

# LO STAGIONATORE ALL-IN-ONE

- costruzione interamente in acciaio inox AISI 304
- interno con spigoli arrotondati e fondo stampato
- isolamento di 75 mm in poliuretano ecologico espanso ad acqua
- supporti per guide facilmente smontabili
- gruppo refrigerante ventilato
- sono disponibili fino a 20 programmi personalizzabili in ogni singola fase
- 3 programmi preimpostati pronti all'uso
- temperatura di esercizio da +0° a +30° C
- regolazione attiva dell'umidità dal 40% al 95% (umidificatore di serie)
- doppia velocità di ventilazione programmabile
- gestione allarmi di temperatura e allarme condensatore sporco
- stagionatura e conservazione fino a 200 kg di prodotto (mod.1502)
- temperatura ambiente di lavoro max +38°C
- gas refrigerante R404A ecologico
- raccolta della condensa con vaschetta estraibile
- illuminazione interna a led (versione vetrata)
- chiusura con chiave
- porte autochiudenti con guarnizioni magnetiche facilmente sostituibili
- piedini in acciaio inox regolabili in altezza (130-200 mm)

## Dotazioni :

Versione **S** (Salumi): 3 coppie di guide con 9 barre e 36 ganci

Versione **CF** (Carne e Formaggi): 5 coppie di guide con 5 griglie plastificate

**Imballo su pallet e con cartone incluso**

## 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

**Package with pallet and cardboard included**



## LCD



**Strumento LCD:** pannello comandi elettronico con display LCD alfa numerico

**Instrument LCD:** electronic control panel with alphanumeric LCD display

## ADV



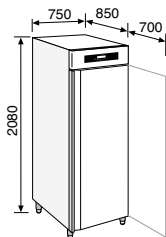
**Strumento ADV:** display 7" touch screen ad alta risoluzione

**ADV Instrument:** 7" high resolution touch screen display



*Prodotto in Italia* 

Codice Code	Modello Model	Temp.°C Temp.°C	Potenza* Power*	Assorbim. Absorption	Capacità Capacity	Peso N / L Weight N / G	Prezzo Price
			Watt	Watt	Kg	Kg	€



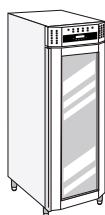
**STAGIONATORE 700 INOX** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC5000	<b>STG ALL 700 INOX S LCD</b>	0° + 30°C	565	1800	100	137 / 149	<b>5.060</b>
AC5002	<b>STG ALL 700 INOX CF LCD</b>	40% - 95% U.R.					<b>4.970</b>



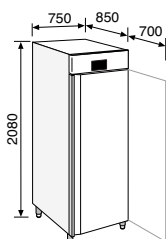
**STAGIONATORE 700 GLASS** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC5001	<b>STG ALL 700 GLASS S LCD</b>	0° + 30°C	565	1820	100	156 / 168	<b>5.160</b>
AC5003	<b>STG ALL 700 GLASS CF LCD</b>	40% - 95% U.R.					<b>5.060</b>



**STAGIONATORE 700 VIP** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC5005	<b>STG ALL 700 VIP S LCD</b>	0° + 30°C	565	1820	100	176 / 188	<b>5.810</b>
AC5007	<b>STG ALL 700 VIP CF LCD</b>	40% - 95% U.R.					<b>5.720</b>



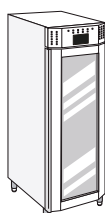
**STAGIONATORE 700 INOX** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC5100	<b>STG ALL 700 INOX S ADV</b>	0° + 30°C	565	1800	100	137 / 149	<b>5.850</b>
AC5102	<b>STG ALL 700 INOX CF ADV</b>	40% - 95% U.R.					<b>5.760</b>



**STAGIONATORE 700 GLASS** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC5101	<b>STG ALL 700 GLASS S ADV</b>	0° + 30°C	565	1820	100	156 / 168	<b>5.950</b>
AC5103	<b>STG ALL 700 GLASS CF ADV</b>	40% - 95% U.R.					<b>5.850</b>



**STAGIONATORE 700 VIP** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC5105	<b>STG ALL 700 VIP S ADV</b>	0° + 30°C	565	1820	100	176 / 188	<b>6.600</b>
AC5107	<b>STG ALL 700 VIP CF ADV</b>	40% - 95% U.R.					<b>6.500</b>

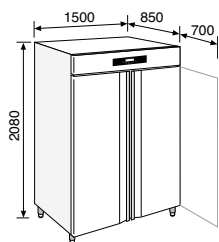
**S LCD** = Salumi LCD - Salami LCD

**CF LCD** = Carni e Formaggi LCD - Meat and Cheese LCD

**S ADV** = Salumi ADV - Salami ADV

**CF ADV** = Carni e Formaggi ADV - Meat and Cheese ADV

Codice Code	Modello Model	Temp.°C Temp.°C	Potenza* Power*	Assorbim. Absorption	Capacità Capacity	Peso N / L Weight N / G	Prezzo Price
			Watt	Watt	Kg	Kg	€



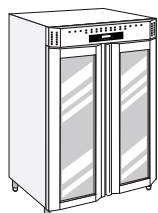
**STAGIONATORE 1500 INOX** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (**Con imballo** / Packed)

AC5010	<b>STG ALL 1500 INOX S LCD</b>	0° + 30°C	922	2200	200	193 / 205	<b>7.140</b>
AC5012	<b>STG ALL 1500 INOX CF LCD</b>	40% - 95% U.R.					<b>6.940</b>



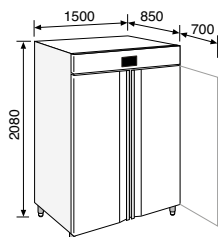
**STAGIONATORE 1500 GLASS** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (**Con imballo** / Packed)

AC5011	<b>STG ALL 1500 GLASS S LCD</b>	0° + 30°C	922	2240	200	250 / 262	<b>7.300</b>
AC5013	<b>STG ALL 1500 GLASS CF LCD</b>	40% - 95% U.R.					<b>7.100</b>



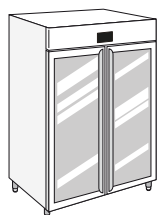
**STAGIONATORE 1500 VIP** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (**Con imballo** / Packed)

AC5015	<b>STG ALL 1500 VIP S LCD</b>	0° + 30°C	922	2240	200	290 / 302	<b>8.570</b>
AC5017	<b>STG ALL 1500 VIP CF LCD</b>	40% - 95% U.R.					<b>8.370</b>



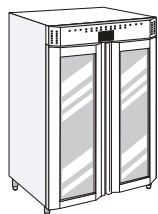
**STAGIONATORE 1500 INOX** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (**Con imballo** / Packed)

AC5110	<b>STG ALL 1500 INOX S ADV</b>	0° + 30°C	922	2200	200	193 / 205	<b>7.920</b>
AC5112	<b>STG ALL 1500 INOX CF ADV</b>	40% - 95% U.R.					<b>7.720</b>



**STAGIONATORE 1500 GLASS** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (**Con imballo** / Packed)

AC5111	<b>STG ALL 1500 GLASS S ADV</b>	0° + 30°C	922	2240	200	250 / 262	<b>8.080</b>
AC5113	<b>STG ALL 1500 GLASS CF ADV</b>	40% - 95% U.R.					<b>7.880</b>



**STAGIONATORE 1500 VIP** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (**Con imballo** / Packed)

AC5115	<b>STG ALL 1500 VIP S ADV</b>	0° + 30°C	922	2240	200	290 / 302	<b>9.350</b>
AC5117	<b>STG ALL 1500 VIP CF ADV</b>	40% - 95% U.R.					<b>9.150</b>

**S LCD** = Salumi LCD - Salami LCD

**CF LCD** = Carni e Formaggi LCD - Meat and Cheese LCD

**S ADV** = Salumi ADV - Salami ADV

**CF ADV** = Carni e Formaggi ADV - Meat and Cheese ADV

\* T.evap. -10° / +55° T.cond



# LO STAGIONATORE MEAT

- costruzione interamente in acciaio inox AISI 304
- interno con spigoli arrotondati e fondo stampato
- isolamento di 75 mm in poliuretano ecologico espanso ad acqua
- supporti per guide facilmente smontabili
- gruppo refrigerante ventilato
- temperatura di esercizio da +0° a +30° C
- regolazione attiva dell'umidità dal 40% al 90%
- non necessita di allacciamento alla rete idrica
- lampade U.V.
- gestione allarmi di temperatura e allarme condensatore sporco
- gancera carne di serie portata max 80 Kg.
- temperatura ambiente di lavoro max +38°C
- gas refrigerante R404A ecologico
- evaporazione automatica dell'acqua di condensa
- illuminazione interna a led (versione vetrata)
- chiusura con chiave
- porte autochiudenti con guarnizioni magnetiche facilmente sostituibili
- piedini in acciaio inox regolabili in altezza (130-200 mm)

## Dotazioni :

Versione **MEAT**: gancera carne con 2 ganci  
3 griglie plastificate

**Imballo su pallet e con cartone incluso**

- construction completely in stainless steel AISI 304
- inside with rounded corners and moulded bottom
- 75 mm insulation by environment-friendly water-expanded polyurethane
- easily removable slideway supports
- air-cooled refrigerating unit
- internal working temperature from +0° a +30° C
- active humidity control from 40% to 90%
- no need to connect to water supply network
- U.V. lamps
- temperature alarm management and dirty condenser alarm
- hook rail for meat as standard equipment 80 kg.load
- working ambient temperature max +38°C
- environment-friendly R404a refrigerating gas
- automatic evaporation of water condensation
- internal led light (glass door)
- key-lock
- self closing doors with easily replaceable magnetic gaskets
- adjustable in height (130-200 mm) stainless steel feet

## Equipment:

Version **MEAT**: hook rail for meat with 2 hooks rod  
3 plastic-coated wire shelves.

**Package with pallet and cardboard included**



## LCD



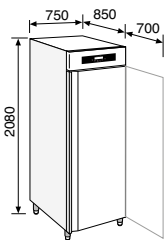
**Strumento LCD:** pannello comandi elettronico con display LCD alfa numerico

**Instrument LCD:** electronic control panel with alphanumeric LCD display



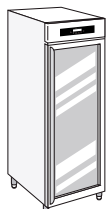
*Prodotto in Italia* 

Codice Code	Modello Model	Temp.°C Temp.°C	Potenza* Power* Watt	Assorbim. Absorption Watt	Capacità Capacity Kg	Peso N / L Weight N / G Kg	Prezzo Price €
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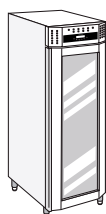
**STAGIONATORE 700 INOX** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC7000	<b>STG MEAT 700 INOX</b>	0° + 30°C 40% - 90% U.R.	565	1000	100	137 / 149	<b>4.350</b>
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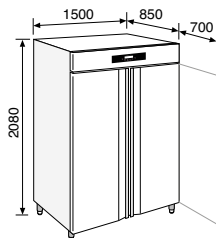
**STAGIONATORE 700 GLASS** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC7001	<b>STG MEAT 700 GLASS</b>	0° + 30°C 40% - 90% U.R.	565	1000	100	156 / 168	<b>4.440</b>
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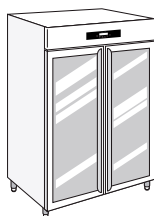
**STAGIONATORE 700 VIP** L 750 x P 850 x H 2080 mm  
L 770 x P 895 x H 2235 mm (Con imballo / Packed)

AC7005	<b>STG MEAT 700 VIP</b>	0° + 30°C 40% - 90% U.R.	565	1000	100	176 / 188	<b>5.100</b>
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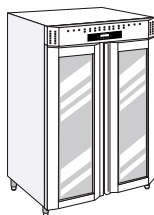
**STAGIONATORE 1500 INOX** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (Con imballo / Packed)

AC7010	<b>STG MEAT 1500 INOX</b>	0° + 30°C 40% - 90% U.R.	1280	1700	200	193 / 205	<b>6.320</b>
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**STAGIONATORE 1500 GLASS** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (Con imballo / Packed)

AC7011	<b>STG MEAT 1500 GLASS</b>	0° + 30°C 40% - 90% U.R.	1280	1700	200	250 / 262	<b>6.480</b>
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**STAGIONATORE 1500 VIP** L 1500 x P 850 x H 2080 mm  
L 1540 x P 895 x H 2235 mm (Con imballo / Packed)

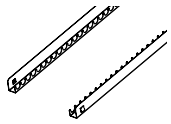
AC7015	<b>STG MEAT 1500 VIP</b>	0° + 30°C 40% - 90% U.R.	1280	1700	200	290 / 302	<b>7.750</b>
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MEAT= Carne - Meat

\* T.evap. -10° / +55° T.cond

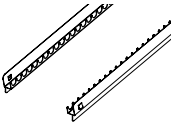
Codice Code	Descrizione Description	Modello Model	Prezzo Price €
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### Accessori - Accessories Lo Stagionatore



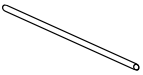
PA1150 **Coppia guide inox per barre salami (40 Kg)**  
Pair of S/S slideways for salami rods (40 Kg)

40



PA1153 **Coppia guide inox rinforzate per barre salami (55 Kg)**  
Reinforced pair of S/S slideways for salami rods (55 Kg)

60



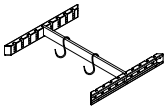
PA1250 **Barra in acciaio inox per ganci salami**  
S/S rod for salami hooks

25



PA1350 **Gancio per salami**  
Hook for salami

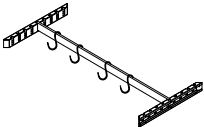
8



PA1610 **Gancera per carne 80 kg (inclusi 2 ganci per barra)**  
Hook rail for meat 80 kg (Including 2 hooks rod)

STG 700

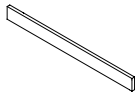
250



PA1611 **Gancera per carne 80 Kg (inclusi 4 ganci per barra)**  
Hook rail for meat 80 Kg (Including 4 hooks rod)

STG 1500

310



PA1620 **Barra per gancera**  
PA1621 Bar for rod

STG 700

30

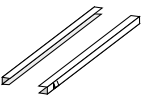
STG 1500

50



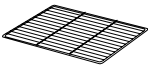
PA1360 **Gancio per carne**  
Hook for meat

35



PA1100 **Coppia guide inox**  
Pair of S/S slideways

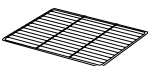
18



PA0000 **Griglia plastificata**  
Plastic-coated wire shelf

650 x 530

28



PA0002 **Griglia acciaio inox**  
S/S wire shelf

650 x 530

55



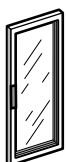
PA9000 **Lampade U.V.**  
PA9001 U.V. Lamps

STG 700

350

STG 1500

680



PA6802 **Vetro antisfondamento**  
Shatterproof glass

350

Codice Code	Descrizione Description	Modello Model	Prezzo Price €
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### Accessori - Accessories Lo Stagionatore



PG5401	<b>Tensione a 60Hz</b> Voltage 60Hz	STG/MEAT 700 STG/MEAT 1500	300 400
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PA4000	<b>Supplemento per applicazione ruote</b> Extra charge for wheels instead of feet		90
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PA9200	<b>Sonda prodotto a spillone</b> Pin product probe	STG	250
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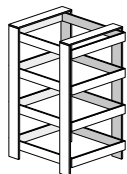
PA9210	<b>Sonda misurazione PH</b> PH probe measuring	STG ADV	2.250
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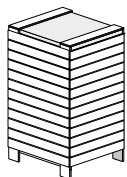
PA9211	<b>Strumento misurazione PH portatile</b> Portable PH instrument		1.400
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PA9300	<b>Trasformatore 115/120V - 220V</b> Transformer 115 / 120V - 220V		550
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PA7166	<b>Imballo in gabbia</b>	* L x P x H 826 x 936 x 2270	mod.700 130
PA7167	Crate packing	1596 x 936 x 2270	mod.1500 170



PA7266	<b>Imballo in cassa</b>	826 x 936 x 2270	mod.700 410
PA7267	Wooden box packing	1596 x 936 x 2270	mod.1500 580

\*L = Larghezza - Width P = Profondità - Depth H = Altezza - Height



PA7310	<b>Trattamento di fumigazione per imballo in gabbia o in cassa</b> Fumigation treatment for wooden crate or box		50
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