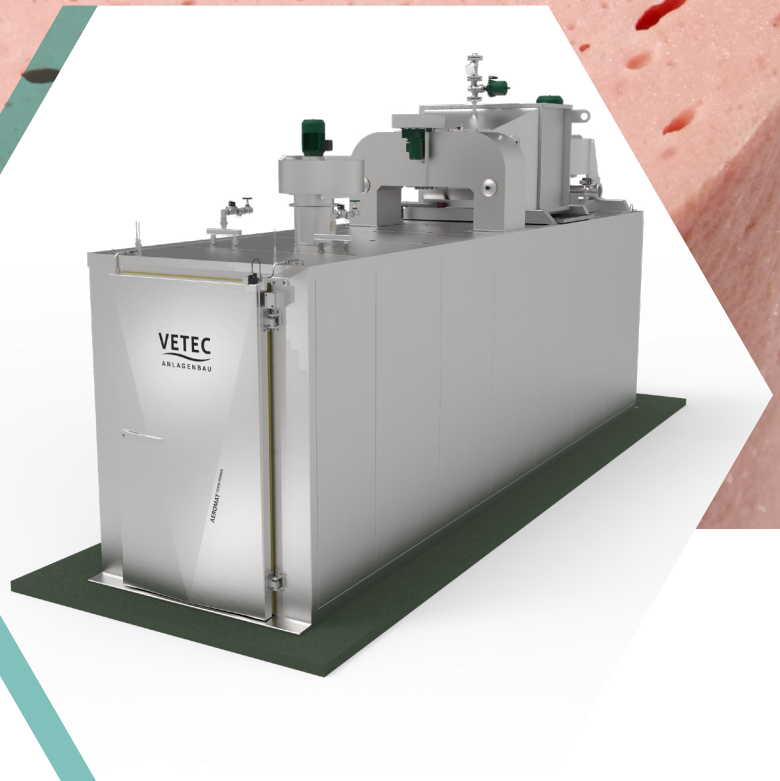


AEROMAT COOK POWER



The **AEROMAT COOK POWER** is the bigger alternative of the **AEROMAT COOK**. Due to the ability of cooking your product lying or hanging very densely packed, the installation suits perfectly for the refining of cooked ham or scalded sausages on smoke trolleys in huge productions.

BENEFITS

1. | TOP ENERGY EFFICIENCY
2. | ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. | CAPTIVATING QUALITY
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.

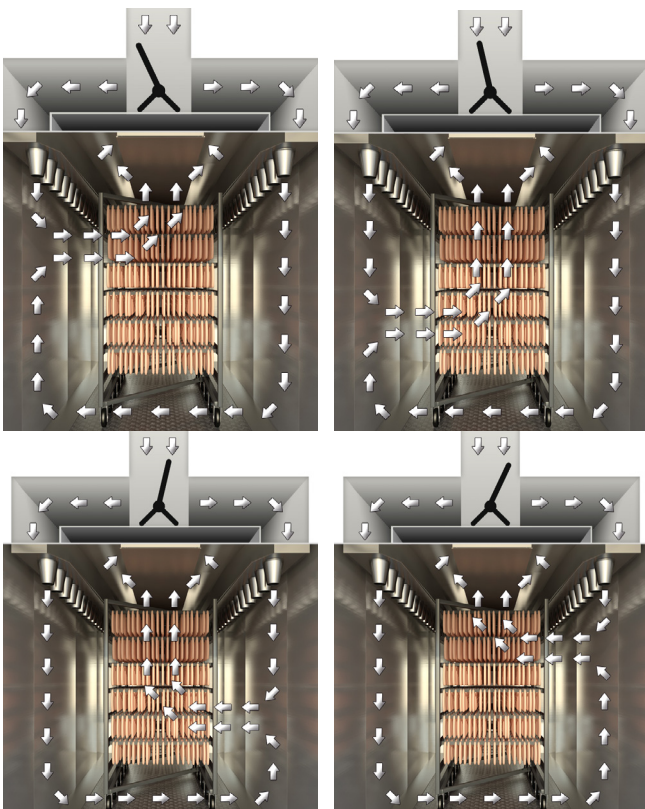


Fig. VETEC ANLAGENBAU air change flap

Information,
QR Code:





OPTIONS



TYPE OF COOLING

The Installation can be designed for the cooling media liquid ammonia, freon or glycol.



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.



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.



DOOR VARIANTS

We supply fully-automatic rising/falling doors, rolling doors or transit design doors for a variety of requirements. An automatic door-opener ensures that the chamber is ventilated after the process and that water drains out of the installation chamber.



AUTOMATIC CEILING CONVEYOR

As an alternative option to the automatic conveying of floor-running trolleys, we also offer automatic conveying of suspended trolleys.



AUTOMATIC FLOOR CONVEYOR

If you select the automatic floor conveyor and the transit design, you have the option of largely automating your AEROMAT^{COOK POWER}.



COLD-WATER CIRCULATION SYSTEM

An energy-saving recycling system for packed products in water-impermeable casings, in which cold shower water is conditioned and returned to the process.

TECHNICAL DATA

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

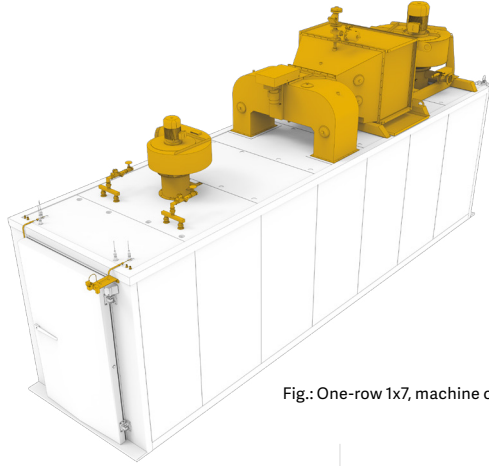


Fig.: One-row 1x7, machine on top

EXTERNAL DIMENSIONS

MACHINE	NUMBER OF TROLLEYS	LENGTH (mm)	WIDTH (mm)	HEIGHT EXCL. MACHINE (mm)	HEIGHT INCL. MACHINE (mm)
1-ROW	2	2.407	1.920/1.750	2.452	3.521
	3	3.462	1.920/1.750	2.452	3.658
	4	4.517	1.920/1.750	2.452	3.715
	5	5.572	1.920/1.750	2.452	3.852
	6	6.627	1.920/1.750	2.452/2.600	3.845/3.993
	8	8.737	1.920/1.750	2.452/2.800	3.894/4.042
	10	10.847	1.920	2.800	4.381
2-ROW	4	2.407	3.300	2.452	3.814
	6	3.462	3.300	2.452	3.850
	8	4.517	3.300	2.452	3.909
	10	5.572	3.300	2.452	3.967
	12	6.627	3.300	2.452	4.140
	14	7.682	3.300	2.800	4.483

NOTES

- Standard trolley dimensions: Length: 1.006 Width: 1010 Height: 1.980 mm
- Other sizes and designs on request

- Service access of approx. 800 mm is required behind the installations

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

VETEC ANLAGENBAU GMBH

Karoline-Herschel-Straße 2
27283 Verden · Germany

T +49 4231 777-7
F +49 4231 777-868

sales@vetec-anlagenbau.com
www.vetec-anlagenbau.com

Version 1.3 2023
We reserve the right to make technical modifications
modifications ©Marketing