Stagionello Meat Maturation Cabinet 3.0 Preserving and Dry Aging - Twin 1400L Capacity

ITEM:	48046	48047	48048
MODEL:	MM-IT-1400-TWC	MM-IT-1400-TWCV	MM-IT-1400-TWCAV

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.

A system that is entirely built, 100% in Italy, and 100% built of Stainless Steel AISI 304, combines tradition, culture, superior quality, and masterful craftsmanship to provide a tool for the authentic dry-aging of meat and fish.

FEATURES:

- Internal structure in Stainless Steel AISI 304 as standard energy-saving efficient system
- Zero installation costs thanks to "plug & dry" system
- Real humidity management with Umiright®
- Tank or direct water connection
- ph reading and monitoring (optional)
- Drop-weight management systems as standard
- Reduces waste
- U.T.A. Air treatment unit in Stainless Steel AISI 304 – no polystyrene
- Simple, safe, intuitive

TRENTO
ELEVATING CULINARY EXCELLENCE

Stagionello®

Dry Aging Cabinets

Features

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! Tdistinct 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.

- **Stagionello Dry-age 3.0 produces - No waste, No mould, and No unwanted odours.**
- **Dynaflow®:** ensures a healthy and safe environment by managing thermodynamics and air speed to guarantee optimal aeration for improved food preservation
- **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.

- **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.

Technical Specification

Features	Standard (1 Glass Door)	2-Glass View (Including 1 Glass Door)	4-Glass View (Including 1 Glass Door)
Item	48046	48047	48048
Model	MM-IT-1400-TWC	MM-IT-1400-TWCV	MM-IT-1400-TWCAV
Capacity	49.5 cu.ft. (1400 L)	31.8 cu.ft. (900 L)	31.8 cu.ft. (900 L)
Material Interior	Stainless Steel AISI 304	Stainless Steel AISI 304	Stainless Steel AISI 304
Material Exterior	Stainless Steel AISI 304 or painted sheet metal	Stainless Steel AISI 304 or painted sheet metal	Stainless Steel AISI 304 or painted sheet metal
Number of Doors	2	1	1
Number of Shelves	4+4	4	4
Shelf Capacity (Maximum)	77 lb. (35 kg.)	77 lb. (35 kg.)	77 lb. (35 kg.)
Power	Max 3500 W - rated 1300 W	Max 2960 W - rated 980 W	Max 2960 W - rated 980 W
Amps	Max 15.0 A - 5.9 A	Max 13.4 A - rated 4.8 A	Max 13.4 A - rated 4.8 A
Electrical	220–240V / 60Hz / 1Ph	220–240V / 60Hz / 1Ph	220–240V / 60Hz / 1Ph
Sterilization	Self-sterilization by the operator	Self-sterilization by the operator	Self-sterilization by the operator
Working Temperature	-3 - 35°C (26.6 - 95°F)	-3 - 35°C (26.6 - 95°F)	-3 - 35°C (26.6 - 95°F)
Storage Temperature	-3 - 35°C (26.6 - 95°F)	-3 - 35°C (26.6 - 95°F)	-3 - 35°C (26.6 - 95°F)
Relative Humidity Range	30 - 99% RH	30 - 99% RH	30 - 99% RH
Interior Dimensions (WDH)	two - 22.4" x 26 x 63" (570 x 660 x 1600 mm)	two - 22.4" x 26 x 63" (570 x 660 x 1600 mm)	two - 22.4" x 26 x 63" (570 x 660 x 1600 mm)
Net Weight	881 lb. (395 kg.)	937 lb. (425 kg.)	804.7 lb. (365 kg.)
Net Dimensions (WDH)	57.6" x 34.5" x 83.2" (1464 x 875 x 2115 mm)	57.6" x 34.5" x 83.2" (1464 x 875 x 2115 mm)	57.6" x 34.5" x 83.2" (1464 x 875 x 2115 mm)
Gross Weight	981 lb. (445 kg.)	1069 lb. (485 kg.)	893 lb. (405 kg.)
Gross Dimensions (WDH)	38.2" x 33" x 87.4" (970 x 840 x 2220 mm)	38.2" x 33" x 87.4" (970 x 840 x 2220 mm)	38.2" x 33" x 87.4" (970 x 840 x 2220 mm)