

Stagionello® Dry Age 3.0 700 Liter, 150 Kg Dry Aging Cabinet with Humidity Management

ITEM: 48037
MODEL: MM-IT-700-SS

48038
MM-IT-700-SS-V

48039
MM-IT-700-SS-AV



DRY-AGED MEAT AND FISH SAFELY UP TO 35 DAYS!

Simple, Safe and Intuitive Dry Age Control 3.0

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 of meat and fish.

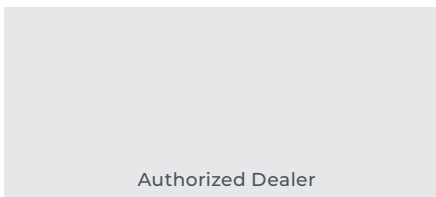
Stagionello Dry Age 3.0 produces
NO WASTE, NO MOULD, NO UNWATED ODOURS

Umiright®

The specialized moisture magement system that ensures higher quality for longer, resulting in less waste and more profit, maybe be use to regulated 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.



The Advantages with the Original Stagionello®



E.F.S.A. Dry Age Compliance up to 35 Days
(European Food Safety Authority)



U.T.A. Air Treatment Unit in AISI 304
Stainless Steel - No Polystyrene



EU Dry-Age Compliant System
PATENT N. 276878



Real Humidity Management with
Umiright®



Internal Structure in AISI 304
Stainless Steel as Standard



Drop-Weight Management Systems
as Standard



Energy-Saving Efficient System



Tank or Direct Water Connection



Zero Installation Costs thanks to
"Plug & Dry" System



Reduces Waste



pH Reading, Monitoring and Alarms



FCM Certificate
(Materials Suitable for Contact with Food)

Dry-Age Control 3.0

- 100% in Italian made,
- 100% built of Stainless Steel AISI 304,
- Superior quality, and provide a tool for the authentic dry-aging of meat and fish

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.

10 climatic recipes to make - 5 different dry-aging process, and 5 different fresh meat preservation

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

2 HACCP System for Best Analysis

Stagionello® is concerned about food safety and provides experts with a specialized dual verification system for standard and unique recipes, logging temperature, humidity, and pH by event date and time. Everything is available at all times on a designated screen that can be viewed online.

Eco-Friendly System

- **20% less energy** - This modern technology guarantees high performance with 20% less energy than similar systems on the market.
- **Eco Sustainable** - Stagionello® reduces the use of plastic on all devices in support of greater environmental sustainability.
- **Less Waste** - By increasing the shelf life of food up to 30 days with the Dry-Age process, we jointly promote the reduction of food waste for the benefit of the environment, the economy and the well-being of people.

Features



Display touch-screen 4.3" with smart icon



Temperature Range inside from -3° to +30°C



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



4 integrated Dry-Age climatic recipes for meat or fish + 1 custom



Dry-Age Control 3.0 for professional dry-aging



Double HACCP conforms to the International Food Safety Regulation



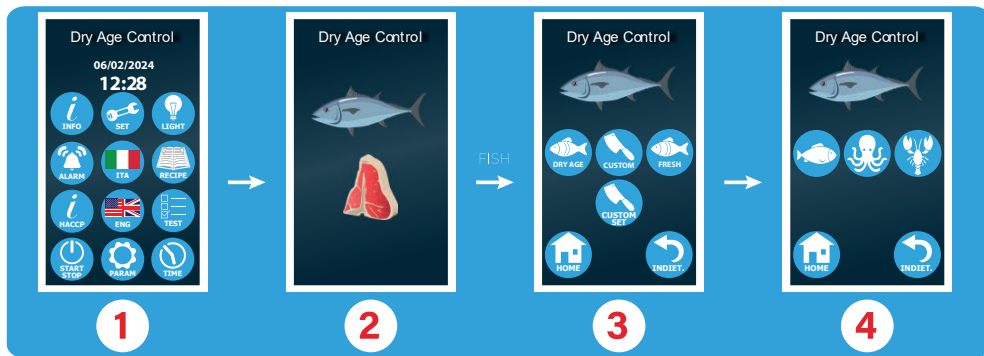
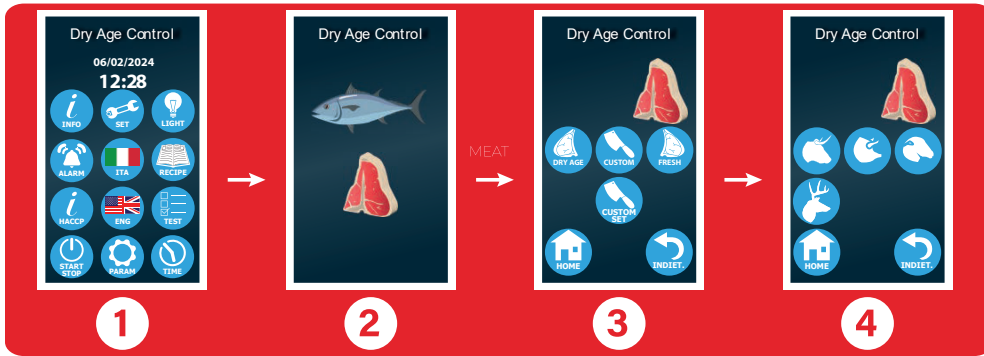
Adjustable Ventilation



Humidity setting from 30% to 99%

How to Use PLUG AND DRY - Stagionello Dry Age All in One

MEAT



FISH

STEPS:



1. Choose Recipes
2. Choose Meat
3. Choose a Dry-Age or Preservation Program
4. Choose the Climatic Recipe

For Meat:
Beef, Pork, Sheep, or Game

For Fish:
Fish, Shellfish, or Crustaceans

Technical Specification

Features	Standard (1 Glass Door)	2-Glass View (Including 1 Glass Door)	4-Glass View (Including 1 Glass Door)
Product Image			
Item	48037	48038	48039
Model	MM-IT-700-SS	MM-IT-700-SS-V	MM-IT-700-SS-AV
Capacity	24.7 cu.ft. (700 L)		
Material Interior	Stainless Steel AISI 304		
Material Exterior	Stainless Steel AISI 304 or painted sheet metal		
Number of Doors	1 Glass Door - Swing Door		
Number of Shelves	4		
Shelf Capacity (Maximum)	77 lb. (35 kg.)		
Power (Watts/ Horsepower)	Max 1730 W - rated 548 W		
Amps	Max 8.0 A - rated 1.9 A		
Electrical (Volts/Hertz/Phase)	220-240V / 60Hz / 1Ph		
Sterilization	Self-sterilization by the operator		
Working Temperature	-3 - 35°C (26.6 - 95°F)		
Storage Temperature	-3 - 35°C (26.6 - 95°F)		
Relative Humidity Range	30 - 99% RH		
Interior Dimensions (WDH)	24.4" x 26.4" x 63" (620 x 670 x 1600 mm)		
Net Weight	496 lb. (225 kg.)	547 lb. (248 kg.)	463 lb. (210 kg.)
Net Dimensions (WDH)	28.7" x 31" x 83" (730 x 785 x 2115 mm)		
Gross Weight	584 lb. (265 kg.)	635 lb. (288 kg.)	551 lb. (250 kg.)
Gross Dimensions (WDH)	33" x 32" x 87" (840 x 820 x 2220 mm)		

Technical Specification			
Technology	Technology 4.0	Technology 3.0	Technology 2.0
Brand			
Product Image (not to scale)			
Features	<ul style="list-style-type: none"> • Aerobic Maturation • Drying • Fermentation • Cooking Option • Flavored Smoking • Preservation • Weight Loss Management • Analysis, Verification and Management of pH 	<ul style="list-style-type: none"> • Drying • Preservation • Weight Loss Management • Reading and Monitoring of pH 	<ul style="list-style-type: none"> • Drying • Preservation
Control System	Yescur Food Control 7" Color - Touch Screen Remote Data Yesm Connection	Dry Age Control 4.3" Color - Touch Screen	Dry Age Control 4.3" Color - Touch Screen
Patented Device	✓	✓	✓
Licence to Use Maturation Method	✓	✗	✗
Validated Shelf Life	6 Months	✗	✗
pH-Metric System	Analysis, Meat pH Management - Min-Max Alarm - HACCP Register	Reading - Min-Max Alarm - HACCP Register	✗
Humidification System	✓ Direct or Tank Connection	✓ Direct or Tank Connection	✓
Weight Loss Management	✓	✓	✗
Cold Flavored Smoking System	✓ Tank 5 LT.	✗	✗
Ventilation	Automatic and/or Adjustable	Automatic and/or Adjustable	Adjustable
Air Treatment Unit (Interior)	Stainless Steel AISI 304	Stainless Steel AISI 304	Stainless Steel AISI 304
HACCP Register	✓	✓ (2 Register)	✓
C.I.P. Cleaning in Place (Automatic and Integrated Washing and Sanification System)	✓	✗	✗
Operational Procedures and Process Validation	✓	✗	✗
Personal Training Course	✓	✗	✗
Compliant with Future European Guidelines (EFSA)	✓	✓	✓
MOCA Certification	✓	✓	✓
QPS + CE Certification	✓	✓	✓