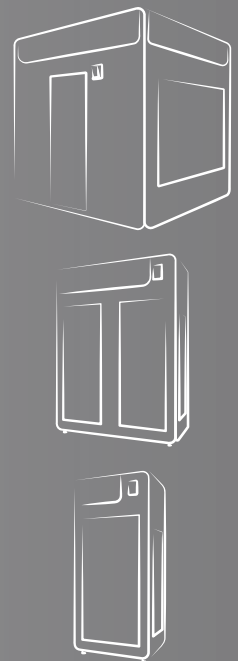


STAGIONELLO®
Dry Age 3.0



Stagionello®
DRY AGE 3.0

**DEVICE FOR
PROFESSIONAL DRY-AGING**
with Validated and Certified Technology
for Meat and Fish



ORIGINAL, PATENTED
MADE IN ITALY





Stagionello®

for more than **20 YEARS**
a technological **PIONEER** in
dry-age **PRESERVATION** and
natural **FERMENTATION** of
meat and fish!

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THE PROFESSIONAL DRY-AGING WITH A CLICK

The refrigerator has **evolved into an amazing storage cabinet!** Stagionello® Dry-Age 3.0 with pH-indicator is the first patented device for professional dry-aging.

Multifunctional display cabinets that are intended to naturally preserve fresh or dry-aged goods for an extended period of time. To improve professionals' experience, an attractive and elegant design is offered in **three different capacities** and **three distinct display versions**.

The revolutionary drop-weight management systems and unique **pH detection and monitoring** function of Stagionello Dry-Age 3.0 allow for continuous food-safe **chilling, drying, and storage**.

A system that is entirely built, **100% made in Italy**, and **100% built of AISI 304 stainless steel inside and outside**, combines tradition, culture, superior quality, and masterful craftsmanship to provide a tool for the authentic dry-aging

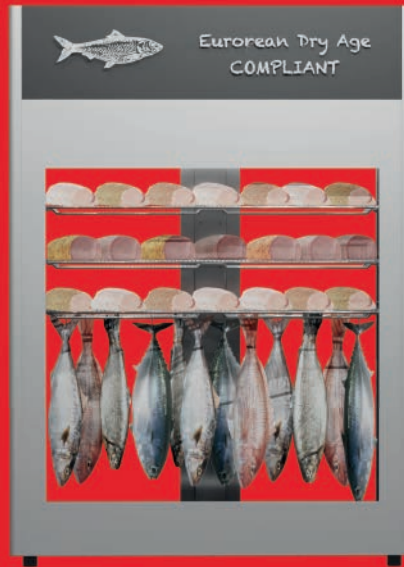
MEAT OR FISH? with Stagionello® Dry Age 3.0 ALL IN ONE!



**9 Fish slices
+9 Whole fish
Kg. 160**



**12 Fish slices
+12 Whole fish
Kg. 210**



**21 Fish slices
+21 Whole fish
Kg. 380**



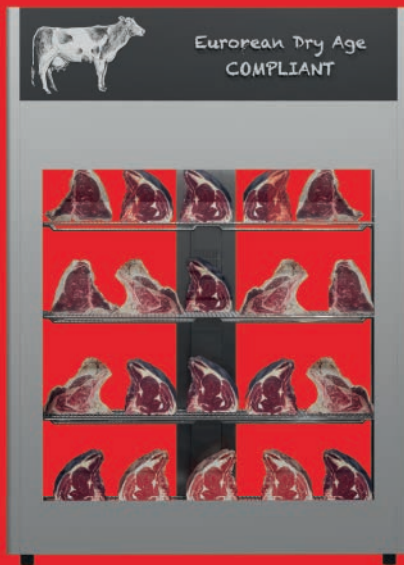
**9 Fish slices + 9 Fish slices
+9 Whole fish + 9 Whole fish
Kg. 160 Kg. 160**



**10 Loins
Kg. 150**



**15 Loins
Kg. 225**



**30 Loins
Kg. 450**



**10 Loins + 10 Loins
Kg. 150 Kg. 150**

THE **ADVANTAGES** WITH THE **ORIGINAL STAGIONELLO®**

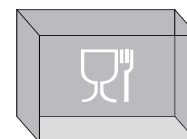
E.F.S.A. DRY AGE COMPLIANCE up to 35 days
(European Food Safety Authority)



DRY-AGE VALIDATED CERTIFIED
PATENTED N° 276878



INTERNAL STRUCTURE IN AISI 304
STAINLESS STEEL AS STANDARD



ENERGY-SAVING EFFICIENT SYSTEM



ZERO INSTALLATION COSTS
WITH THE "PLUG & DRY" SYSTEM



pH READING, MONITORING AND
ALARMS



U.T.A. AIR TREATMENT UNIT IN AISI 304
STAINLESS STEEL - NO POLYSTYRENE



REAL HUMIDITY MANAGEMENT WITH
UMIRIGHT®



TANK OR DIRECT WATER CONNECTION



DROP-WEIGHT MANAGEMENT SYSTEMS
AS STANDARD



REDUCES WASTE



FCM CERTIFICATE
(materials suitable for contact with food)



SIMPLE, SAFE, INTUITIVE, DRY-AGE CONTROL 3.0

Choosing Stagionello® Dry-Age 3.0 cabinets means relying on the "FRIENDLY USER" intelligence of **dry-age control 3.0**, the translation of professional dry-aging technology!

Two distinct devices, each tailored to the qualities of fresh or matured meat and fish, to ensure excellent and consistent **DRY-AGE drying**.

A cutting-edge 4.3" color touch-screen display makes it simple and enjoyable to browse between programs, thanks to large, easy-to-use icons, from which to accurately monitor and adjust **temperature, ventilation, and humidity** using pre-set or completely personalized climatic recipes.

16 CLIMATIC RECIPES TO MAKE

8 DIFFERENT DRY-AGING PROCESS

8 DIFFERENT FRESH MEAT OR FISH PRESERVATION

4 scientifically validated preset recipes dedicated to beef, pig, sheep/goat, and wild meat

3 scientifically validated preset recipes dedicated to fish, mollusks, crustaceans

1 CUSTOM recipe for creating your own dry-age program by customizing the time, temperature, humidity, and ventilation!

Quality is guaranteed due to the distinctive proprietary methods found on all Stagionello® Dry-age 3.0 systems.

STAGIONELLO DRY-AGE 3.0 produces

NO WASTE

NO MOULD

NO UNWANTED ODOURS

THAT'S WHY:

UMIRIGHT®

the specialized moisture management system that ensures higher quality meat for longer, resulting in less waste and more profit, may be used to regulate drop-weight at any time.

DYNAFLOW®

ensures a healthy and safe environment by managing thermodynamics and air speed to guarantee optimal aeration for improved food preservation.



DISPLAY

Display touch-screen da 4,3" with smart icon

pH-METRIC

pH-metric system for continuous reading and monitoring of alkaline and acid pH alarm

DRY-AGE CONTROL

Dry-Age Control 3.0 for professional dry-aging

CLIMATIC RECIPE

7 integrated dry-age climatic recipes for meat or fish + 1 custom
7 integrated fresh meat or fish programs + 1 custom

TEMPERATURE

Temperature Range inside from -3° to +30°

Humidity setting from 30% to 99%

HUMIDITY

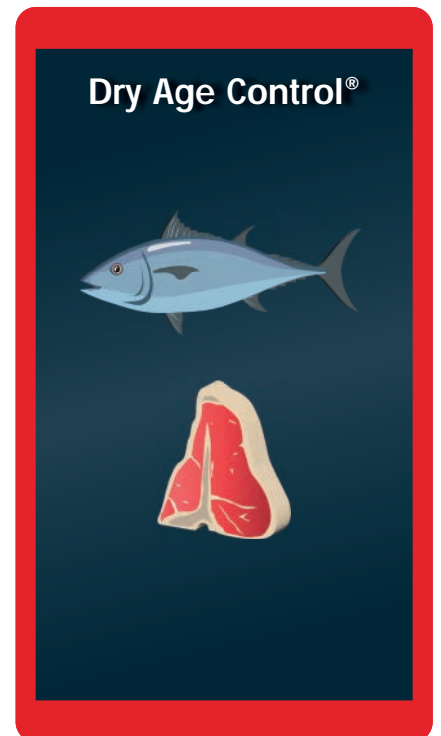
VENTILATION

Adjustable ventilation speed

Double HACCP conform to the International Food Safety Regulation

HACCP

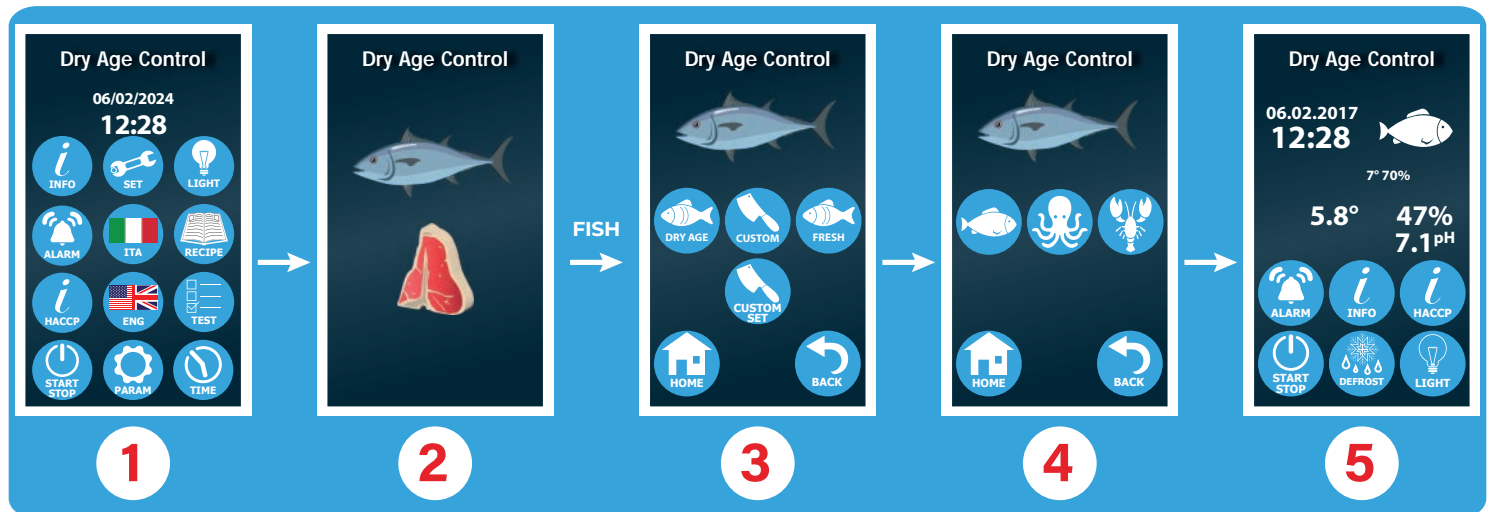
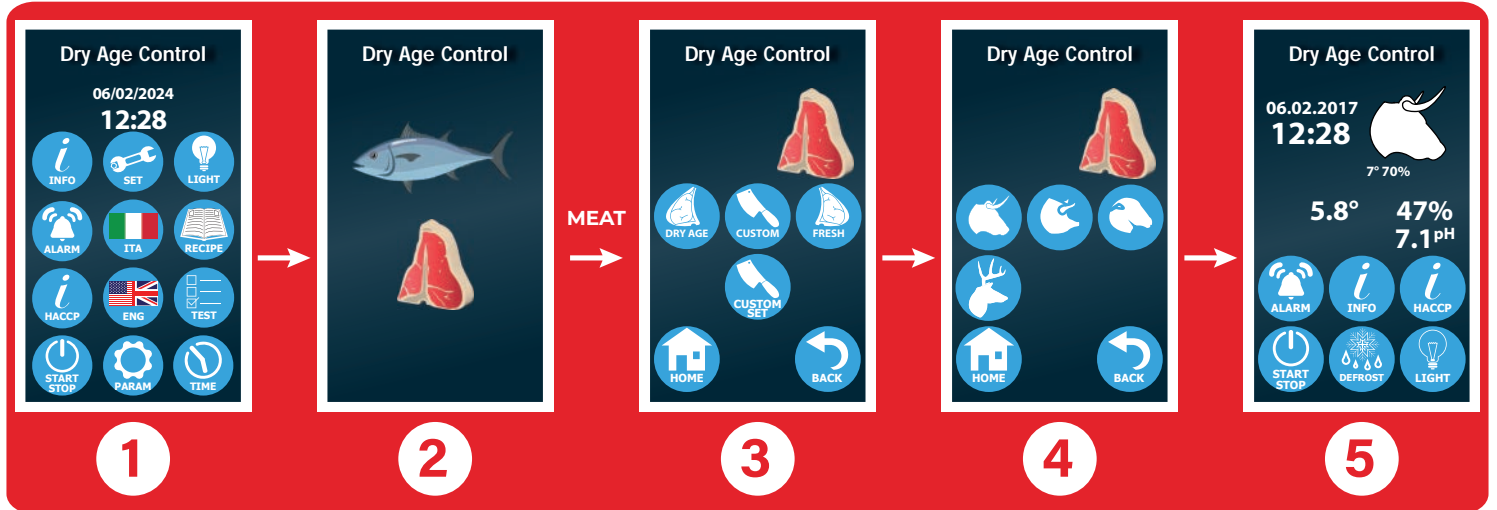
ALL IN ONE!



HOW TO USE "PLUG AND DRY"



STAGIONELLO® DRY AGE ALL IN ONE!



- 1 CHOOSE "RECIPES"
- 2 CHOOSE **MEAT** OR **FISH**
- 3 CHOOSE A "DRY-AGE" OR PRESERVATION "FRESH" PROGRAM
- 4 CHOOSE THE CLIMATIC RECIPE
BEEF, PORK, SHEEP AND GAME
FISH, SHELLFISH AND CRUSTACEANS
- 5 CLIMATE RECIPE START

2 HACCP SYSTEM

FOR A BEST ANALYSIS



On each Stagionello® Dry age 3.0 device you will find the **DOUBLE HACCP LOG** also allows you to keep track of the quality of your food at all times:

Stagionello® is concerned about food safety and provides experts with a specialized dual verification system for **standard recipes** and **custom recipe**, logging **temperature**, **humidity**, and **pH** by event date and time. Information is continuously available on a designated screen that can be readily viewed from a digital memory.

ECO-FRIENDLY

DEVICE



Intelligent, but most importantly, **ECO-FRIENDLY** systems

20% LESS ENERGY

This cutting-edge technology offers outstanding performance while using 20% less energy than comparable systems on the market.

ECOLOGICAL CARE

Stagionello® reduces plastic use on all devices in support of greater environmental sustainability.

LOW WASTE

By increasing the shelf life of food by up to 35 days with dry-age process, we jointly promote the reduction of food waste in support of the environment, economy and people's wellness.

WALK-IN CABINET LINE 3.0

The only walk-in cabinet that guarantees **professional dry-aging** of meat and fish!

The Walk-in Cabinet 3.0 line is the perfect solution for continuously and safely **preserving, tenderizing,** and **drying large quantities** of meat or fish.

With its patented technology and unique pH reading, the Stagionello® Dry-age is a guarantees Food Safety: perfect for dry-aging from **750 kg** of raw material up to custom projects for dry age and preserving large production lots.

Available in 2 standard, **AISI 304 stainless steel** both internal and external, models: 8,000 Lt and 12,000 Lt.

Like all Stagionello® models, the Walk-in Cabinet 3.0 line meets high design standards with its always **wide glass door** and **large window**.

All models in the WALK-IN CABINET 3.0 line are equipped with Dry Age Control® and patented systems for managing weight loss, **UMIRIGHT®**, and **DYNAFLOW®**.

ALWAYS INCLUDED

Dry age control® 3.0

UMIRIGHT®

DYNAFLOW®

HACCP System

pH monitoring, reading, and alarm system

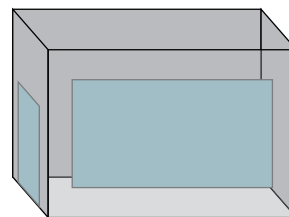
Interior and equipment totally in aisi 304 stainless steel

U.T.A. (Air Handling Unit) in stainless steel AISI 304

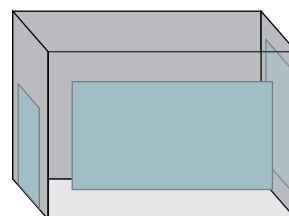
With tank and set up for direct water line

Natural LED light (4000°K)

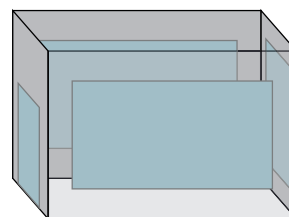
VERSIONS



**GLASS DOOR
+1 GLASS PANEL**



**GLASS DOOR
+2 GLASS PANEL**



**GLASS DOOR
+3 GLASS PANEL**



Dry Age Control 3.0

MODEL **12.000Lt**



**GLASS DOOR
+1 GLASS PANEL**



**GLASS DOOR
+2 GLASS PANEL**



**GLASS DOOR
+3 GLASS PANEL**

SETUP

EXTERNAL COLOR

INOX AISI 304 ● BLACK PLASTICIZED ●

EXTERNAL DIMENSIONS

2550W X 2550D X 2565H mm

VOLTAGE / FREQUENCY / GAS

400V / 3+T+N / 50 Hz/ R452A

400V / 3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

10 KW - 21 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

pH MONITORING, READING, AND ALARM SYSTEM

ANTI-CALCIUM BUILD-UP SYSTEM

ACCESSORIES ON REQUEST

SHELVING UNIT STORAGE CAPACITY OF 1320Kg

2400W X 2400D X 1350H mm (7,2 L.M.) 4 SHELVING of 600W mm



5 GUIDEWAYS WITH 5 HOOKS

2400W mm (12 L.M.)



Dry Age Control® 3.0

MODEL **8.000Lt**



**GLASS DOOR
+1 GLASS PANEL**



**GLASS DOOR
+2 GLASS PANEL**

SETUP

EXTERNAL COLOR

INOX AISI 304 ● BLACK PLASTICIZED ●

EXTERNAL DIMENSIONS

2550W X 1750D X 2565H mm

VOLTAGE / FREQUENCY / GAS

400V / 3+T+N / 50 Hz/ R452A

400V / 3+T+N / 60 Hz/ R452A

ENERGY CONSUMPTION

10 KW - 21 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

pH MONITORING, READING, AND ALARM SYSTEM

ANTI-CALCIUM BUILD-UP SYSTEM

ACCESSORIES ON REQUEST

SHELVING UNIT STORAGE CAPACITY OF 780Kg

2400W X 1600D X 1350H mm (4 L.M.) 4 SHELVING of 600W mm



3 GUIDEWAYS WITH 5 HOOKS

2400L mm (7,2 L.M.)



**GLASS DOOR
+3 GLASS PANEL**

PLUG-IN LINE 3.0

A display cabinet with sophisticated design and small size to fit the needs of your business.

Available in 4 models 700L - 900L - 1400L -1400L TWIN.

The plug-in line can be defined a furnishing complement thanks to the models that can be made completely in glass through 3 versions: **GLASS DOOR**, **2 GLASSES** and **4 GLASSES**.

All models in the **PLUG-IN line** are complete with the patented **UMIRIGHT®** and **DYNAFLOW®** systems.

ALWAYS INCLUDED

Dry age control 3.0

UMIRIGHT®

DYNAFLOW®

HACCP system

Interior and equipment totally in aisi 304 stainless steel

No monoblock or polystyrene

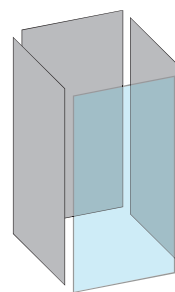
With tank and set up for direct water line

With Drain Tray set up for direct water discharge

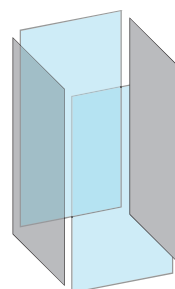
Natural LED light (4000°K)

PLUG and DRY system

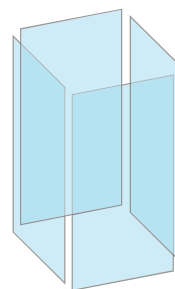
VERSIONS



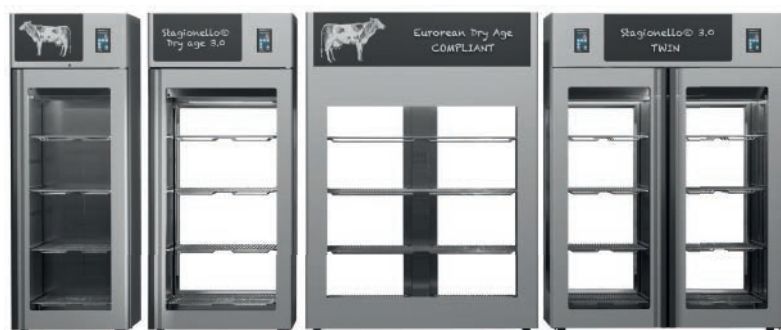
GLASS DOOR



2 GLASSES



4 GLASSES



Dry Age Control 3.0

MODEL **1400Lt**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 ● BLACK PLASTICIZED ●

SUPPORT

ADJUSTABLE STAINLESS STEEL FEET

EQUIPMENT GLASS DOOR

8 PAIR OF GUIDES + 8 GRIDS

EQUIPMENT 2 GLASSES/4 GLASSES

4 PAIR OF GUIDES + 4 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X min 2100/ max 2150 H mm

VOLTAGE / FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

pH MONITORING, READING, AND ALARM SYSTEM

ANTI-CALCIUM BUILD-UP SYSTEM

COVER ON 3 SIDE, RISE OR ROLLERS

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI304



2 GLASSES



4 GLASSES

Dry Age Control 3.0

MODEL **1400Lt**
TWIN



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 ● BLACK PLASTICIZED ●

SUPPORT

ADJUSTABLE STAINLESS STEEL FEET

EQUIPMENT

8 PAIR OF GUIDES + 8 GRIDS

EXTERNAL DIMENSIONS

1465W X 785D X min 2100/ max 2150 H mm

VOLTAGE / FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,50KW - 6,9 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

pH MONITORING, READING, AND ALARM SYSTEM

ANTI-CALCIUM BUILD-UP SYSTEM

COVER ON 3 SIDE, RISE OR ROLLERS

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI304



2 GLASSES



4 GLASSES

Dry Age Control 3.0

MODEL **900Lt**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 BLACK PLASTICIZED

SUPPORT

ADJUSTABLE STAINLESS STEEL FEET

EQUIPMENT

4 PAIR OF GUIDES + 4 GRIDS

EXTERNAL DIMENSIONS

905W X 785D X min 2100/ max 2150 H mm

VOLTAGE / FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

1,18KW - 5,4 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

pH MONITORING, READING, AND ALARM SYSTEM

ANTI-CALCIUM BUILD-UP SYSTEM

COVER ON 3 SIDE, RISE OR ROLLERS

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI304



2 GLASSES



4 GLASSES

Dry Age Control 3.0

MODEL **700Lt**



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 BLACK PLASTICIZED

SUPPORT

ADJUSTABLE STAINLESS STEEL FEET

EQUIPMENT

4 PAIR OF GUIDES + 4 GRIDS

EXTERNAL DIMENSIONS

730W X 785D X min 2100/ max 2150 H mm

VOLTAGE / FREQUENCY / GAS

220-240V / 50 Hz/ R452A

220-240V / 60 Hz/ R452A

ENERGY CONSUMPTION

0,75KW - 3,4 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

pH MONITORING, READING, AND ALARM SYSTEM

ANTI-CALCIUM BUILD-UP SYSTEM

COVER ON 3 SIDE, RISE OR ROLLERS

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI304



2 GLASSES



4 GLASSES

JOIN US

PARTNERS



JOIN US

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DI NAPOLI FEDERICO II



UNIVERSITÀ
DEGLI STUDI
DI PADOVA



UNIVERSITÀ DEGLI STUDI
DI MILANO



University of
Zagreb



OUR TESTIMONIALS

MASTER						
	Marco Visciola EATALY GENOVA	Pasquale Palamaro INDACO	Ciro Sicignano LORELEI	Paolo Casagrande LASARTE	Alessandro Tormolino SENSI	Michael Combs Metropolitan community college NEBRASKA
						
	Marinos Souranis MARATHIA	Pablo Esposito MALTA	Duff Lampard CANADA	Maddalena Tessitore DOGANA GOLOSA	Aitor Olabegoya GIAPPONE	Roberto Pintadu BIFRO
						
	Jacopo Ticchi TRATTORIA DA LUCIO	Luca Terni LA LOCANDA DI ANSEDONIA	Mario Stasio FRATELLI DI PIZZA	Amr Abdel Ruhmum THE FABRIQUE	Andrey Vishnevskiy VISHNEVSKIY	Roberto Costa MACELLAIO RC
TUTOR						
	Umberto Salustri ROMOLO AL PORTO	Heghine Manukyan PIZZARIA	Bartolomeo Marmoreo CONTROCORRENTE	Pau Brossa PURA BRASA	Pietro Marongiu TERZA SPIAGGIA	Felice Santodonato IPSEOA TOR CARBONE
						
	Massimiliano Elia ANTICA MACELLERIA ELIA	Alessandro Venneri BRACE E SAPORI	Daniele Grandinetti MACELLERIA GRANDINETTI	Emanuele Scalise A GUCCERIA I FIORELLA	Brian Polcyn UNIVERSITY OF MICHIGAN - USA	Thomas Carletti SAPORE DI MARE AMELIA
						
	Gianni Gianfrate GIANFRATE CARNI PREGIATE	Pamela Pascuzzo LA BELLA 'MBRIANA	Alessandro Ciarmela MACELLERIA CIARMELA	Erica Caputo ALL'ORIGINE	Max Forbitti LA STALLA	Jan Ebelender DA PIETRO PLZEN
EXPERT						



STAGIONELLO®
we see tradition in your future



www.stagionello.com
info@stagionellostore.com



Stagionello®

Via dell'Artigianato, 2/B
20061, Carugate (MI) - IT
tel. +39 02 49454044