

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

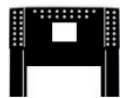
VERSATILITY
OF USE



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
ITALIAN TRADITION
SINCE 1956

LoStagionatore



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EVERLASTING

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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.

EVERLASTING



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)