



SERVING THE FOOD INDUSTRY SINCE 1951

PESCIUGATORE® FISH CURING CABINET

#49001 | PES06T4.0

#49002 | PES10T4.0

#49003 | PES15T4.0

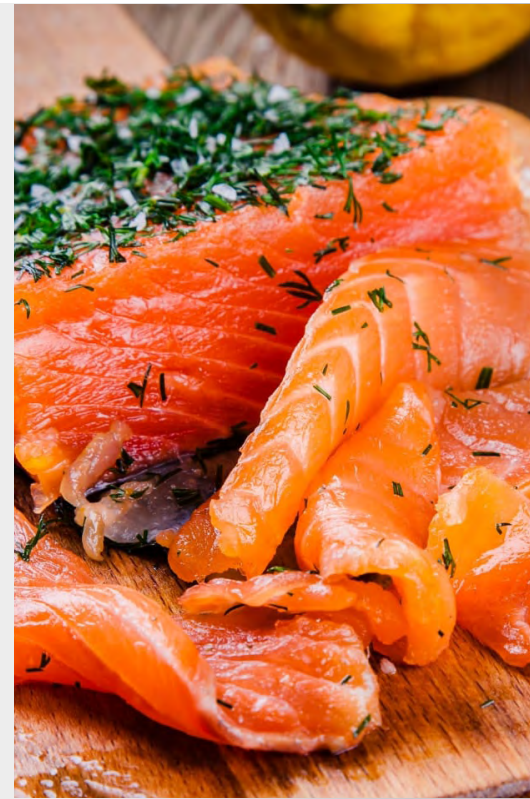
#49004 | PES20T4.0

#49005 | PESTWT4.0

Pesciugatore®

Cabinets for Smoking and Drying Fish with Natural pH Control

From 60 to 200 kg per week of smoked and dry aged fish



AC
CUOMO
Method
PATENTED FOOD TRANSFORMATION METHOD-ITALY

1 YEAR WARRANTY
PARTS AND LABOR



PRODUCED USING
100% Solar Energy

QPS
APPROVED

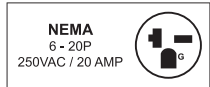
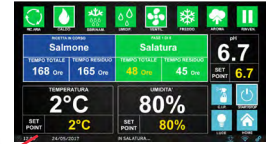


100% MADE IN ITALY

Authorized Dealer

TECHNICAL SPECIFICATIONS

Stagionello Pesciugatore® Fish Curing Cabinet With 132 LB / 60 KG Capacity	
Item Number	49001
Model	PES06T4.0
Maturing Capacity	132 lbs / 60 kg
Interior/Accessories	4 grills/rack 4 guides set
Temperature Range	0 - 35 °C/ 32 - 95°F
Relative Humidity Range	30% - 99%
Electrical	220V / 60Hz / 1
Amp	10.8 A
Number of Doors	2 Glass doors
Rated Power	2376 W
Net Weight	150 kg / 330 lbs
Dimensions (WDH)	43.3" x 30.9" x 53.1" 1100 x 785 x 1350 mm



The cabinets are equipped with the Sicur Food Control, an integrated data-logging system essential for food safety. Moreover the system can manage the production through the continuous pH analysis. In case an alteration process starts on meat, fish or other foods in fermentation or maturation, the device detects the criticality and starts an immediate action to bring the values back into a safe pH range, simultaneously displaying an alert notification on the display and on the cell phone (when the latter option is activated).

	Certified for curing fish and including a patented method: Safend legal;		Safe Smoking
	Integrated pH-Metric system with security alarm (Meeting all international food safety standards;)		Stainless steel AISI 304 air treatment system. No Polystyrene
	Advanced integrated system for HACCP with remote management (Meeting all international food safety standards)		Direct connection to the water supply system. No need for demineralised water;
	C.I.P. Automatic Clean in Place program		Mature Cure/ Display your fish in standard or in total view models
	Certified curing capacity for each model		IOT Interconnection 4.0 No Wi-Fi
	Integrated humidity system and weight loss management		QPS APPROVED
			100% MADE IN ITALY



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 Website: www.omcan.com

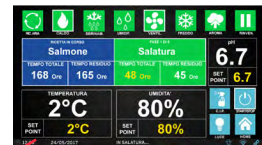
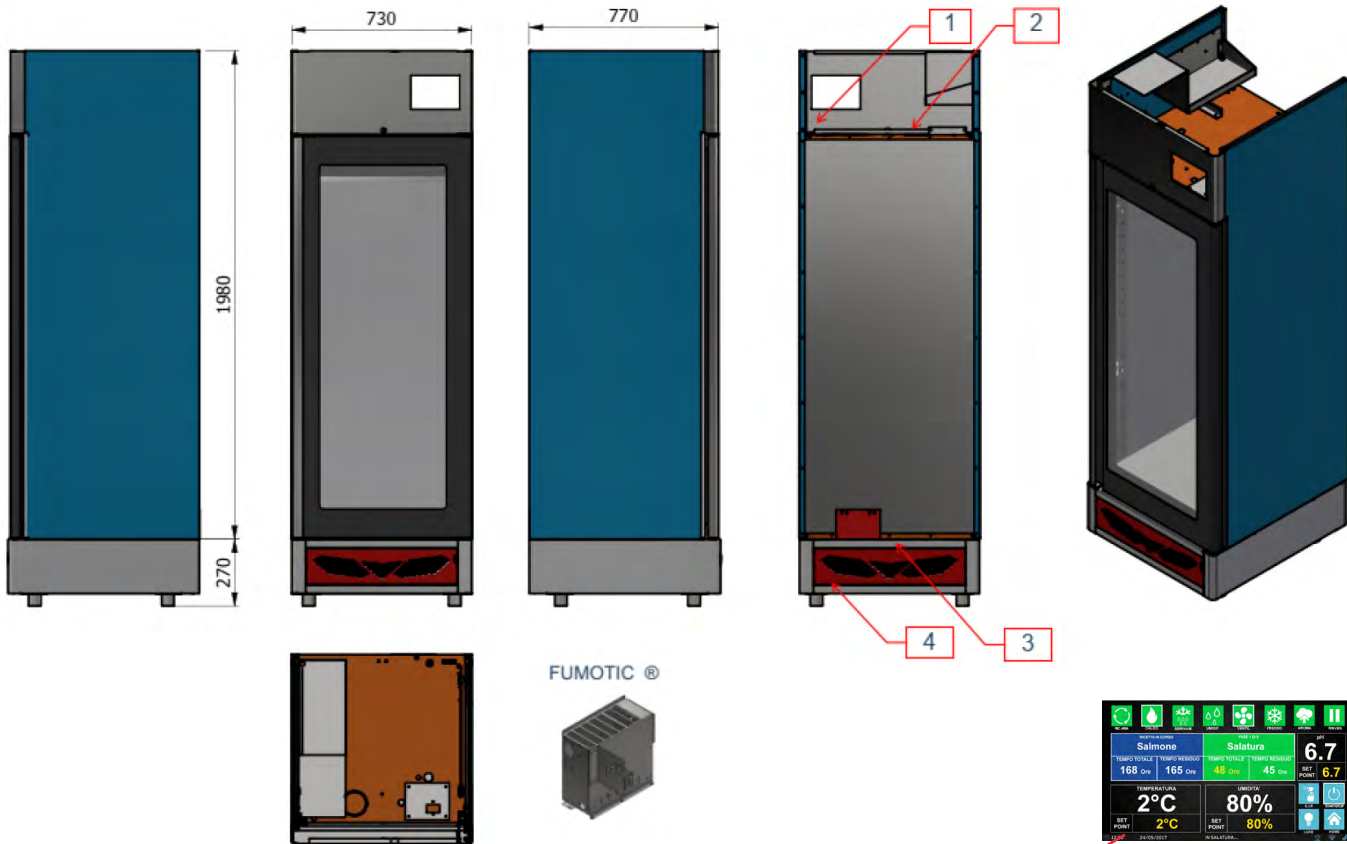


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100 KG CAPACITY | #49002 Model: PES10T4.0



TECHNICAL SPECIFICATIONS

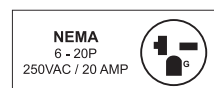
Stagionello Pesciugatore® Fish Curing Cabinet With 220 lbs / 100 kg Capacity

Item Number	49002
Model	PES10T4.0
Maturing Capacity	100 kg / 220 lbs
Interior/Accessories	7 grill/ rack with 7 guide sets
Temperature Range	0 - 35 °C / 32 - 95°F
Relative Humidity Range	30% - 99%
Electrical	220V / 60Hz / 1
Amp	10.8 A
Number of Doors	1 Glass door
Rated Power	2376 W
Net Weight	215 kg / 474 lbs
Dimensions (WDH)	28.7" x 30.9" x 86.7" 730 x 785 x 2200 mm



Main Features

- ▶ Display 7" S.F.C.
- ▶ Integrated pH system
- ▶ Cleaning in place
- ▶ Remote Control
- ▶ 7 AISI 304 stainless steel grills
- ▶ 7 sets of AISI 304 stainless steel guides
- ▶ 1 Glass Door
- ▶ Humidification/ Aromatization system
- ▶ Hot gas defrosting system
- ▶ Automatic interior LED lighting
- ▶ Air Exchange Kit



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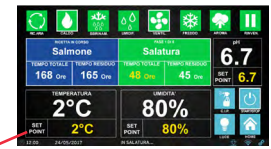
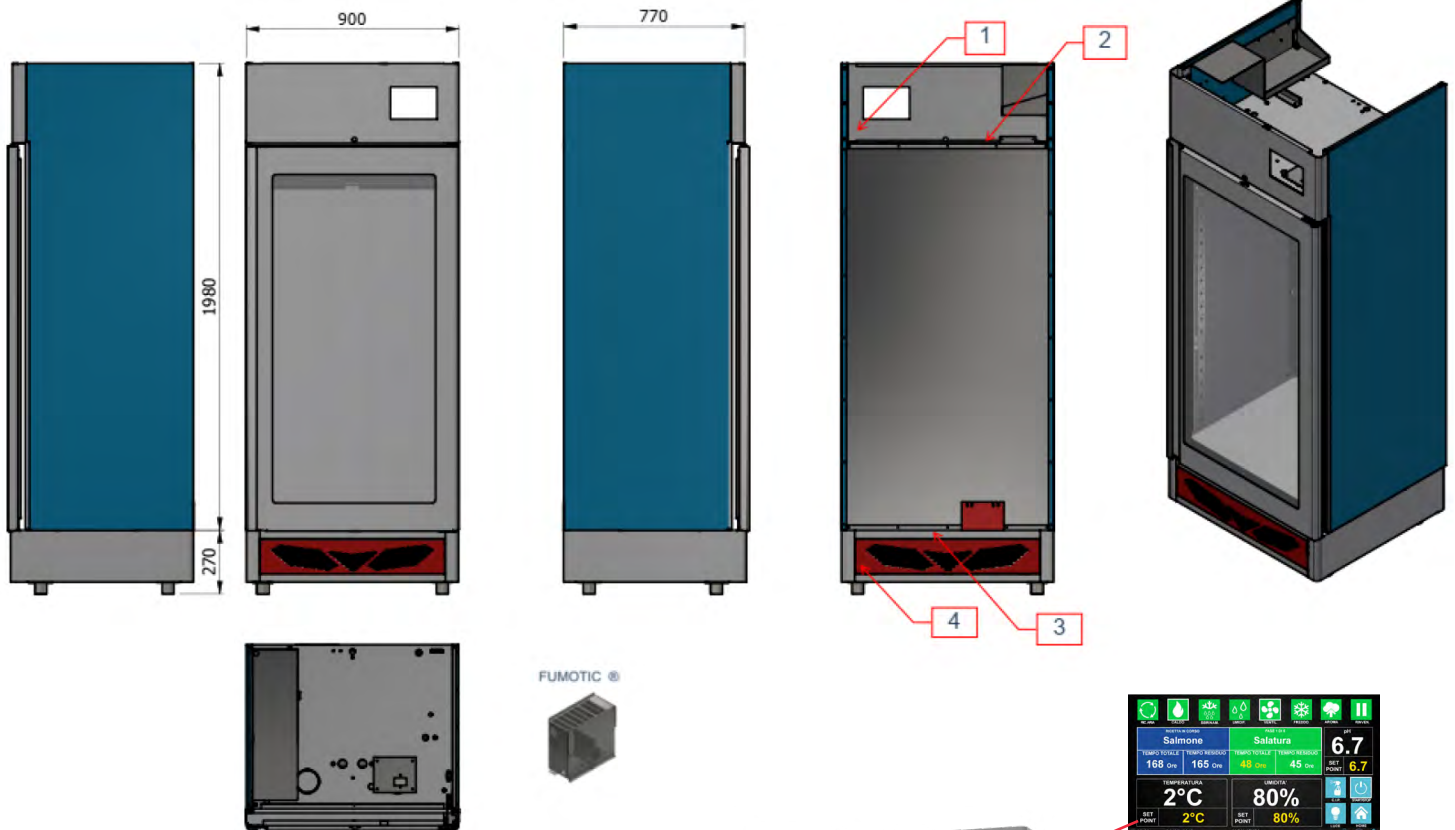
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150 KG CAPACITY | #49003 Model: PES15T4.0



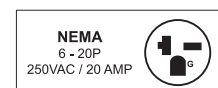
TECHNICAL SPECIFICATIONS

Stagionello Pesciugatore® Fish Curing Cabinet With 330 lbs / 150 kg Capacity

Item Number	49003
Model	PES15T4.0
Maturing Capacity	150 kg / 330 lbs
Interior/Accessories	7 grill/ rack with 7 guide sets
Temperature Range	0 - 35 °C / 32 - 95°F
Relative Humidity Range	30% - 99%
Electrical	220V / 60Hz / 1
Amp	10.8 A
Number of Doors	1 Glass door
Rated Power	3500 W
Net Weight	215 kg / 474 lbs
Dimensions (WDH)	35.6" x 30.9" x 86.6" 905 x 785 x 2200 mm



- ▶ Display 7" S.F.C.
- ▶ Integrated pH system
- ▶ Cleaning in place
- ▶ Remote Control
- ▶ 7 AISI 304 stainless steel grills
- ▶ 7 sets of AISI 304 stainless steel guides
- ▶ 1 Glass Door
- ▶ Humidification/ Aromatization system
- ▶ Hot gas defrosting system
- ▶ Automatic interior LED lighting
- ▶ Air Exchange Kit
- ▶ Humidity Range: 30% – 99%



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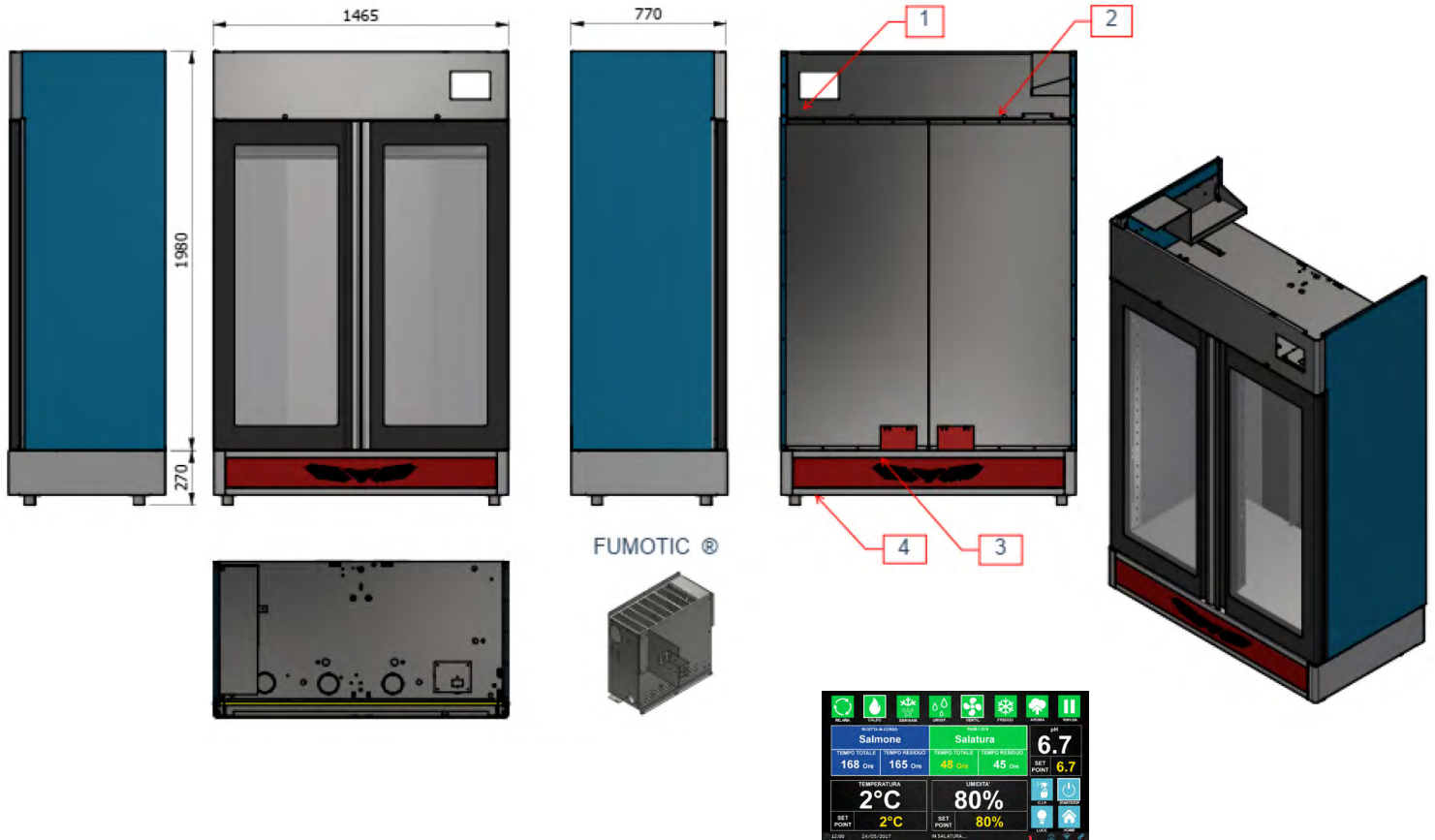
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200 KG CAPACITY | #49004 Model: PES20T4.0



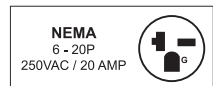
TECHNICAL SPECIFICATIONS

Stagionello Pesciugatore® Fish Curing Cabinet With 440 lbs / 200 kg Capacity

Item Number	49004
Model	PES20T4.0
Maturing Capacity	200 kg / 440 lbs
Interior/Accessories	14 grills/racks with 14 guide sets
Temperature Range	0 - 35 °C / 32 - 95°F
Relative Humidity Range	30% - 99%
Electrical	220V / 60Hz / 1
Amp	17.3 A
Number of Doors	2 Glass doors
Rated Power	4140 W
Net Weight	250 kg / 551 lbs
Dimensions (WDH)	57.7" x 30.9" x 86.6" 1465 x 785 x 2200 mm

Main Features

- ▶ Display 7" S.F.C.
- ▶ Integrated pH system
- ▶ Cleaning in place
- ▶ Remote Control
- ▶ 7+7 AISI 304 stainless steel grills
- ▶ 7+7 sets of AISI 304 stainless steel guides
- ▶ 2 Glass Doors
- ▶ Humidification/ Aromatization system
- ▶ Hot gas defrosting system
- ▶ Automatic interior LED lighting
- ▶ Air Exchange Kit
- ▶ Humidity Range: 30% – 99%



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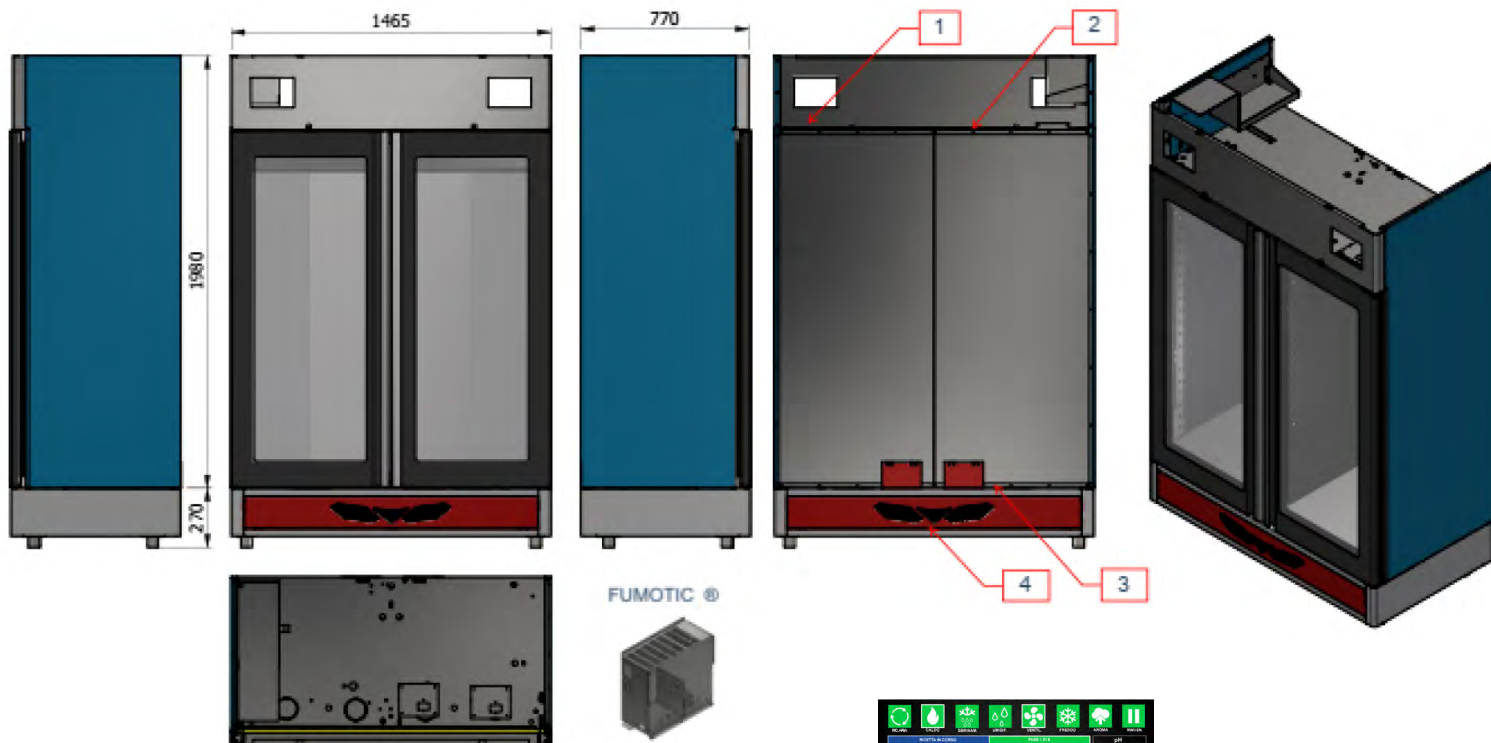
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100 + 100 KG | #49005 Model: PESTWT4.0



TECHNICAL SPECIFICATIONS

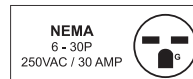
Stagionello Pesciugatore® Fish Curing Cabinet With 220+220 lbs / 100+100 kg Capacity

Item Number	49005
Model	PESTWT4.0
Maturing Capacity	100 + 100 kg / 220 + 220 lbs
Interior/Accessories	14 grills/racks with 14 guide sets
Temperature Range	0 - 35 °C / 32 - 95°F
Relative Humidity Range	30% - 99%
Electrical	220V / 60Hz / 1
Amp	17.3 A
Number of Doors	2 Glass doors
Rated Power	3700 W
Net Weight	215 kg / 474 lbs
Dimensions (WDH)	57.7" x 30.9" x 86.6" 1465 x 785 x 2200 mm



Display 7" S.F.C.

- ▶ Integrated pH system
- ▶ Cleaning in place
- ▶ Remote Control
- ▶ 7+7 AISI 304 stainless steel grills
- ▶ 7+7 sets of AISI 304 stainless steel guides
- ▶ 2 Glass Doors
- ▶ Humidification/Aromatization system
- ▶ Hot gas defrosting system
- ▶ Automatic interior LED lighting
- ▶ Air Exchange Kit
- ▶ Humidity Range: 30% - 99%



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