# **BENEFITS**

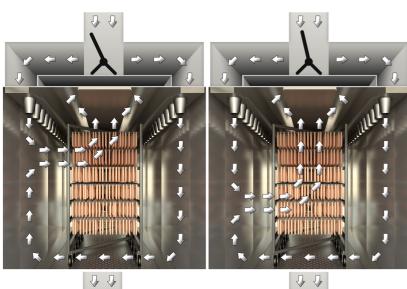
TOP ENERGY EFFICIENCY

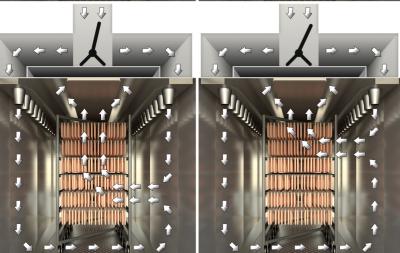
HIGH LEVEL OF FLEXIBILITY

ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS

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. VEMAG air change flap

# **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 generators and friction smoke generators for a huge variety of smoking processes.



### **CENTRAL MANAGING AND DOCUMENTATION SYSTEM (LDS)**

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



#### **ETHERNET CONNECTION**

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



### **TYPE OF HEATING**

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



### **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.



# 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.



## **COLD-SMOKING FACILITY**

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



# **AUTOMATIC FLOOR CONVEYOR**

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



#### ARRANGEMENT OF THE MACHINE

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











# **TECHNICAL DATA**



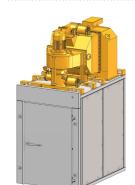


Fig 1: 1x2 Maschine on top

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

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

		EXTERNAL DIMENSIONS			
MASCHINE ON TOP	NUMBER OF TROLLEYS	CHAMBER LENGTH	CHAMBER WIDTH	CHAMBER HEIGHT	HEIGHT INCLUDING MACHINE
		mm	mm	mm	mm
1-ROW	2	2436	1750	2455	3847
	3	3524	1750	2455	3847
	4	4612	1750	2455	3847
	5	5700	1750	2602	4200
	6	6788	1750	2602	4200
	7	7876	1750	2602	4200
	8	8964	1750	2749	4553
	9	10052	1750	2749	4553
	10	11140	1750	2749	4553
2-ROW	4	4612	3200	2455	3847
	6	6788	3200	2602	4200
	8	8964	3200	2749	4553
	10	11140	3200	2749	4553

#### Notes

- Other sizes and designs on request
- Service access of approx. 800 mm 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.

## **VEMAG ANLAGENBAU GmbH**

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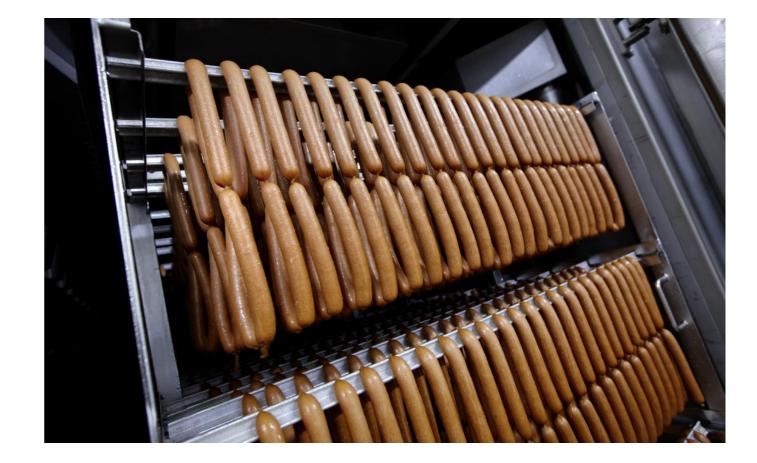
#### Contact

Sales T: +49 (0) 4231/777-7 • F: +49 (0) 4231/777-868 vertrieb@vemag-anlagenbau.de **PRODUCT INFORMATION** 



# **AEROMAT II**

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









We reserve the right to make technical © Product Management