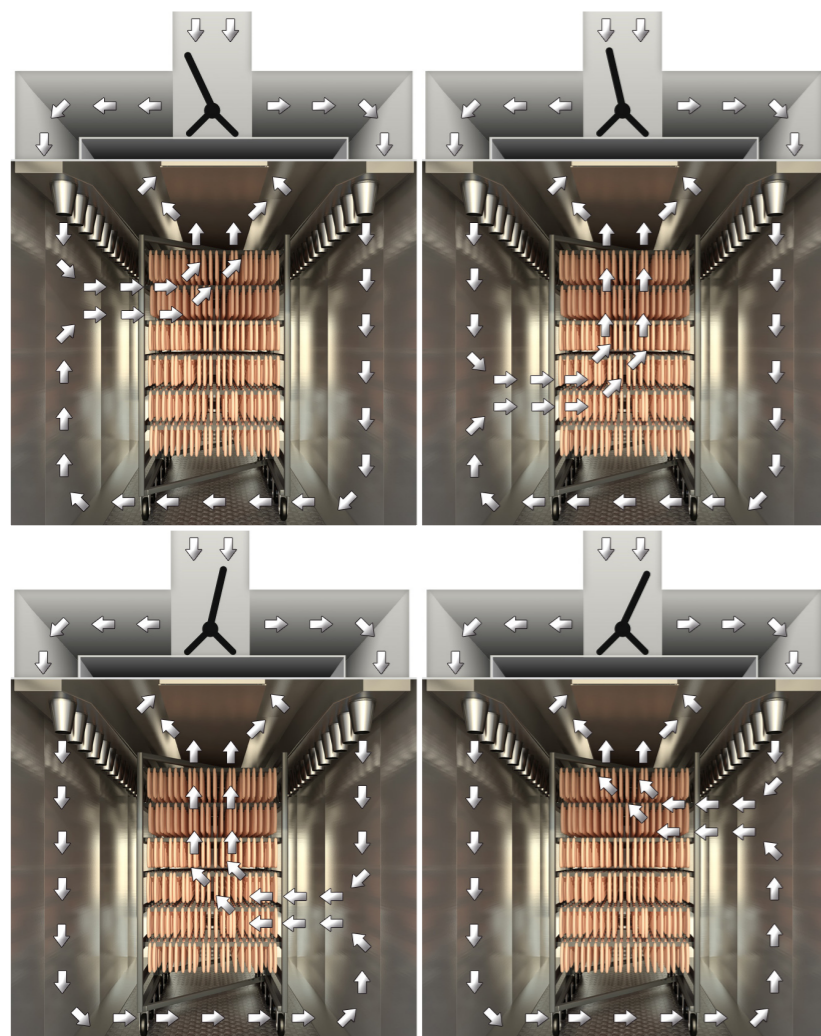


# BENEFITS

- 1.** TOP ENERGY EFFICIENCY
- 3.** CAPTIVATING QUALITY
- 2.** 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.

Each of your products runs through the critical cooling range of temperatures between 40 °C and 15 °C especially quickly and steadily.



Fig. VEMAG air change flap

# OPTIONS



### COOKING FACILITY

The cooking facility, which is used to disinfect the installation chamber as well as cook the products, allows cooking with steam.



### 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.



### 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.



### 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.



### AUTOMATIC FLOOR CONVEYOR

If you select the automatic floor conveyor and the transit design, you have the option of largely automating your intensive cooling installation.



### AUTOMATIC CONVEYING OF SUSPENDED TROLLEYS

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



### TYPE OF COOLING MEDIUM

The installation can be designed for the cooling media liquid ammonia, Freon or glycol.



### CENTRAL MANAGING & DOCUMENTATION SYSTEM (LDS)

This 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.



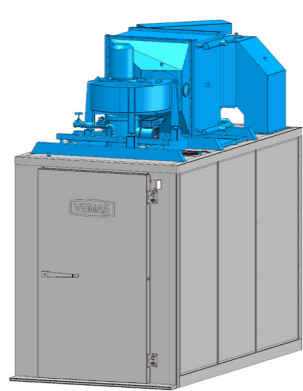


Fig.: One-row

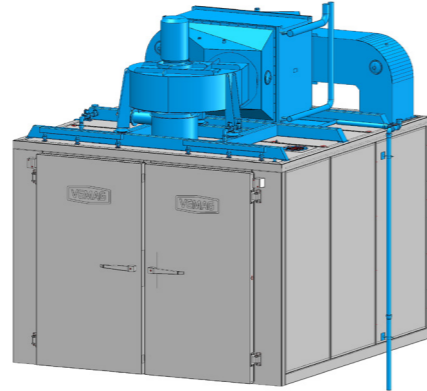


Fig.: Two-row

MACHINE	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS				INTERNAL DIMENSIONS	
		LENGTH mm	WIDTH mm	DEPTH mm	HEIGHT INCL. MACHINE mm	EFFECTIVE WIDTH x LENGTH mm	EFFECTIVE FOOTPRINT m <sup>2</sup>
1-ROW	2	2413	1920/1750	1466	3170/3320; 3780/3930	2100 x 1025	2.2
	3	3468	1920/1750	1267	3224 ; 3654	3150 x 1025	3.2
	4	4523	1920/1750	1603	3266 ; 3932	4200 x 1025	4.3
	5	5578	1920/1750	-	3910	5250 x 1025	5.4
	6	6633	1920/1750	-	3921/4069	6300 x 1025	6.5
	8	8747	1920/1750	-	4095/4241	8400 x 1025	8.6
2-ROW	6	3468	3300	1384	3411 ; 3910	3150 x 2050	6.5
	8	4523	3300	1531	3411 ; 4080	4200 x 2050	8.6
	12	6633	3300	-	4230	6300 x 2050	12.9

**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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# INTENSIVE COOLING INSTALLATION

The Intensive Cooling Installation is the perfect solution for combined water/air cooling. Sausage, meat products and fish, as well as other suitable foods, are cooled to a certain core temperature with shower water and air immediately after the heat treatment. The product can be packed immediately.

