



We see tradition
in your future

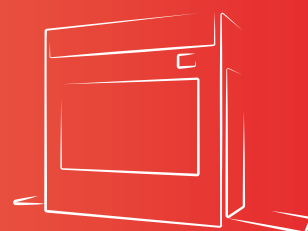


Stagionello®

4.0 SALAMI CURING DEVICE

FERMENTATION AND PROFESSIONAL CURING CABINETS

with salami-specific
pH management technologies



ORIGINAL, PATENTED
MADE IN ITALY

Stagionello®

WE SEE TRADITION IN YOUR FUTURE

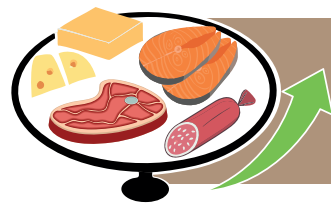
Since 1993, we protect and promote the production and consumption of typical and traditional foods



An "international family company" 100% made in Italy dedicated to preserving Italian gourmet traditions through food and crafts.



First and foremost, professionals' want to be elevated and motivated by cutting-edge technology and facilities dedicated to food safety.



Our daily commitment to increasing the value of food has propelled us to the forefront of meat processing and preservation, as well as cured meats and cheeses.



**OUR EXPERTISE EXISTS
TO ASSIST YOU
IN ACHIEVING SUCCESS**

CUOMO METHOD®

Innovation is a successful tradition

"The **Cuomo Method**® is a patented method that uses only natural physical parameters and makes it possible to monitor the physical and chemical state of the foods throughout the transformation process by continuous pH analysis, verification and management!"

THE ONLY PATENTED METHOD BASED ON
FOOD pH MANAGEMENT



CIPO N° CA2852650
(CANADIAN INTELLECTUAL
PROPERTY OFFICE)



EPO N° EP 2769276B1
(EUROPEAN PATENT OFFICE)



Patented
in Europe and Canada



Validated
by leading Italian
Universities



Certifies
the food-safety of
your end products

The **Cuomo Method**® is the ideal synthesis of solely natural physical characteristics, designed to replicate a **perfect microclimate** that guarantees food-safe artisanal items with a genuine traditional flavor.

QUALITY GUARANTEED

- Climatic® Recipe logged into each device
- Validated operating procedures for each food item
- Certified productions of **READY TO EAT FOOD**

SAFETY CERTIFIED

- License of device use with method management software
- Certified Intended Use and production capacity, always included
- Supported by the Scientific validation from top Universities

FOOD SOVEREIGNTY

- Promoting Km0 – Farm to Table – Local Farming
- Valorizing and use of the whole animal
- Personally-branded food products

SUSTAINABLE ECONOMY

- Shelf -life of up to 12 month
- Weight-loss management
- Return on investment in just a few months!



SICUR FOOD CONTROL® IOT.4.0

Patent n. EP2769276B1

The **Sicur Food Control®** is the technological translation of the **Cuomo Method®**: a patented device that allows you to **CONTROL, ANALYZE** and **MANAGE** the preservation and/or processing phases of your productions inside the climate cabinet through a simple and intuitive display.

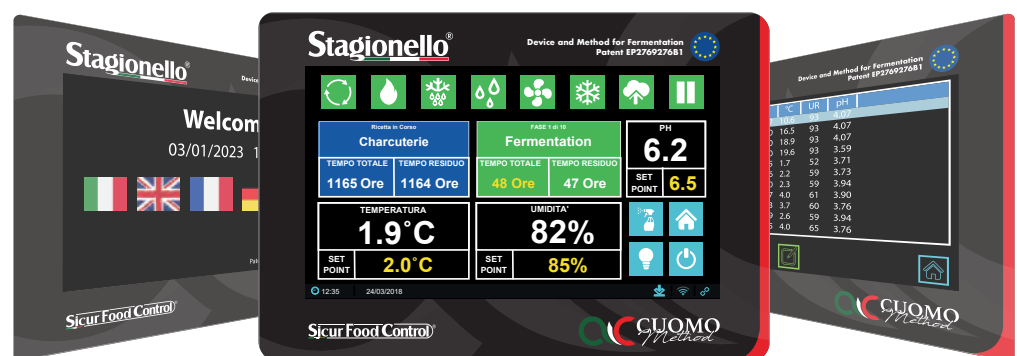
The patented technology of the **SFC®** has revolutionized the world of professional food processing forever.

REPRODUCIBILITY and **REPEATABILITY at any time of the year** thanks to a unique device capable of concentrating sophisticated state-of-the-art analysis systems with the simplicity of a touch screen interface.

RISK-FREE ACCESS TO SAFETY WITH STAGIONELLO® TECNOLOGY:

- 1 MAKE YOUR OWN PRODUCTS
- 2 LOAD YOUR DEVICE
- 3 START THE CLIMATIC RECIPE (up to 30 free pre-set beef curing charcuterie recipes)
- 4 TASTE YOUR **READY TO EAT FOODS**

A device developed for each food sector: loaded with software and climate-specific formulas for beef, fish, and cured meats, all in conformity with food safety requirements.



STAGIONELLO®
SALAMI CURING DEVICE
FOR PROFESSIONAL SALAMI CURING

TECHNOLOGY ALWAYS BY YOUR SIDE

DISPLAY



Display: 7-inch ultra led touch screen display.

I.O.T. 4.0



IoT technology with a 4.0 network system that provides remote assistance, software updates, and remote diagnostics.

U.T.A.



U.T.A. Food air treatment unit; integrated system in the climatic chamber manufactured entirely of Aisi 304 stainless steel (no polystyrene).

FUMOTIC®



Patented and certified by the Italian Ministry of Economic Development drop-weight management system for cold smoking and/or flavouring.

CLEANING IN PLACE



C.I.P. Automatic and integrated washing system.

PH-METRIC SYSTEM



Integrated pH-metry system with safety alarm that continuously **analyzes, verifies, and manages** the pH of food (compliant with international food safety standards)

CLIMATE RECIPE



Pre-set operating procedures in conformity with international food safety regulations, or can be customised in the My Recipes section.

HACCP



A sophisticated system for integrated and remote networked HACCP in accordance with international food safety regulations. Tracking of all values is directly visible on the display, remotely, or in print.

STRUCTURE



Standard internal structure in AISI 304 stainless steel

U.T.A. STAINLESS STEEL AISI 304



M.O.C.A. CERTIFICATION



FOOD pH MANAGEMENT



LICENSE TO USE THE METHOD



Stagionello®

4.0 SALAMI CURING DEVICE

*traditional curing through
the eyes of innovation*

A **special, patented, and professional 100% made in Italy** system for creating authentic salami using the expertise of the norcino (traditional Italian pork butcher) art, with the safety of the exclusive pH-metry system.

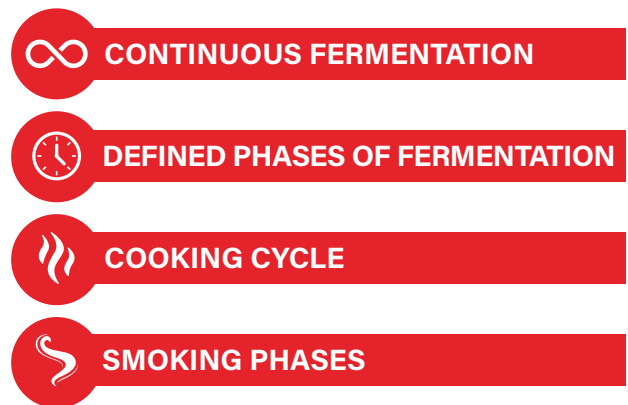
TYPICAL SALAMI

TRADITIONAL ARTISANAL PROSCIUTTI

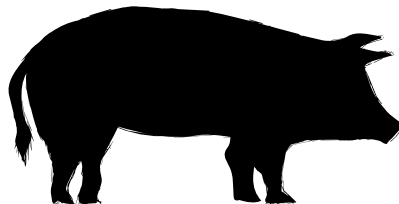
DELICIOUS COOKED SALAMI

OWN BRAND

DIFFERENT TRANSFORMATION PROCESSES:



Thanks to the Cuomo Method® applied to the Stagionello® Salami Curing Device you can process any cut of:



PORK
MEAT

A specific innovation for the production of the main types of traditional Italian and international salami. The intelligent combination of only natural elements now takes shape within the SFC®.



30 climatic recipes validated and certified by Stagionello® project partner Universities are available by default along with endless possible combinations to experiment with.

A new taste frontier to unlock any Chef's imagination to stimulate the palates of curious consumers, and enables ROI increases of up to **700%**.

Shelf life	Until 12 months
Cycle time	Minimum 25 days
Weight-loss	About 30% in 30 days (ref. Salami)

**ALL THE
FUNCTION**

MATURING

DRYING

FERMENTING

CURING

DESICCATING

SMOKING

COOKING

PRESERVING

*MANAGING
WEIGHT LOSS*



THE FUTURE OF TRADITION BEGINS

With the Original Stagionello®

With Stagionello® Salami Curing Device, you can produce **30 authentic Italian salami products** – prosciuttos, cooked salami, bresaolas – respecting **original recipes** while relying on the patented method with controlled pH.

Each preparation is **scientifically validated by Italian universities** to ensure safety, quality, and authenticity.

From gourmet boutiques to large-scale retail: excellence is replicable when built on solid foundations.



1 CANNACA SALAMI



2 SANT'ANGELO SALAMI



3 CALABRESE SALAMI



4 CANCELLARA SALAMI



5 CACCIATORINO SALAMI



6 MILANO SALAMI



7 VICENTINA SOPPR.



8 CALABRIAN SOPPR.



9 FINOCCHIONA SALAMI



10 NAPOLI SALAMI



11 FABRIANO SALAMI



12 HUNGARIAN SALAMI



13 NORCINO SALAMI



14 'NDUJA



15 MORTADELLA



16 COOKED TURKEY



17 COOKED LOIN



18 COOKED HAM



19 JERKY



20 COLONNATA LARD



21 CAPOCOLLO



22 COPPA



23 CURED LOIN



24 GUANCIALE



25 PANCETTA



26 CULATELLO



27 BRESAOLA



28 GOAT'S PROSCIUTTO



29 SPECK



30 PROSCIUTTO

STAGIONELLO® DEVICES

ALL MODELS FOR EVERY NEED!

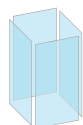
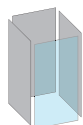


PLUG-IN

from 60 kg to 200 kg of productions/month
PLUG-IN AESTHETICS, VERSATILITY AND TECHNOLOGY



VERSIONS



GLASS DOOR

2 GLASSES

4 GLASSES

CUSTOM

THE REALISATION OF YOUR TAILOR-MADE PROJECT



PLUG-IN 4.0

MODEL 100KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ●●●● RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

4 PAIR OF GUIDES + 20 HANGING RODS

EXTERNAL DIMENSIONS

730W X 785D X 2260H 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°

T° INTERNAL T° EXTERNAL

-3° / +75°

+10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 150KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304  /    RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

4 PAIR OF GUIDES + 20 HANGING RODS

EXTERNAL DIMENSIONS

905W X 785D X 2260H 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°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE
STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 100+100KG TWIN



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304  /    RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT

8 PAIR OF GUIDES + 40 HANGING RODS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H 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°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE
STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS
AIS I 304



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

PLUG-IN 4.0

MODEL 200KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ●●●●RAL ON REQUEST

SUPPORT

RISE

EQUIPMENT GLASS DOOR

8 PAIR OF GUIDES + 40 HANGING RODS

EQUIPMENT 2 GLASSES/ 4 GLASSES

4 PAIR OF GUIDES + 20 HANGING RODS

EXTERNAL DIMENSIONS

1465W X 785D X 2260H 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°

T° INTERNAL T° EXTERNAL

-3° / +75° +10°/+32°



ACCESSORIES ON REQUEST

COVER ON 3 SIDE, ROLLERS OR ADJUSTABLE STAINLESS FEET

GUIDES, GRIDS, HANGING RODS AND HOOKS AISI 304



GLASS DOOR



FRONT

BACK

2 GLASSES



FRONT

BACK

4 GLASSES

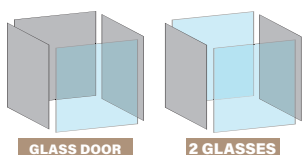
FOR PRODUCTIONS FROM 100 KG TO 5000 KG

WALK-IN

GRANDI IMPIANTI PER GRANDI PRODUZIONI
da 400 kg a 1200 kg di produzione/mese

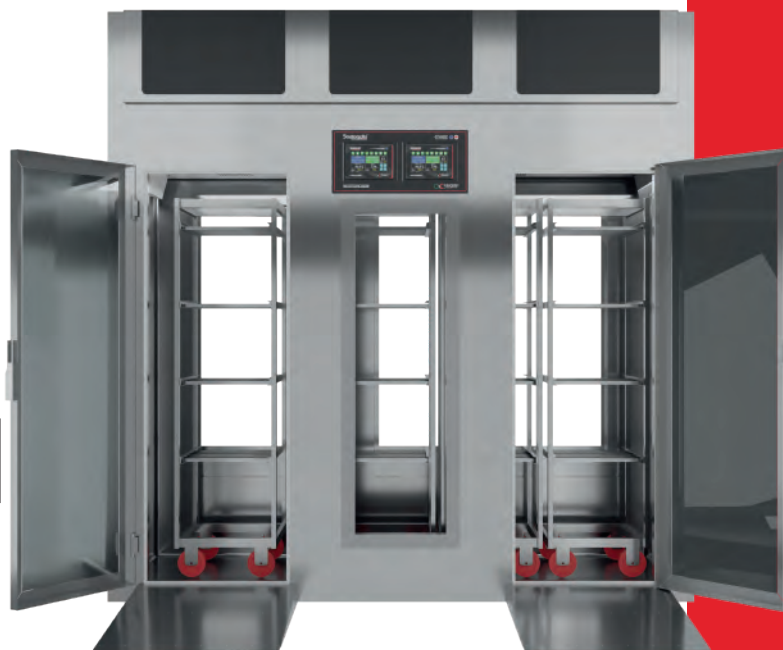


VERSIONS



GLASS DOOR

2 GLASSES



ALWAYS INCLUDED

SICUR FOOD CONTROL® 4.0

pH-METRY SYSTEM

HACCP SYSTEM

AIR TREATMENT UNIT

DOUBLE TANK OF WATER AND AROMA

CLEANING IN PLACE

FUMOTIC®

INTEGRATED CLIMATE RECIPES

CUSTOMISABLE PHASED RECIPES

NATURAL LIGHT LED 4000K

WALK-IN 4.0

MODEL 100-300KG / 400KG



GLASS DOOR



FRONT
2 GLASSES



BACK 100-300KG

2 GLASSES



BACK 400KG

2 GLASSES

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

4 CART WITH 20 HANGING RODS/EACH

EXTERNAL DIMENSIONS

2550W X 950D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A

400V / 60 Hz/ R452A

ENERGY CONSUMPTION 100-300KG

1,70KW - 7,7 A

ENERGY CONSUMPTION 400KG

2,40KW - 5 A

T° INTERNAL T° EXTERNAL

-3° / +35°

+10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304

WALK-IN 4.0

MODEL 200-600KG / 800KG

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

8 CART WITH 20 HANGING RODS/EACH

EXTERNAL DIMENSIONS

2550W X 1750D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 200-600KG

2,70KW - 5,9 A

ENERGY CONSUMPTION 800KG

3,60KW - 8,5 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



GLASS DOOR



FRONT

2 GLASSES



BACK 200-600KG

2 GLASSES



BACK 800KG

2 GLASSES

WALK-IN 4.0

MODEL 300-900KG / 1200KG



GLASS DOOR

SETUP

EXTERNAL COLOR

INOX AISI 304 ● / ● RAL ON REQUEST

EQUIPMENT

12 CART WITH 20 HANGING RODS/EACH

EXTERNAL DIMENSIONS

2550W X 2550D X 2565H mm

VOLTAGE/ FREQUENCY / GAS

400V / 50 Hz/ R452A
400V / 60 Hz/ R452A

ENERGY CONSUMPTION 300-900KG

2,90KW - 5,6 A

ENERGY CONSUMPTION 1200KG

3,60KW - 5,6 A

T° INTERNAL T° EXTERNAL

-3° / +35° +10°/+32°

ACCESSORIES ON REQUEST

GUIDES, GRIDS, HANGING RODS AND HOOKS
AISI 304



FRONT

2 GLASSES



BACK 300-900KG

2 GLASSES



BACK 1200KG

2 GLASSES

Stagionello *Chef*[®]

we started with traditionally simple elements to ensure technologically natural products for the future

With Stagionello[®], meticulous study of raw materials, flavors, and preservation methods has given rise to genuine products, natural blend, and secure flavors, making them accessible tools for every user, all around the world!

SEMI-FINISHED FOODSTUFFS

WHOLE ANATOMICAL PIECES

BRESAOLA
SPECK
COPPA
PANCETTA
CAPOCOLLO

BASES FOR CURED PRODUCTS

SICURSAL RAPID FERM.
SICURSAL LONG FERM.

SALAMI

SALAME FELINO
SALAME FINOCCHIONA
SALAME NORCINO
SALAME UNGHERESE
SALAME CALABRESE
DOLCE / PICCANTE
SALAME CACCIATORE
SALAME NAPOLI
SALAME BUFALO
SALAME MILANO

FLAVORED SMOKING

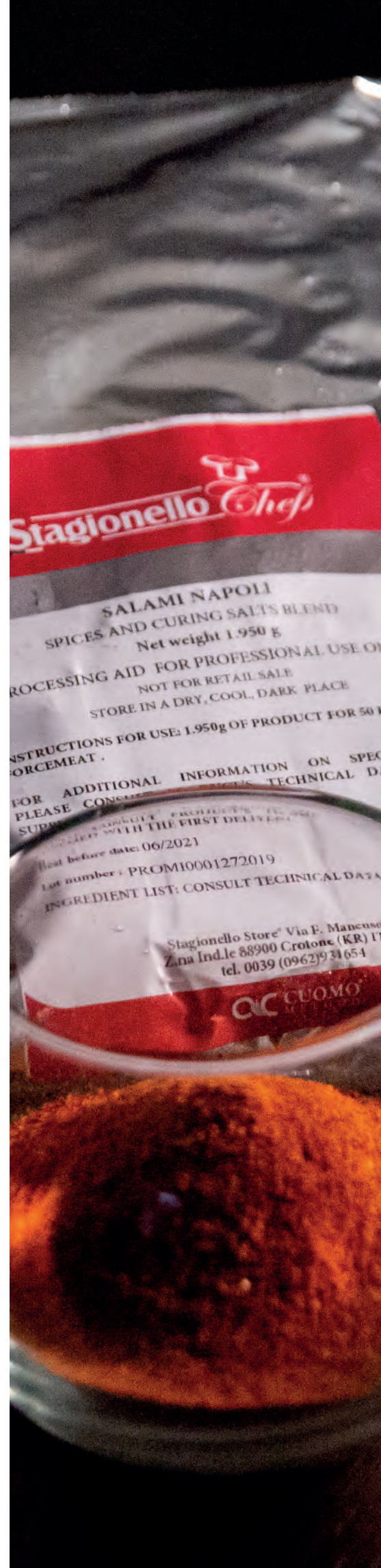
SMOKE
WHITE TRUFFLE
BLACK TRUFFLE
BARBECUE

COOKED SALAMI

COOKED TURKEY
COOKED SALAMI



DISCOVER THE PRODUCTS





STAGIONELLO[®]

service

Stagionello[®] Service is the CUAT (Unique Technical Assistance Center) that provides you with technical and technological support online or at your business, offering maintenance, service, training and rentals for short, medium and long periods.

TECHNICAL SUPPORT

INSTALLATION AND TESTING

ROUTINE SCHEDULED MAINTENANCE

EXTRAORDINARY MAINTENANCE

EXTRAORDINARY MAINTENANCE

REMOTE SUPPORT

REMOTE DIAGNOSTICS

REMOTE MANAGEMENT WITH 24-HOUR CALL CENTER OPERATOR

DATA INTERCONNECTION WITH AUTOMATIC DISCHARGE

AFTER-SALES SUPPORT

NON-OBSOLESCENCE GUARANTEE

WARRANTY EXTENSION

SYSTEM REFURBISHMENT

SYSTEM EXCHANGE

TECHNOLOGICAL SUPPORT

PRODUCTION ASSISTANCE WITH STANDARD OPERATING INSTRUCTIONS

TECHNOLOGICAL SUPPORT FOR PRODUCT DEVELOPMENT

NEW PRODUCT RESEARCH AND DEVELOPMENT

HEALTH VALIDATION

SCHEDULED ROUTINE VERIFICATION OF THE DISCIPLINARY (VOPD) + ANALYSIS

SUPPORT FOR FOOD-SAFETY SCIENCE AND TECHNOLOGY



DISCOVER THE SERVICES





STAGIONELLO® ACADEMY

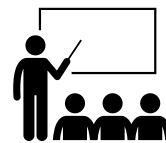
The Stagionello® Academy promotes and carries out events and training courses for food operators and handlers of large-scale retail chains as well as providing specific training modules for consumers and professionals in dedicated sectors such as restaurants, butchers, fishmongers, delicatessens.

Master Courses and Specialist levels in applied technology that integrate scientific, technological, and technical topics from three distinct food industries, all based on the Cuomo Method®.

 COURSES ARE ALWAYS INCLUDED WITH 4.0 DEVICES

TRAINING **BY YOUR SIDE**

 ACADEMY WORLDWIDE



ON SITE COURSES

 THEORETICAL/PRACTICAL COURSE

 UNIVERSITY COLLABORATIONS



ON DEMAND COURSES

 SPECIALIZED TECHNOLOGISTS

 MULTICHANNEL COURSES



LIVE COURSES

 ON SITE **SALAMI** CURING COURSE
Technological course on **salami curing**

DURATION
2 DAYS



3 PRACTICAL
PRODUCTIONS



COURSE
PURCHASE

VOUCHER
ON YOUR DEVICE



International MASTER CLASS FOR TRADITIONAL SALAMI



An advanced training course in English for International participants, aimed at transferring the knowledge behind the noble and true art of pork butchery. The course provides professional practical skills to facilitate managerial placement in the artisan production of traditional food production chains. A 7-day course focused on providing the theoretical and practical knowledge of pork processing, from breeding to final product, step by step with Stagionello's patented applied technology with particular attention on today's current international food safety regulations.



ADVANTAGES

INCREASE OF FISH QUALITY

At the conclusion of the processing technique, laboratory tests carried out at accredited research centers and Universities have shown an increase in the food's nutritional qualities.

INCREASED SHELF-LIFE

Preservability of salami using Stagionello® Salami Curing Device 4.0 and Cuomo Method applied for up to 12 months.

READY TO EAT FOODS *(to be consumed raw)*

Certifiable B.R.C. (British Retail Consortium) and I.F.S. (International Food Standard).

SHORT AND SAFE PRODUCTION TIME

Three alternative processing cycles:

1. Continuous fermentation, 2. Defined-stage fermentation, both with or without flavored smoke, and 3. the Cooking cycle, are used to produce a variety of ready-to-eat dishes from 1 to 365 days.

TRACEABILITY

Process data traceability is stored on an integrated HACCP database that may be viewed both on-site and remotely.

SAFE AND PROFITABLE BUSINESS

This process allows the user an average R.O.I. (return on investment) of 500% per production cycle.

UP TO 500% RETURN ON INVESTMENT PER PRODUCTION CYCLE

PRODUCTION - SALAMI

Production cycle = 30 days

(estimate calculated on FULL LOAD - 130 kg of Salame tipo Napoli)

	€	U.M
Raw material cost	3,60 €	Kg
Incidence of processing by half carcass	40%	%/Kg
Weight drop processing incidence	30%	%/Kg
Operating costs	3,00 €	€/Kg
Price of cured salami	30,00 €	€/Kg

MONTHLY STATEMENT

COSTS	€/month	REVENUES	€/month
Raw material cost	655,20 €	Vendita PF	2.730,00 €
Processing per loin	262,08 €		
Operating costs	546,00 €		
<i>total</i>	1.463,28 €	<i>total</i>	2.730,00 €

MONTHLY NET PROFIT

1266,72 €

STAGIONELLO®



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Stagionello®

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