

LoStagionatore allows you to have maximum control over the production processes following your products step by step.

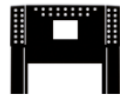
VERSATILITY OF USE



TOTAL CONTROL OF PARAMETERS



INNOVATIVE & ELEGANT DESIGN



CELLAR EFFECT



PRODUCT TOTALLY MADE BY EVERLASTING



PROCESS GRAPHICS



HUMIDITY CONTROL



PIN PRODUCT PROBE



PH RECORDING



VENTILATION SPEED CONTROL



UV STERILIZATION



OXYGENATION



LoStagionatore



LoStagionatore



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LoStagionatore



EVERLASTING

The Everlasting LoStagionatore comes from a project totally curated by our company, combining more than 60 years of experience in the professional refrigeration field with the advice of experts and technicians belong to meat and cheese industry.

All the LoStagionatore cabinets allow you to manage TEMPERATURE, HUMIDITY and VENTILATION parameters, depending on the product requirements, for a safe and total control over the Seasoning, Dry-Aging and Ripening processes.

2 OPTIONS AVAILABLE

LoStagionatore ALL IN ONE is suitable for who is looking for the MAXIMUM PRODUCTION FLEXIBILITY.

This model allows you to season different artisanal products (MEAT, SALAMI and CHEESE) thanks to the possibility to manage up to 21 DIFFERENT PHASES for each recipe and the action of the HUMIDIFIER mounted as standard equipment.

LoStagionatore MEAT is the ideal instrument for the ones who want to totally dedicate to the DRY AGING MEAT PROCESS. The GERMICIDE UV LAMP, mounted as a standard equipment, guarantees a controlled and safe environment and allow you to get the most from your meat cuts.



Stagionatore All In One

MEAT - SALAMI - CHEESE



MAXIMUM PRODUCTION FLEXIBILITY



DIMENSIONS

1 Door 700 lt (max 100kg salami/cheese, max 150kg meat)
 2 Doors 1500 lt (max 200kg salami/cheese, max 300kg meat)

AVAILABLE DOORS

Stainless Steel (INOX) - Aluminium Glass Door (GLASS)
 Stainless Steel Glass Door (VIP)

STANDARD EQUIPMENTS AVAILABLE

MEAT AND CHEESE (CF):

Mod 700: 5 pairs of slideways + 5 plastic wire shelves + humidifier
 Mod 1500: 10 pairs of slideways + 10 plastic wire shelves + humidifier

SALAMI (S):

Mod 700: 3 pairs of slideways + 9 rods and 36 hooks + humidifier
 Mod 1500: 6 pairs of slideways + 18 rods and 72 hooks + humidifier

CONTROL PANEL

All models are available with Advanced ADV Touch Screen or LCD Alphanumeric Screen



STG ALL IN ONE ACCESSORIES

UV Lamp
 Shatterproof Glass
 Stainless Steel wire shelves
 Hook Rail for meat 80kg
 Reinforced pairs of stainless steel slideways (55kg)

Pin product probe (ADV)
 PH probe measuring (ADV)
 Portable PH instrument
 Wheels
 Base (VIP and BLACK)
 Voltage 60Hz

Stagionatore Meat

MEAT



FOR DRY AGING MEAT PROFESSIONALS



DIMENSIONS

1 Door 700 lt (max 150kg meat)
 2 Doors 1500 lt (max 300kg meat)

AVAILABLE DOORS

Aluminium Glass Door (GLASS) -
 Stainless Steel Glass Door (VIP) - Glass Black Steel (BLACK)

STANDARD EQUIPMENT

MEAT

Mod 700: 3 pairs of slideways + 3 plastic wire shelves
 Hook Rail for meat (80kg max load)
 Germicide UV Lamp

Mod 1500: 6 pairs of slideways + 6 plastic wire shelves
 Hook Rail for meat (80kg max load)
 Germicide UV Lamp

CONTROL PANEL

LCD Alphanumeric Screen



STG MEAT ACCESSORIES

Shatterproof Glass
 Stainless Steel wire shelves
 Portable PH instrument

Wheel
 Voltage 60Hz
 Base (VIP and BLACK)