

*Lo Stagionatore*

ITALIAN  TRADITION

SINCE 1956



**DRY AGING  
& SEASONING**  
PROFESSIONAL EQUIPMENT



# ALL IN ONE

Salami - Meat - Cheese



## Two internal equipment:

### SALAMI - S

S/S rods and hooks for salami

### MEAT & CHEESE - CF

S/S wire shelves

## Accessories on demand:

Germicidal UVC lamp

3 sides plinth

PH probe

Temperature probe

Salami carousel

Scale for salami sample weight

Warm LED lighting

## EVERtouch control panel:



Remote connection as standard.



Temperature range  
T° 0 / +30°C



40% ÷ 95%  
Humidifier with resistance  
as standard equipment.  
Water connection required.



Speed ventilation  
control.



## INOX

S/S AISI 304 inside and outside. S/S door.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Salami 100kg - Meat 150kg - Cheese 100kg

Power: 1800 W / 9,8 A

### MODEL 1500 - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Salami 200kg - Meat 300kg - Cheese 200kg

Power: 2600 W / 14 A



## GLASS

S/S AISI 304 in and out. Full glass door with black anodized profiles and triple glazing.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Salami 100kg - Meat 150kg - Cheese 100kg

Power: 1800 W / 9,8 A

### MODEL 1500 - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Salami 200kg - Meat 300kg - Cheese 200kg

Power: 2600 W / 14 A



## VIP

S/S AISI 304 in and out. Glass door with S/S frame.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Salami 100kg - Meat 150kg - Cheese 100kg

Power: 1800 W / 9,8 A

### MODEL 1500 - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Salami 200kg - Meat 300kg - Cheese 200kg

Power: 2600 W / 14 A



## BLACK

S/S AISI 304 inside, glass door with black plasticized steel frame.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Salami 100kg - Meat 150kg - Cheese 100kg

Power: 1800 W / 9,8 A

### MODEL 1500 - 2 doors

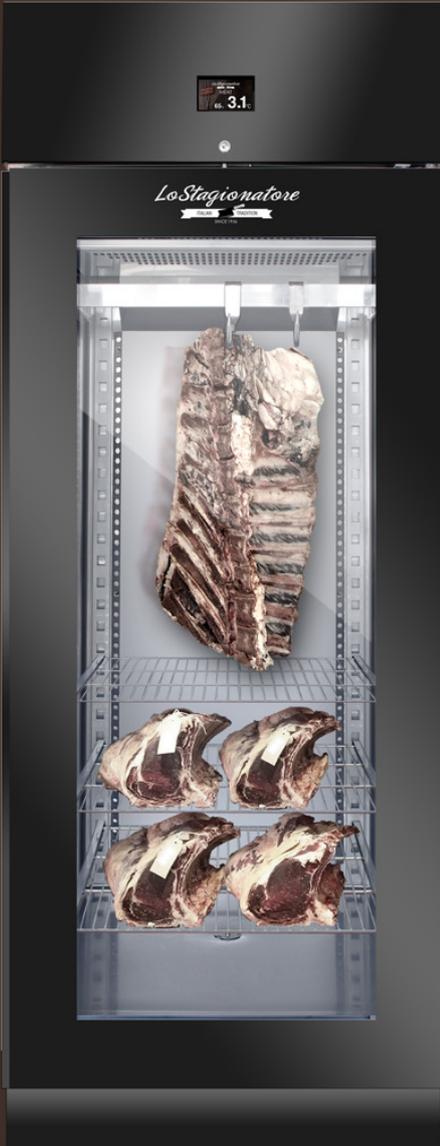
Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Salami 200kg - Meat 300kg - Cheese 200kg

Power: 2600 W / 14 A

# MEAT

## Meat Dry aging



### Internal equipment:

S/S wire shelves and  
hook rail for meat;  
Warm LED lighting.

### Accessories on demand:

3 sides plinth  
Temperature probe  
PH probe

### MEAT touch control panel:



Remote connection as standard.



Temperature range  
-2 / +10°C  
Glass 0 / +10°C



Humidity adjustment range  
40% ÷ 90%  
Water connection not required.



Speed ventilation  
control.



Germicidal UVC lamp  
as standard.



## INOX

S/S AISI 304 inside and outside. S/S door.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Meat 150kg

Power: 1000 W / 5 A

### MODEL 1500 - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Meat 300kg

Power: 1700 W / 7,5 A



## GLASS

S/S AISI 304 in and out. Full glass door with black anodized profiles and triple glazing.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Meat 150kg

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Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Meat 300kg

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## VIP

S/S AISI 304 in and out. Glass door with S/S frame.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Meat 150kg

Power: 1000 W / 5 A

### MODEL 1500 - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Meat 300kg

Power: 1700 W / 7,5 A



## BLACK

S/S AISI 304 inside, glass door with black plasticized steel frame.

### MODEL 700 - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Meat 150kg

Power: 1000 W / 5 A

### MODEL 1500 - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Meat 300kg

Power: 1700 W / 7,5 A

# MEAT PANORAMA

Meat Dry aging



## Internal equipment:

S/S wire shelves and  
hook rail for meat;  
Warm LED lighting.

## Accessories on demand:

4 sides S/S plinth  
Temperature probe  
PH probe

## MEAT touch control panel:



Remote connection as standard.



Temperature range  
-2 / +10°C  
Glass 0 / +10°C



Humidity adjustment range  
40% ÷ 90%  
Water connection not required.



Speed ventilation  
control.



Germicidal UVC lamp as standard.

**VIP** S/S AISI 304 inside and outside. Glazed front and back.



**MODEL 700** - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Meat 150kg

Power: 1000 W / 5 A

**MODEL 1500** - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Meat 300kg

Power: 1700 W / 7,5 A

**BLACK** S/S AISI 304 inside, black plasticized S/S outside. Glazed front and back.



**MODEL 700** - 1 door

Dimensions: L 750 x D 850 x H 2080 mm

Capacity: Meat 150kg

Power: 1000 W / 5 A

**MODEL 1500** - 2 doors

Dimensions: L 1500 x D 850 x H 2080 mm

Capacity: Meat 300kg

Power: 1700 W / 7,5 A



# SEASONING COLD ROOMS

Salami - Meat - Cheese



## Main features:

Cold room with modular hooked panels without floor;  
Walls are fixed on the ground by hygienic pvc profiles;  
Internal/external covering in white non toxic food-grade plastic-coated steel;  
Evaporator and remote condensing unit are included.

## Optionals on demand:

2B S/S AISI 304 internal coating;  
S/S AISI 304 external coating with S. Brite finishing;  
Germicidal UVC lamp;  
S/S trolleys;  
Additional door;



Temperature range  
T° 0 / +30°C



40% ÷ 95%  
Humidifier with  
resistance as standard  
equipment.  
Water connection  
required.



Ventilation speed  
control.

## Dimensions

5 MODELS

Trolleys capacity: from 1 up to 6 trolleys

Product capacity: form 250 kg up to 1500 kg



# DRY AGING COLD ROOMS

## Meat Dry aging



### Main features:

- Cold room with modular hooked panels;
- External covering in AISI 304 S/S with S. Brite finish or in black plastic-coated steel;
- Internal covering in AISI 304 S/S;
- Available with or without floor;
- Evaporator and remote condensing unit included;
- Warm LED lighting.

### Optionals on demand:

- S/S shelf units and hook rails;
- Glazed sides and glass door;
- Additional door;
- Extra lighting;
- Cold LED lighting.

## Dimensions

Several dimensions and layout available:  
from 3,5 up to 30 m<sup>3</sup>



Temperature range  
-2 / +10°C  
Glass 0 / +10°C



Humidity  
adjustment range  
40% ÷ 90%  
Water connection  
not required.



Germicidal UVC  
lamp as standard.



Speed ventilation  
control.



# LoStagionatore is a project with more than 60 years of experience behind.

With more than 60 years of experience in professional refrigeration, Everlasting has become expert in temperature, humidity and airflow management.

LoStagionatore, specifically designed for Salami, Cheese and Meat, creates the perfect environment for Fermentation, Dripping and Seasoning with unique programming features.

Our investments in research and development are driven to use latest technology to support specific food production processes.

## More saving and profit thanks to high efficiency

### **POWER EFFICIENCY and LESS CONSUMPTION**

1 door: 600 watt - 2 doors: 1300 watt  
230V 50Hz “plug and play”

### **HIGH THERMAL INSULATION**

75 mm insulation thickness  
High density polyurethane 42 kg/m<sup>3</sup>

### **INNOVATIVE and SMART TECHNOLOGY**

Remote connection with dedicated APP  
HACCP management

## Focus on Design

### **SHOW-CASE YOUR PRODUCTS**

The attractive styling creates a picture frame and enhances the look of the products inside.

### **TELL A STORY**

Share the products' experience with your costumers and get them involved.

# Unique Wi-fi connection and dedicated APP



- 1 LoStagionatore automatically connects to the CLOUD via wi-fi.
- 2 Download the EVERLASTING APP on tablet, smartphone or computer.
- 3 You can easily check your cabinet or cold room and manage the parameters anytime you want.

## Using the EVERLASTING APP you have a TOTAL CONTROL on your instrument



Check the working cycle



Working cycle graphic view



Turn On/Off the appliance



Alarms notification and management



Create new recipes



Parameters view and edit

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