

BENEFITS

1. TOP ENERGY EFFICIENCY

2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS

3. CAPTIVATING QUALITY

FLOW CONDITIONS

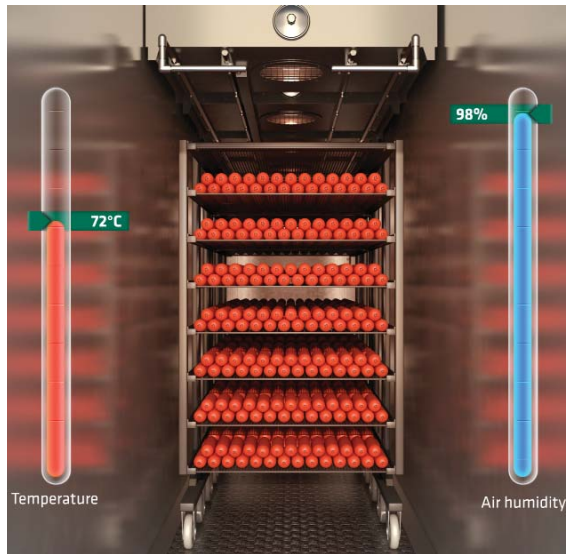


Fig. View into a cooking installation

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.

OPTIONS



DOOR VARIANTS

We supply a transit-design door for different applications.



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.



FLOOR DRAIN

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



TECHNICAL DATA



Fig.: One-row



Fig.: Two-row

	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS			INTERNAL DIMENSIONS	
		LENGTH	WIDTH	HEIGHT	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
		mm	mm	mm	mm	m ²
1-ROW	2	2413	1400	2721	2100x1025	2.2
	3	3468	1400	3025	3150x1025	3.2
	4	4523	1400	3085	4200x1025	4.3
	5	5578	1400	3094	5250x1025	5.4
	6	6633	1400	3092	6300x1025	6.5
2-ROW	8	8747	1400	3092	8400x1025	8.6
	4	2413	2640	2076	2100x2050	4.3
	6	3468	2640	3087	3150x2050	6.5
	8	4523	2640	3084	5200x2050	8.6
	12	6633	2640	3092	6300x2050	12.9
	14	7688	2640	3092	7350x2050	15.1

- Notes
- 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:

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We reserve the right to make technical modifications
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COOKING INSTALLATION

The installation 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.

