

## Stagionello® Dry Age 3.0 1400 Liter, 450 Kg Dry Aging Cabinet with Humidity Management

ITEM: 48043  
MODEL: MM-IT-1400-TW

48044  
MM-IT-1400-TWV

48045  
MM-IT-1400-TWAV



DRY-AGED MEAT AND FISH SAFELY !

### 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.

1-833-487-3686

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Authorized Dealer



## The Advantages with the Original Stagionello®



**E.F.S.A. Dry Age Compliant 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 4 integrated



Dry-Age Control 3.0 for professional dry-aging



Double HACCP conforms to the International Food Safety Regulation



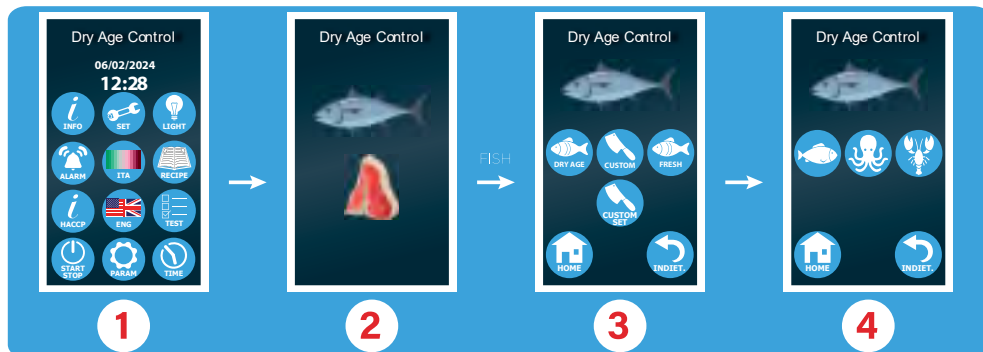
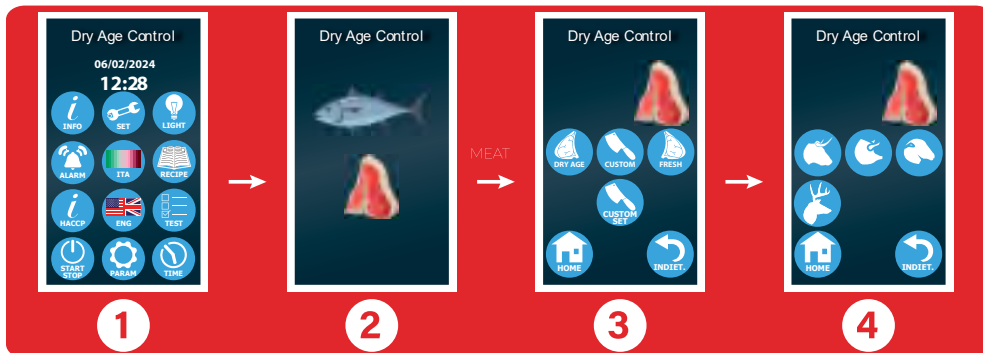
Adjustable Ventilation



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 (2 Glass Doors)	2-Glass View ( Including 2 Glass Doors)	4-Glass View (Including 2 Glass Doors)
Product Image			
Item	48043	48044	48045
Model	MM-IT-1400-TW	MM-IT-1400-TWV	MM-IT-1400-TWAV
Capacity	49.5 cu.ft. (1400 L)		
Material Interior	Stainless Steel AISI 304		
Material Exterior	Stainless Steel AISI 304 or painted sheet metal		
Number of Doors	2 Glass Doors - Swing Door		
Number of Shelves	4+4		
Shelf Capacity (Maximum)	77 lb. (35 kg.)		
Power (Watts/ Horsepower)	Max 2960 W - rated 980 W		
Amps	Max 13.4 A - rated 4.8 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)	53" x 26" x 63" (1350 x 660 x 1600 mm)		
Net Weight	782.6 lb. (355 kg.)	826.7 lb. (375 kg.)	738.5 lb. (335 kg.)
Net Dimensions (WDH)	57.6" x 34.5" x 83.2" (1464 x 875 x 2115 mm)		
Gross Weight	870 lb. (395 kg.)	915 lb. (415 kg.)	826.7 lb. (375 kg.)
Gross Dimensions (WDH)	38" x 33" x 87" (970 x 840 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"> <li>• Aerobic Maturation</li> <li>• Drying</li> <li>• Fermentation</li> <li>• Cooking Option</li> <li>• Flavored Smoking</li> <li>• Preservation</li> <li>• Weight Loss Management</li> <li>• Analysis, Verification and Management of pH</li> </ul>	<ul style="list-style-type: none"> <li>• Drying</li> <li>• Preservation</li> <li>• Weight Loss Management</li> <li>• Reading and Monitoring of pH</li> </ul>	<ul style="list-style-type: none"> <li>• Drying</li> <li>• Preservation</li> </ul>
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	✓	✓	✓