

LoStagionatore

ITALIAN TRADITION
SINCE 1956

LoStagionatore Pagani Chef comes from a project totally curated by our Company together with our partner, 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.

Stagionatore All In One

MEAT - SALAMI - CHEESE



700 INOX



700 GLASS



700 VIP



1500 GLASS



1500 VIP



STG ALL IN ONE ACCESSORIES

- UV Lamp
- Stainless Steel wire shelves
- Hook Rail for meat 80kg
- Reinforced pairs of stainless steel slideways (55kg)
- Wheels
- Voltage 60Hz
- Transformer 110/220V

CONTROL PANEL



DIMENSIONS

- 1 Door 700 lt
(max 100kg salami/cheese, max 150kg meat)
L 750 x P 850 x H 2080 mm
- 2 Doors 1500 lt
(max 200kg salami/cheese, max 300kg meat)
L 1500 x P 850 x H 2080 mm

AVAILABLE DOORS

- Stainless steel door (INOX)
- Glass door aluminium frame (GLASS)
- Glass door inox frame (VIP)

STANDARD EQUIPMENTS

MEAT AND CHEESE MODEL (CF):

Mod 700:

5 pairs of slideways + 5 plastic wire shelves + humidifier

Mod 1500:

10 pairs of slideways + 10 plastic wire shelves + humidifier

SALAMI MODEL (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

AVAILABLE ALSO FOR TROLLEYS

- 1 Trolley L 1500 x P 1500 x H 2486 mm - about 200kg
- 2 Trolleys L 1500 x P 2700 x H 2486 mm - about 400kg
- 3 Trolleys L 1500 x P 3700 x H 2486 mm - about 600kg
- 4 Trolleys L 2700 x P 2700 x H 2486 mm - about 800kg

1 or 2 doors available - Optional Floor

Insulation thickness 70mm - Remote refrigerated unit

