

# Stagionello® 4.0 Maturmeat® 400 kg Meat Curing Cabinet with ClimaTouch® and Fumotic®

ITEM: 45344  
MODEL: MAT4004.0

## Produce your own prime quality dry-aged meats!

Stagionello® Meat Curing Device 400 KG Walk-in is a unique, patented and professional device 100% Made in Italy; it's defined as "the world's smallest Charcuterie Factory", since it's dedicated to large cured meats productions in small spaces. Thanks to the Stagionello® Meat Curing Device technology used in the walk-in line, you can make "READY TO EAT" goods under your own brand, such as:

- Delicious meats matured for up to 12 months
- Innovative cured meats and bovine hams
- Tasty cooked bovine cold cuts

This is a semi-industrial processing device: a design that, in comparison with others, maximizes available space and offers appealing and cutting-edge aesthetics. Thanks to the useful trolleys within, the WALK-IN has up to two access doors to make it easier to arrange items. This design offers a double climate chamber, appropriate for producing two different types of food or to dedicate a single room to certain functions, according to the customer needs.

### WHAT CAN YOU DO WITH STAGIONELLO® MEAT CURING DEVICE 400 KG WALK-IN?

- MATURING
- DRYING
- FERMENTING
- SMOOKING
- COOKING
- FLAVOURING
- PRESERVING
- MANAGING WEIGHT LOSS



The Stagionello® Meat Curing Device allows you to process all types of meat (beef- venison- horse- wild game- sheep and goat) through three different all-natural food processing cycles.

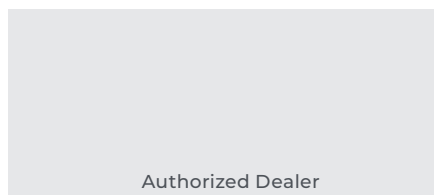
The continuous fermentation cycle, allows you to mature and preserve your meats (loins, half-carasses, quarters and thighs) for up to 12 months. A process that gives the food softness, taste and quality while guaranteeing its safety and wholesomeness. With the defined-stages cycle you make your own branded cured meats such as Bresaola, bovine hams, pastrami, seasoned pork coppiette, salted meat. Also, thanks to the cooking cycle in a few hours you will have ready to eat cooked foods such as bovine frankfurters and bovine mortadella. Technical and scientific food analysis data confirm a 12-month improvement in shelf life and a 30% increase in nutritional qualities. The pH management is key to the method and allows for the production of 'ready to eat' dishes with rich aromas, decisive flavours, and incomparable suppleness, assuring the consumer of an authentic gastronomic experience.

1-833-487-3686

[www.trentoequipment.com](http://www.trentoequipment.com)

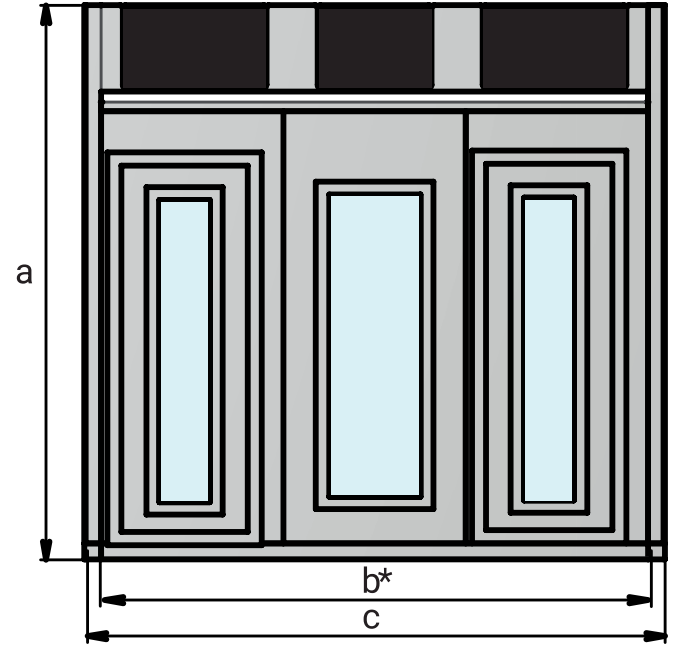
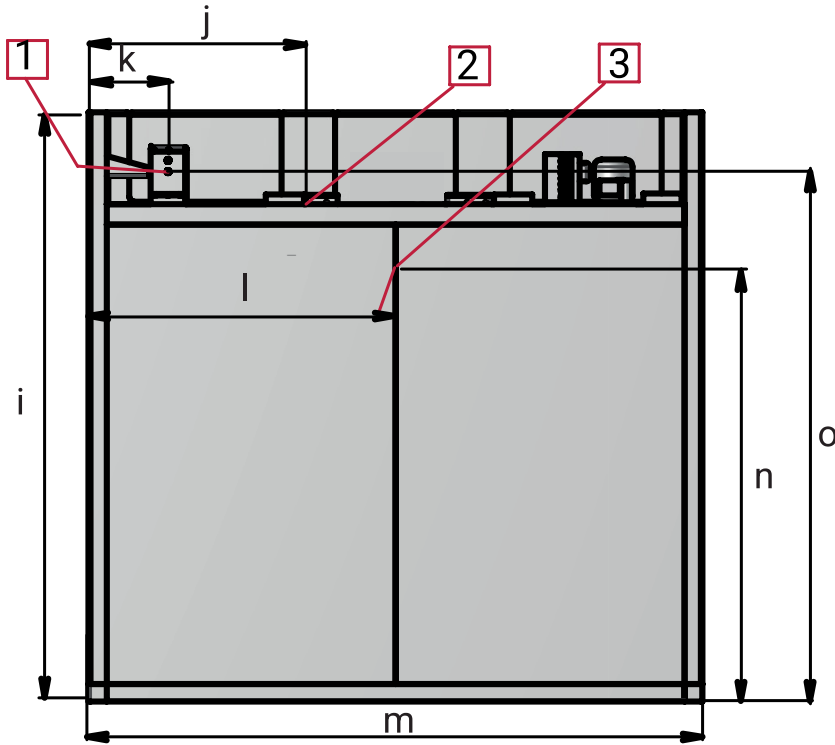
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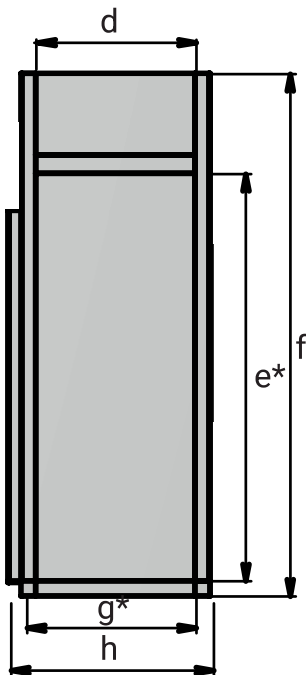


**Dimensions:**

- a. 104.6" (2656 mm)
- b. 95.7" (2430 mm\*)
- c. 100.4" (2550 mm)
- d. 31.5" (800 mm\*)
- e. 79.9" (2030 mm\*)
- f. 101" (2565 mm)
- g. 32.7" (830 mm\*)
- h. 37.4" (950 mm)
- i. 104.6" (2656 mm)
- j. 35.4" (900 mm)
- k. 16.2" (410 mm)
- l. 50.2" (1275 mm)
- m. 100.4" (2550 mm)
- n. 76.6" (1945 mm)
- o. 85.4" (2170 mm)

- 1. Water inlet 3/4" Dia.
- 2. Electrical connection 380v
- 3. Water drain 20mm Dia.

\*Internal dimensions



Technical Specifications	
Item	45344
Model	MAT4004.0
Working Temperature	-5 to 50°C 23 to 122°F
Storage Temperature	-10 to 70°C 14 to 158°F
Ambient Relative Humidity	Less than 90% RH
Power	5.15 kW
Amperage	23 A
Electrical	220V / 60hz / 3ph
Net Weight	250 kg (552 lb)
Net Dimensions (WDH)	100.4" x 37.4" x 104.6" (2550 x 950 x 2656 mm)