

AEROMAT COOK



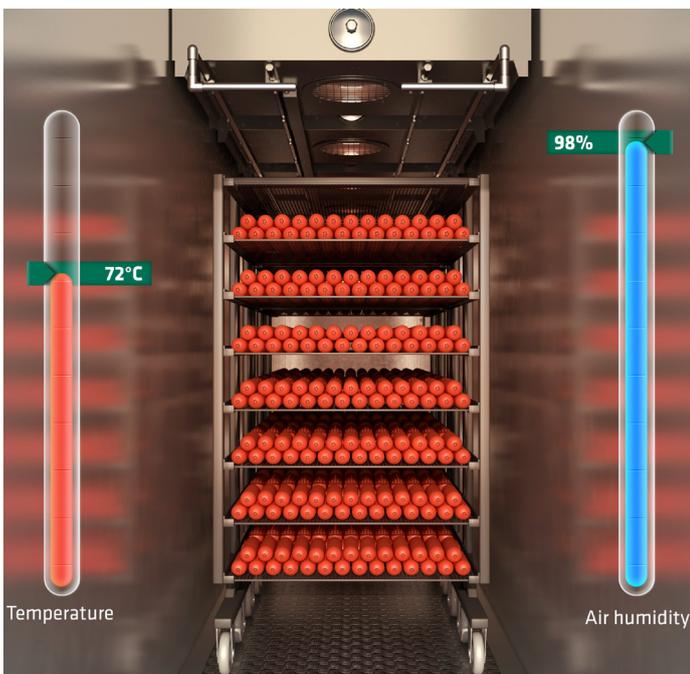
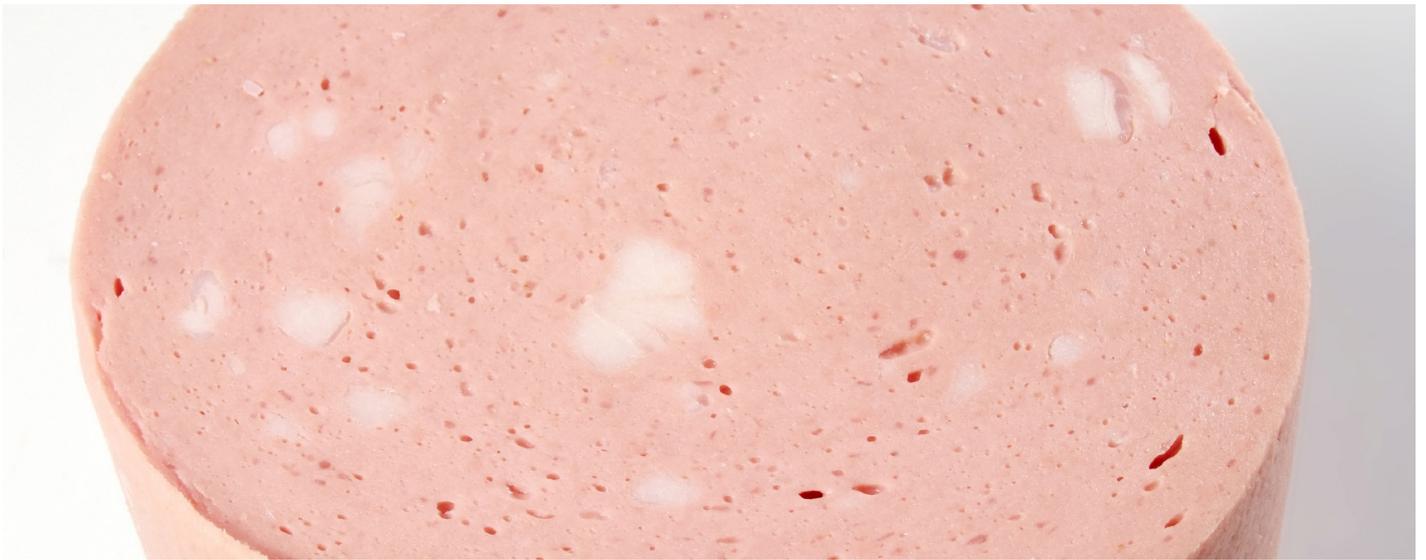
The **AEROMAT COOK** is the installation of choice for cooking boiled ham, brawn and boiled sausage with a direct supply of steam (low-pressure steam). The installation is also suitable for cooling products by showering, as well as for pasteurizing vacuum-packed products.

BENEFITS

1. | TOP ENERGY EFFICIENCY

2. | ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS

3. | HIGH LEVEL OF FLEXIBILITY



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 cooking installation works with low-pressure steam and additional distribution of air via fans on the chamber ceiling. A constant temperature in the whole chamber guarantees an even core temperature for each individual product. The result is a product of consistent quality which is always perfect.

The desired cooking processes are specified, controlled and evaluated by the installation control unit:
cooking by time with specified chamber temperature, delta-T cooking or cooking by core temperature setpoint.

Information,
QR Code:





OPTIONS



DOOR VARIANTS

We supply a transit-design for different applications.



FLOOR DRAIN

The options for draining away water after the cooking process are a gully, a drain flap or a siphon.



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.

TECHNICAL DATA

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



Fig.: One-row 1x6, machine on top

EXTERNAL DIMENSIONS

NUMBER OF ROWS	NUMBER OF TROLLEYS	LENGTH (mm)	WIDTH (mm)	HEIGHT EXCL. MACHINE (mm)	HEIGHT INCL. MACHINE (mm)
1-ROW	1	1.352	1.400	2.452	3.009
	2	2.407	1.400	2.452	3.009
	3	3.462	1.400	2.452	3.009
	4	4.517	1.400	2.452	3.009
	5	5.572	1.400	2.452	3.009
	6	6.627	1.400	2.452	3.009
	7	7.682	1.400	2.452	3.009
	8	8.737	1.400	2.452	3.009
	9	9.792	1.400	2.452	3.009
	10	10.847	1.400	2.452	3.009
2-ROW	2	2.407	2.640	2.452	3.009
	3	3.462	2.640	2.452	3.009
	4	4.517	2.640	2.452	3.009
	5	5.572	2.640	2.452	3.009
	6	6.627	2.640	2.452	3.009
	7	7.682	2.640	2.452	3.009
	8	8.737	2.640	2.452	3.009
	9	9.792	2.640	2.452	3.009
	10	10.847	2.640	2.452	3.009

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 1.1 2023
We reserve the right to make technical modifications
modifications ©Marketing