

# CLIMAMAT CROSS POWER

LYING PRODUCTS WITH POWER TO PERFECTION



The **CLIMAMAT CROSS POWER** is the perfect solution for the food industry that requires high quality and efficiency for drying and/or smoking meat and sausage, fish and cheese, such as casing free salami, salmon and pet food snacks.

The products must be prepared in a lying position.

# BENEFITS

**1.** | STATE-OF-THE-ART  
PRODUCT MONITORING

**2.** | TOP ENERGY  
EFFICIENCY

**3.** | WIDE RANGE OF  
CLIMATE & AIR REGULATION



Fig.1: View inside the chamber, product casing free salami, lying position

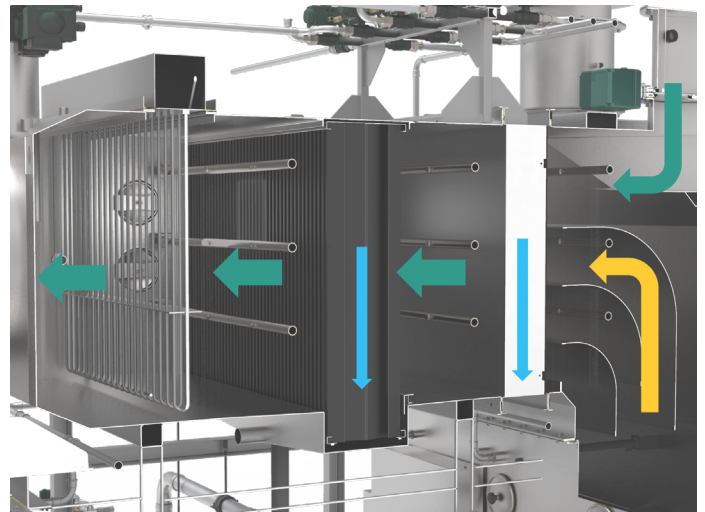


Fig.2: The principle: Drying with fresh air or cooler

The system is designed for fermentation, cold smoking and drying

## ADVANTAGES OF CLIMAMAT CROSS POWER

The **CLIMAMAT CROSS POWER** is ideal for products in a lying position for a caliber of 6 - 35 mm. The system is characterised by a horizontal air flow. It offers a wide range of innovative features that make it an outstanding choice for your needs. From state-of-the-art product monitoring to flexible climate and air regulation, we offer solutions that meet high standards while ensuring energy efficiency and quality.

A key benefit of our system is the latest product monitoring. With online pH value measurements and automatic forwarding, you can be sure that your processes always run under optimum conditions. The online core and surface probes provide precise control thus enable maximum quality control and process speed.

Energy saving is another key benefit of the **CLIMAMAT CROSS POWER**. Thanks to the intelligent enthalpy control, we reduce the cooling and heating output depending on the water content of the outside air.

This leads to a significant reduction of energy consumption. Our fans (efficiency class 1 (N) of up to 75%) effectively offer up to 30% better energy efficiency. By using IE 3 motors with frequency converters as standard, we achieve further energy savings. In addition, heat recovery with hot water during heating enables additional energy savings.

Our system also offers flexible air conditioning options. If required, the cold smoking system can be set to any maximum temperature, theoretically even to over 100 °C, whereby only the refrigerant needs to be taken into account. The product can also be brought to below freezing on request to meet your specific requirements.

Our **CLIMAMAT CROSS POWER** offers innovative functions and solutions for the highest demands on product monitoring and flexible climate control, with a focus on energy efficiency and quality.



## OPTIONS



### SMOKE GENERATOR

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



### TYPE OF HEATING

The **CLIMAMAT CROSS POWER** is available in steam-heated, and electrically heated designs.



### TYPE OF COOLING

The Installation can be designed for the cooling media liquid ammonia, freon, CO2 or glycol.



### HYGIENE

Rotary cleaning nozzles for the cleaning system ensure optimum hygiene. Sliding channels for all around optimum hygiene inside the chamber.



### 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.



### AUTOMATION

We offer a wide range of solutions for the automation of this type of system - individually tailored to customer requirements.

# TECHNICAL DATA

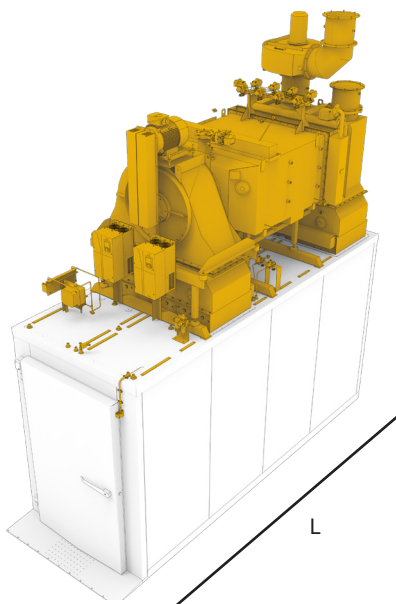


Fig.1: Single row

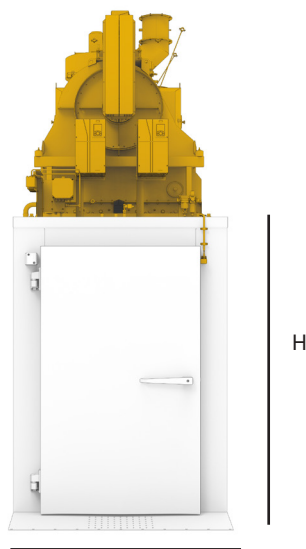


Fig.2: Single row, front view

## EXTERNAL DIMENSIONS

ROWS	NUMBER OF TROLLEYS	LENGTH (L) (mm)	WIDTH (W) (mm)	HEIGHT EXCL. MACHINE (H) (mm)	HEIGHT INCL. MACHINE (mm)
1-ROW	3	3.462	1.750	2.600	5.286
	4	4.517	1.750	2.600	5.286
	5	5.572	1.750	2.600	4.932
	6	6.627	1.750	2.600	4.932
	7	7.682	1.750	2.600	5.368
	8	8.737	1.750	2.600	5.368

### NOTES

- Standard trolley dimensions: Length: 1.006 Width: 1010 Height: 1.980 mm

Exploit the potential of our installations to the economic maximum by using our world-wide network of food technologists. 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

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