



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

STAGIONELLOEVO® 150KG CABINET WITH CLIMATOUCH® AND FUMOTIC® – RED COLOR

ITEM: 46183 MODEL: STG150TTW



Produce up to **150 kg** of salami
on an average of **20 days!**

Specialized for fermenting, drying, seasoning, and preserving. All internal/external parts that comes in contact with food is made of stainless steel AISI 304. Internal memory available in 352kb RAM for approx. 100 recipes; included are 30 preset recipes.



WARRANTY

PARTS AND LABOR



Authorized Dealer

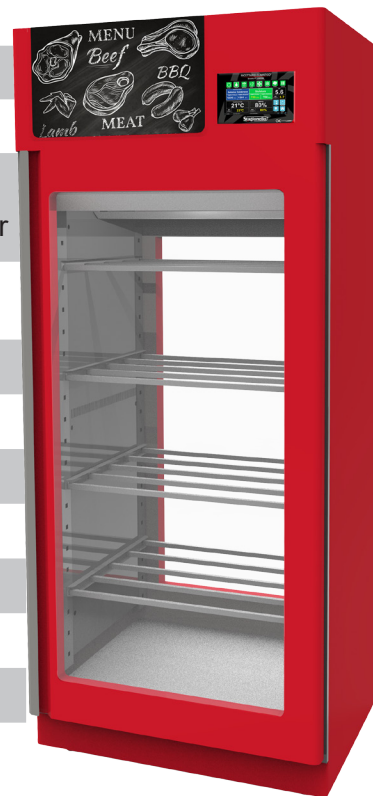
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STAGIONELLOEVO® 150KG CABINET | STG150TTW

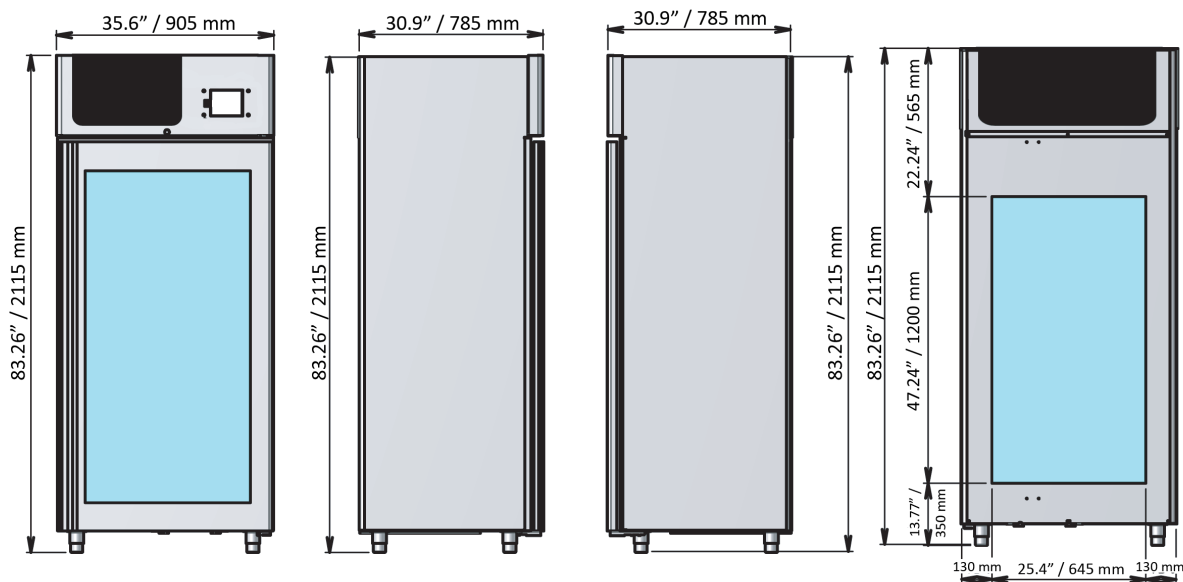


TECHNICAL SPECIFICATIONS

ITEM NUMBER	46183
MODEL	STG150TTW
DESCRIPTION	StagionelloEvo® 150kg cabinet with ClimaTouch® and Fumotic® – Red Color
INTERIOR	4 Guide sets / 20 stainless steel hanging rods
WORKING TEMPERATURE	-5°C - 50°C / 23°F - 122°F
STORAGE TEMPERATURE	- 10°C - 70°C / 14°F - 158°F
AMBIENT RELATIVE HUMIDITY	Less than 90% RH
ELECTRICAL	220V / 3.42kW / 14A
INTERNAL MEMORY	352 Kb Ram (approx. 100 recipes)
DIMENSIONS (WDH)	35.6" x 30.9" x 83.26"
NET WEIGHT	513.7 lbs. / 233 kg.
GROSS WEIGHT	651.2 lbs. / 295.37 kg.



TECHNICAL DRAWING AND DIMENSIONS



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