

Stagionello Meat Maturation Cabinet 2.0 Preserving and Dry Aging - 400L Capacity

ITEM: 48036

MODEL: MM-IT-400L-SS

The perfect, compact-size cabinet that adapts to small spaces

Design and technology 100% MADE IN ITALY, Stagionello® Dry-age 2.0 can easily be fitted into your establishment's decor, personalizing it, with your brand. A 400 l system that can accommodate up to 120 KG of meat on its 4 Shelves



FEATURES:

- Plug & dry
- 8 validate dry-age process
- Ph meat analysis
- 2 haccp system
- No moulds
- No bad smells
- Real humidity system
- M.O.C.A certificate
- Inside cabinet stainless steel aisi 304

Technical Specification

Item	48036
Model	MM-IT-400L-SS
Capacity	28.3 cu.ft. (400 L)
Material Interior	Stainless Steel AISI 304
Material Exterior	Stainless Steel AISI 304 or painted sheet metal
Number of Doors	1
Number of Shelves	4
Shelf Capacity (Maximum)	77 lb. (35 kg.)
Power	550 W
Amps	3.4 A
Electrical	220-240V / 60Hz / 1Ph
Sterilization	self-sterilization by the operator
Working Temperature	-3 -10°C (26.6-50°F)
Storage Temperature	8 - 32°C (46.4 - 89.6°F)
Relative Humidity Range	30% to 90 %
Interior Dimensions (WDH)	16.7" x 16.7" x 63" (425 x 425 x 1600 mm)
Net Weight	190 lb. (86 kg.)
Net Dimensions (WDH)	23.6" x 23.6" x 78" (600 x 600 x 1980 mm)
Gross Weight	211.6 lb. (96 kg.)
Gross Dimensions (WDH)	26" x 26.4" x 86.6" (660 x 670 x 2200 mm)

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