

Pesciugatore® Fish Curing Cabinet

ITEM	49001	49002	49003	49004	49005
MODEL	PES0604.0	PES1004.0	PES1504.0	PES2004.0	PESTW14.0

Pesciugatore®



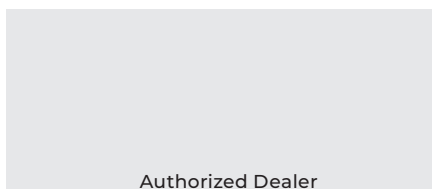
The 'Intelligent' System for curing, cooking, and smoking fish

Stagionello® fish curing device is the unique cabinet for dry aging fish with a controlled pH system for the smoking and curing of sea salami and for cooked Tuna and Squid Mortadella. It has been designed, manufactured and patented 100% made in Italy. With the introduction of dry aged, smoked fish and cured fish salami, the quality and flavors amplify the most refined palates.

Clients aim to get the freshest and best-preserved products and display it in the best way possible to attract the attention of customers.

FEATURES

- Integrated pH system
- AISI 304 stainless steel
- Humidification/Aromatization system
- Air exchange kit
- Automatic interior LED
- Fully customizable options (see next page)
- High visibility glass swing doors



Pesciugatore®

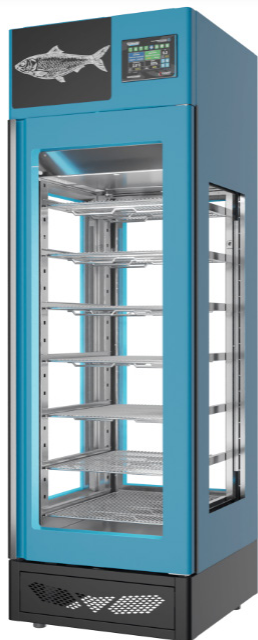
Pesciugatore® fish curing devices offer extensive customization options for any restaurant or establishment. Whether a simple front glass door for back of house use, total view to create a bank of dazzling ingredient display, or 4 glass walls for the unit to act as a standalone centerpiece, our customized units deliver what you need, exactly the way you need it.



Standard



Total View



4 Glass

Available Options

Cooking Feature

Yes

No

Glass

Standard
(Front Only)

Total View
(Front + Rear)

4 Glass
(All Sides)

Color

Black

Blue

Base

Legs

Riser

Casters

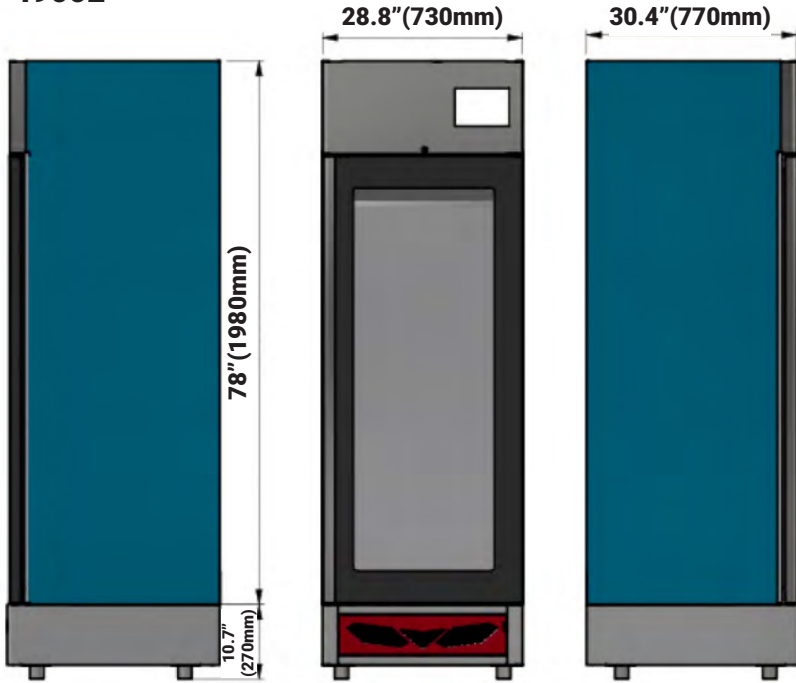


Technical Specification

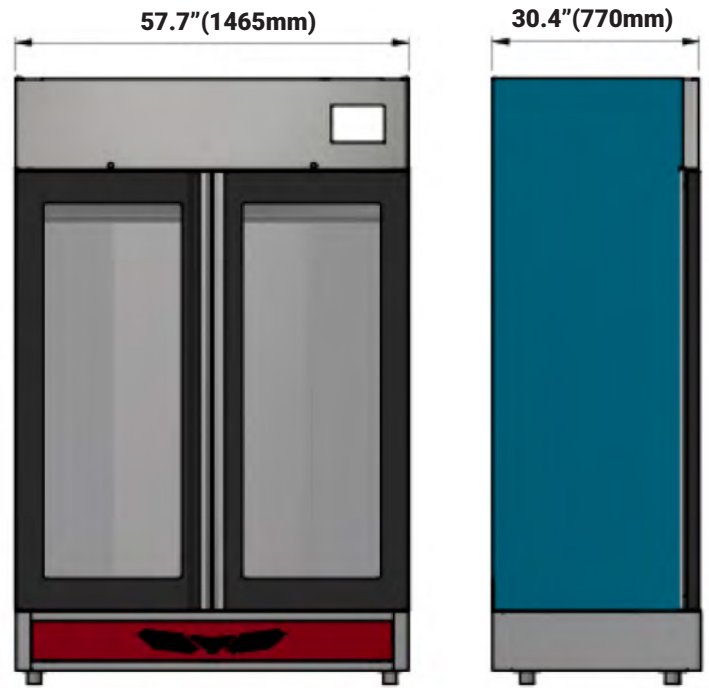
Features	132 lb Capacity	220 lb Capacity	330 lb Capacity	440 lb Capacity	440 lb Capacity (Dual)
Item	49001	49002	49003	49004	49005
Model	PES0604.0	PES1004.0	PES1504.0	PES2004.0	PESTWI4.0
Maturation Capacity	132 lb (60 kg)	220 lb (100 kg)	330 lb (150 kg)	440 lb (200 kg)	200+200 lb (100+100 kg)
Doors	2	1	1	2	2
Chamber	1	1	1	1	2
Shelves	4	7	7	14	14
Temperature Range	32 to 95°F (0 to 35 °C)				
Relative Humidity Range	30-99%				
Power	2376 W	2376 W	3500 W	4140 W	3700 W
Amperage	10.8 A	10.8 A	14.4 A	17.3 A	14.4 A
Electricals	220V / 60Hz / 1Ph				
Dimensions (WDH)	43.3" x 30.9" x 53.1" (1100 x 785 x 1349 mm)	28.7" x 30.9" x 86.7" (729 x 785 x 2203 mm)	35.6" x 30.9" x 86.7" (905 x 785 x 2203 mm)	57.7" x 30.9" x 86.7" (1466 x 785 x 2203 mm)	57.7" x 30.9" x 86.7" (1466 x 785 x 2203 mm)
Weight	330 lb (150 kg)	474 lb (215 kg)	474 lb (215 kg)	551 lb (250 kg)	474 lb (215 kg)

Technical Drawing

49002



49004/49005



49003

