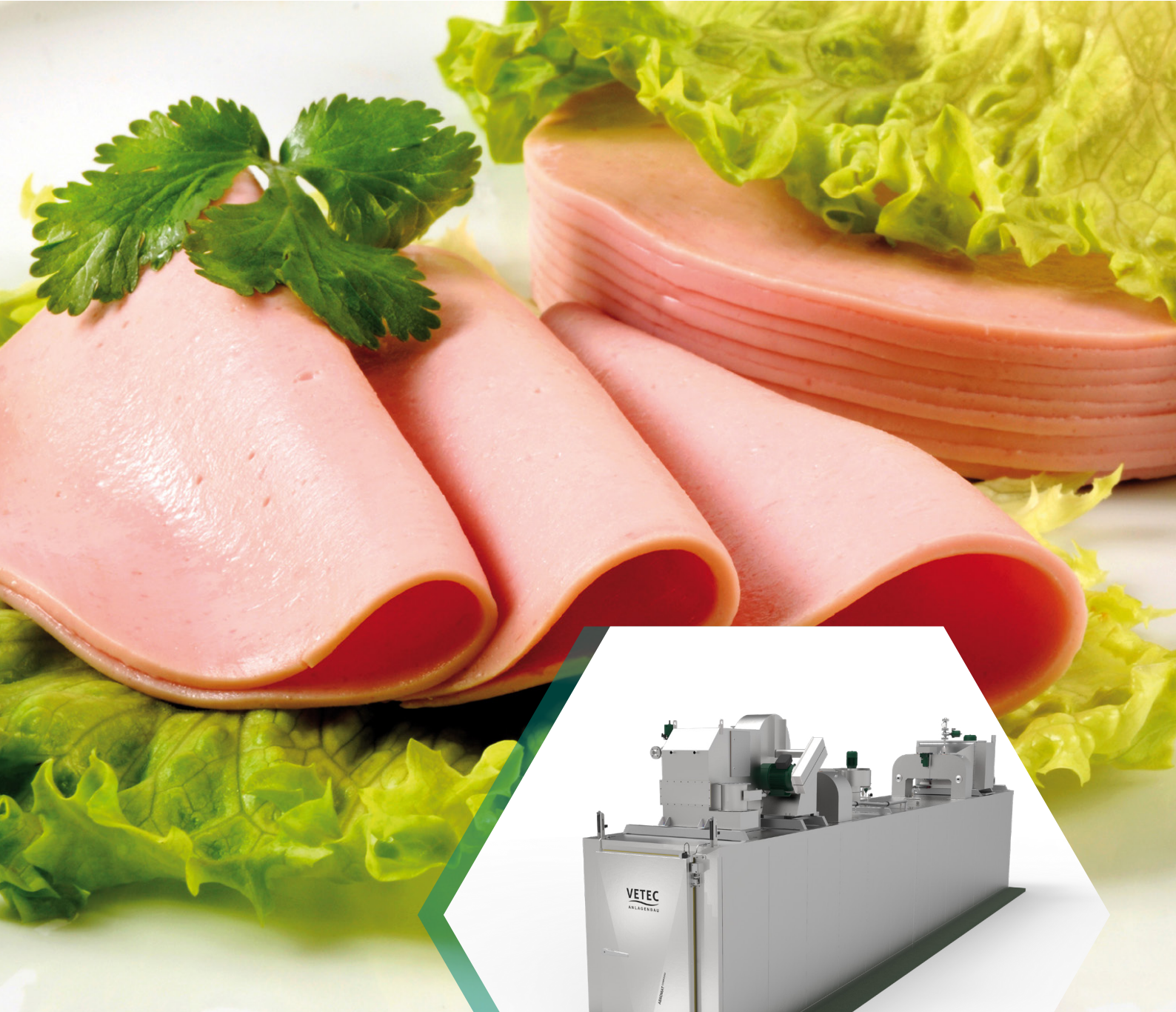


AEROMAT COMPOUND



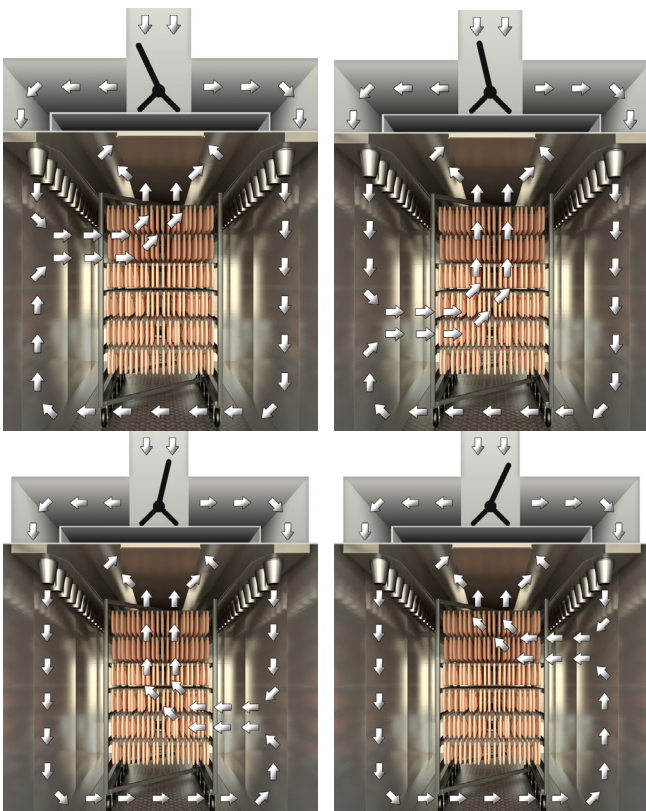
The **AEROMAT COMPOUND** is a hot-smoking and cooking installation with automatic conveying to an intensive cooling installation downstream. The perfect installation for reddening, drying, warm and hot-smoking, boiling, cooking and hot-air cooking in the hot-smoking and cooking sphere. The food is then cooled down with shower water and air in the intensive cooling section time.

WE BUILD YOUR SOLUTION

www.vetec-anlagenbau.com

BENEFITS

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



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.

Fig. VETEC ANLAGENBAU air change flap

Information,
QR Code:





OPTIONS



ECOCON 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.



MICROMAT ANALYZER

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



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.



COOKING FACILITY

The cooking facility, which is used to sterilize the installation chamber as well as cook the products, allows cooking with steam. This option applies to the cooling zone of the AEROMAT ^{COMPOUND}.



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.



ICE-WATER CIRCULATION SYSTEM

Cold shower water is conditioned and returned to the process by an energy-saving recycling system for packed products in a water-impermeable casing.



DOOR VARIANTS

We supply a rolling door or a fully-automatic rising and falling door for the cooling zone and a fully-automatic rising and falling door for the heating zone to suit different requirements. The transition from the heating zone to the cooling zone can also be effected via a rising/falling door.

TECHNICAL DATA

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

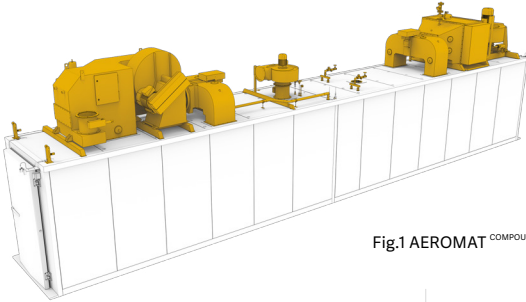


Fig.1 AEROMAT^{COMPOUND} 6+6, AEROMAT with intensive cooling installation

EXTERNAL DIMENSIONS

| NUMBER OF ROWS | NUMBER OF TROLLEYS | LENGTH (mm) | WIDTH (mm) | HEIGHT EXCL. MACHINE (mm) | HEIGHT INCL. MACHINE (mm) |
|----------------|--------------------|-------------|------------|---------------------------|---------------------------|
| 1-ROW | 1x3 + 1x3 | 7.646 | 1.920 | 2.452 | 3.567 |
| | 1x4 + 1x4 | 9.756 | 1.920 | 2.452 | 3.657 |
| | 1x5 + 1x5 | 11.866 | 1.920 | 2.452 | 3.833 |
| | 1x6 + 1x6 | 13.979 | 1.920 | 2.452 | 3.885 |
| | 1x7 + 1x7 | 16.086 | 1.920 | 2.452 | 4.057 |
| | 1x8 + 1x8 | 18.196 | 1.920 | 2.452 | 4.057 |
| | 1x9 + 1x9 | 20.306 | 1.920 | 2.452 | 4.252 |
| | 1x10 + 1x10 | 22.416 | 1.920 | 2.800 | 4.498 |
| 2-ROW | 2x3 + 2x3 | 7.646 | 3.300 | 2.800 | 3.919 |
| | 2x4 + 2x4 | 9.768 | 3.300 | 2.800 | 4.405 |
| | 2x5 + 2x5 | 11.866 | 3.300 | 2.800 | 4.406 |
| | 2x6 + 2x6 | 13.988 | 3.300 | 2.800 | 4.548 |
| | 2x7 + 2x7 | 16.086 | 3.300 | 2.800 | 4.809 |
| | 2x8 + 2x8 | 18.196 | 3.300 | 2.800 | 4.581 |
| | 2x9 + 2x9 | 20.306 | 3.300 | 2.800 | 4.485 |
| | 2x10 + 2x10 | 22.416 | 3.300 | 2.800 | 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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Version 1.2 2023
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