS ADV

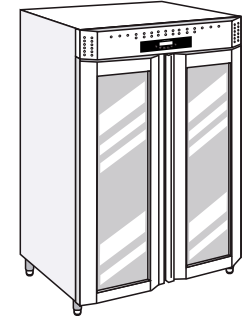
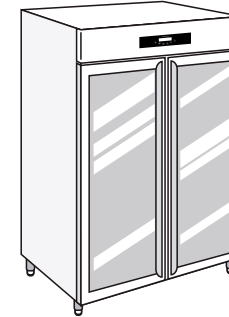
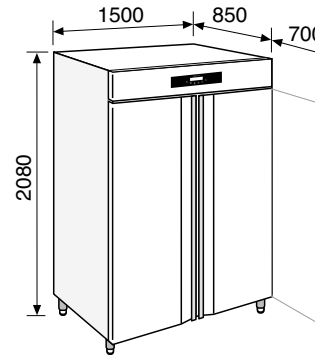
STG ALL 700 VIP ADV

STG ALL 700 INOX CF ADV

STG ALL 700 GLASS CF ADV

STG ALL 700 VIP CF ADV

Stagionatore All-in-One 1500



ALL IN ONE 1500 INOX

ALL IN ONE 1500 GLASS

ALL IN ONE 1500 VIP

0° +30° C

0° +30° C

0° +30° C

40% - 95% U.R.

40% - 95% U.R.

40% - 95% U.R.

STG ALL 1500 INOX S LCD

STG ALL 1500 GLASS S LCD

STG ALL 1500 VIP S LCD

STG ALL 1500 INOX CF LCD

STG ALL 1500 GLASS CF LCD

STG ALL 1500 VIP CF LCD

STG ALL 1500 INOX S ADV

STG ALL 1500 GLASS ADV

STG ALL 1500 VIP ADV

STG ALL 1500 INOX CF ADV

STG ALL 1500 GLASS CF ADV

STG ALL 1500 VIP CF ADV

INOX

Stagionatore Meat



STG MEAT 700 INOX

Standard equipment

- Door: Stainless steel AISI 304
- Instrument: Alphanumeric LCD
- U.V. Lamps
- Internal Light: Standard

Equipment:

- Hook rail for meat STG 700 (2 hooks)
- + 3 plastic coated wire shelves



STG MEAT 1500 INOX

Standard equipment

- Door: Stainless steel AISI 304
- Instrument: Alphanumeric LCD
- U.V. Lamps
- Internal Light: Standard

Equipment:

- Hook rail for meat STG 1500 (4 hooks)
- + 3 plastic coated wire shelves

GLASS



STG MEAT 700 GLASS

Standard equipment

- Door: Glass door anodized aluminum
- Instrument: Alphanumeric LCD
- U.V. Lamps
- Internal Light: Led

Equipment:

- Hook rail for meat STG 700 (2 hooks)
- + 3 plastic coated wire shelves



STG MEAT 1500 GLASS

Standard equipment

- Door: Glass door anodized aluminum
- Instrument: Alphanumeric LCD
- U.V. Lamps
- Internal Light: Led

Equipment:

- Hook rail for meat STG 1500 (4 hooks)
- + 3 plastic coated wire shelves

VIP



STG MEAT 700 VIP

Standard equipment

- Door: Glass door stainless steel AISI 304
- Instrument: Alphanumeric LCD
- U.V. Lamps
- Internal Light: Led

Equipment:

- Hook rail for meat STG 700 (2 hooks)
- + 3 plastic coated wire shelves



STG MEAT 1500 VIP

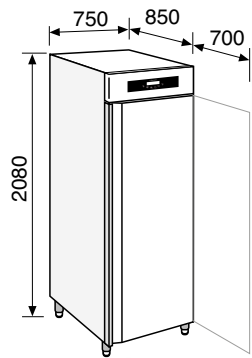
Standard equipment

- Door: Glass door stainless steel AISI 304
- Instrument: Alphanumeric LCD
- U.V. Lamps
- Internal Light: Led

Equipment:

- Hook rail for meat STG 1500 (4 hooks)
- + 3 plastic coated wire shelves

TECHNICAL DATA LoStagionatore MEAT

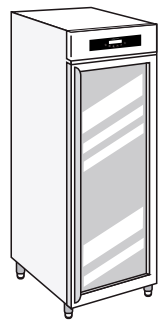


MEAT 700 INOX

0° +30° C

40% - 90% U.R.

STG MEAT 700 INOX LCD

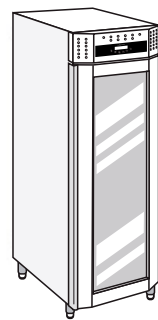


MEAT 700 GLASS

0° +30° C

40% - 90% U.R.

STG MEAT 700 GLASS LCD

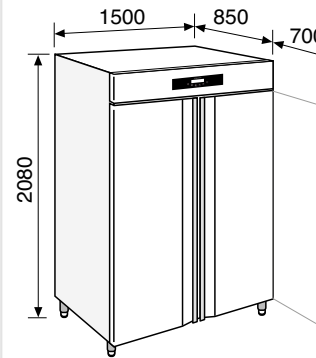


MEAT 700 VIP

0° +30° C

40% - 90% U.R.

STG MEAT 700 VIP LCD

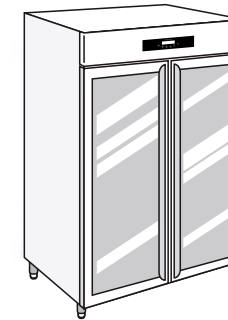


MEAT 1500 INOX

0° +30° C

40% - 90% U.R.

STG MEAT 1500 INOX LCD

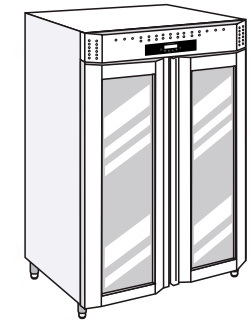


MEAT 1500 GLASS

0° +30° C

40% - 90% U.R.

STG MEAT 1500 GLASS LCD



MEAT 1500 VIP

0° +30° C

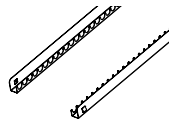
40% - 90% U.R.

STG MEAT 1500 VIP LCD

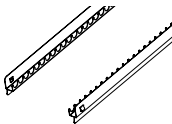
ACCESSORIES

LoStagionatore All-in-one

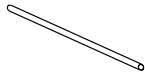
LoStagionatore Meat



Pair of S/S slideways for salami rods (40 Kg)



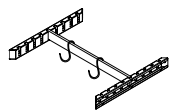
Reinforced pair of S/S slideways for salami rods (55 Kg)



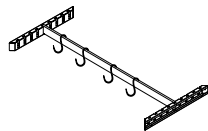
S/S rod for salami hooks



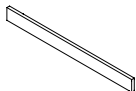
Hook for salami



Hook rail for meat 80 kg (Including 2 hooks rod)



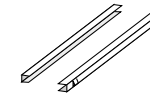
Hook rail for meat 80 Kg (Including 4 hooks rod)



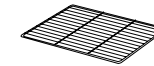
Bar for rod STG 700
Bar for rod STG 1500



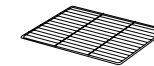
Hook for meat



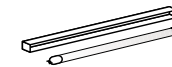
Pair of S/S slideways



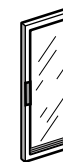
Plastic-coated wire shelf



S/S wire shelf



U.V. Lamps



Shatterproof glass



60 Hz

Voltage 60Hz

ACCESSORIES

LoStagionatore All-in-one

LoStagionatore Meat



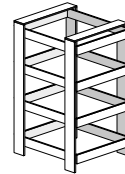
Extra charge for wheels instead of feet



Transformer 115 / 120V - 220V



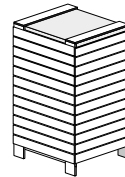
Pin product probe (All-in-one)



Crate packing STG 700:
L826 x P936 x H2270
Crate packing STG 700:
L1596 x P936 x H2270



PH probe measuring (All-in-one)



Wooden box packing STG 700:
L826 x P936 x H2270
Wooden box packing STG 1500:
L1596 x P936 x H2270



Portable PH instrument



Fumigation treatment for wooden crate or box



EVERLASTING

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LoStagionatore

ITALIAN TRADITION
SINCE 1956

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