

# AEROMAT



The **AEROMAT** is the perfect complete solution for a variety of different thermal treatments. The combined installation for reddening, drying, smoking, boiling, cooking, cold-smoking and baking will give you optimum product results at any time.

# BENEFITS

1. | TOP ENERGY EFFICIENCY
2. | ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. | HIGH LEVEL OF FLEXIBILITY
4. | OUTSTANDING HYGIENE

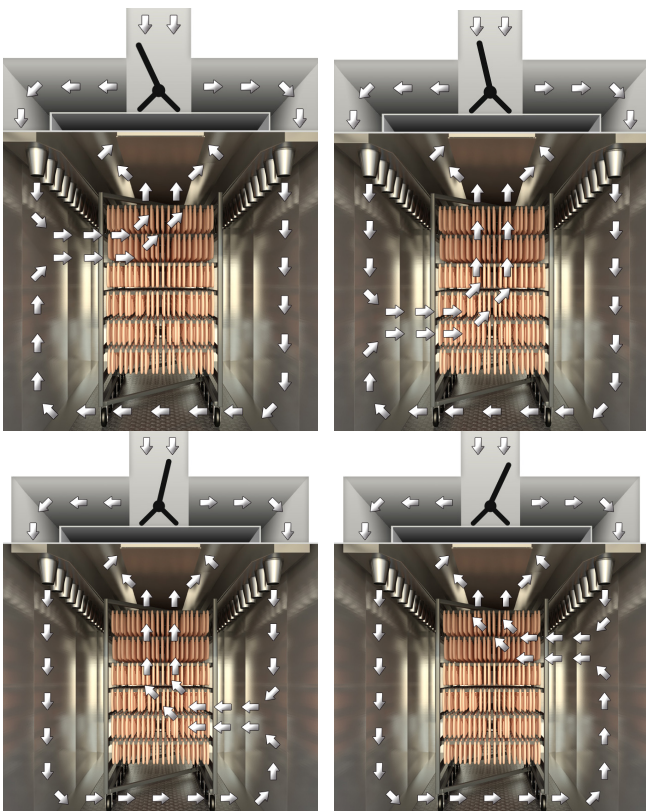


Fig. VETEC ANLAGENBAU air change flap

## FLOW CONDITIONS

In order to produce a top-quality product of consistent quality in the shortest possible time, the same climatic and flow conditions must prevail throughout the whole chamber.

The radial fan circulates the whole chamber volume several times a minute at intervals adapted to suit the process, guaranteeing that a perfect product with consistent quality always results. In addition, the tried and tested air change flap system ensures dynamic circulation of air around the product, achieving greater consistency.

Without an air change flap, there would be a constant flow of air through the centre of the smoke trolley, resulting in no guarantee of consistent production and severe fluctuations in the quality of products.

Information,  
QR Code:







## OPTIONS



### ECO<sup>CON</sup> HEAT RECOVERY

Pre-heating fresh air allows energy requirements to be reduced by up to another 30 %.



### SMOKE GENERATOR

We supply Glowing Smoke Generators, Liquid Smoke Systems, Steam Smoke and Friction Smoke Generators for a huge variety of smoking processes.



### ARRANGEMENT OF THE MACHINE

You have the choice between a machine positioned on the back or on the roof.



### ETHERNET CONNECTION

Messages are e-mailed to a defined e-mail distribution list.



### TYPE OF HEATING

The AEROMAT is available in steam-heated, direct gas-heated and electrically-heated designs.



### COLD SMOKING FACILITY

A cold-smoking facility is used for products which are smoked gently at low temperatures.



### DESIGN BAKE

For food which is cooked and browned with dry, hot air. The temperature is between 100 °C and 250 °C



### SHOWER AND FLOOR DRAIN

The shower ensures that the product is cooled rapidly with mains water. On request, the water is drained off by an integrated gully.



### FULLY AUTOMATIC CIP-SYSTEM

The fully-automatic central cleaning system with rotating nozzles in the chamber achieves the best possible hygiene. A foam pump is also available as an option.



### AUTOMATIC FLOOR CONVEYOR

If you select the automatic floor conveyor and the transit design, you have the option of largely automating your AEROMAT.



### MICROMAT<sup>ANALYZER</sup>

The system reduces complex production processes and a wide-ranging distribution of installation components to a reliable & convenient general overview for the operator.

# TECHNICAL DATA

To meet individual requirements, you decide about position of the machine:

- Maschine on top - position on the roof of the chamber (see fig. 1)
- Maschine rear - position on the back of the chamber

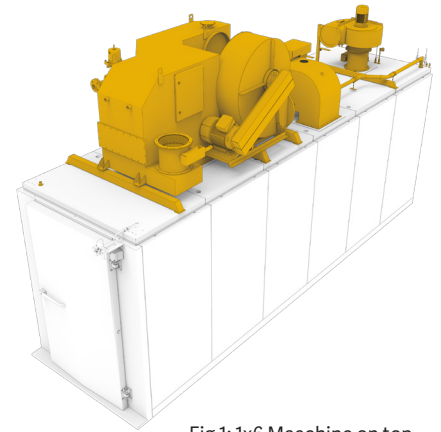


Fig 1: 1x6 Maschine on top

Our installations are available as single (see fig. 1) or double row installations.

## EXTERNAL DIMENSIONS

| ROWS  | NUMBER OF TROLLEYS | LENGTH (mm) | WIDTH (mm)  | HEIGHT EXCL. MACHINE (mm) | HEIGHT INCL. MACHINE (mm) |
|-------|--------------------|-------------|-------------|---------------------------|---------------------------|
| 1-ROW | 1                  | 1.352       | 1.920/1.750 | 2.452/2.450               | 3.473/3.473               |
|       | 2                  | 2.407       | 1.920/1.750 | 2.452/2.450               | 3.814/3.814               |
|       | 3                  | 3.462       | 1.920/1.750 | 2.452/2.450               | 3.600/3.600               |
|       | 4                  | 4.517       | 1.920/1.750 | 2.452/2.450               | 3.690/3.690               |
|       | 5                  | 5.572       | 1.920/1.750 | 2.452/2.600               | 3.866/4.014               |
|       | 6                  | 6.627       | 1.920/1.750 | 2.452/2.600               | 3.921/4.069               |
|       | 8                  | 8.737       | 1.920/1.750 | 2.452/2.800               | 4.090/4.438               |
|       | 10                 | 10.847      | 1.920/ -    | 2.800/ -                  | 4.531/ -                  |
| 2-ROW | 4                  | 2.407       | 3.300       | 2.452                     | 3.736                     |
|       | 6                  | 3.462       | 3.300       | 2.452                     | 3.920                     |
|       | 8                  | 4.517       | 3.300       | 2.452                     | 4.090                     |
|       | 10                 | 5.572       | 3.300       | 2.452                     | 4.091                     |
|       | 12                 | 6.627       | 3.300       | 2.452                     | 4.233                     |
|       | 14                 | 7.682       | 3.300       | 2.800                     | 4.816                     |
|       | 18                 | 9.792       |             | 2.600                     | 4.485                     |
|       | 20                 | 10.847      |             | 2.600                     | 4.329                     |

### NOTES

- Standard trolley dimensions: Length: 1.006 Width: 1010 Height: 1.980 mm
- Other sizes and designs on request
- Service access of approx. 800mm is required behind the installations

- All information relates to installations with manual transport of smoking trolleys and manual door with leaf

Exploit the potential of our installations to the economic maximum by using our world-wide network of consultants. Feel free to contact us.

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