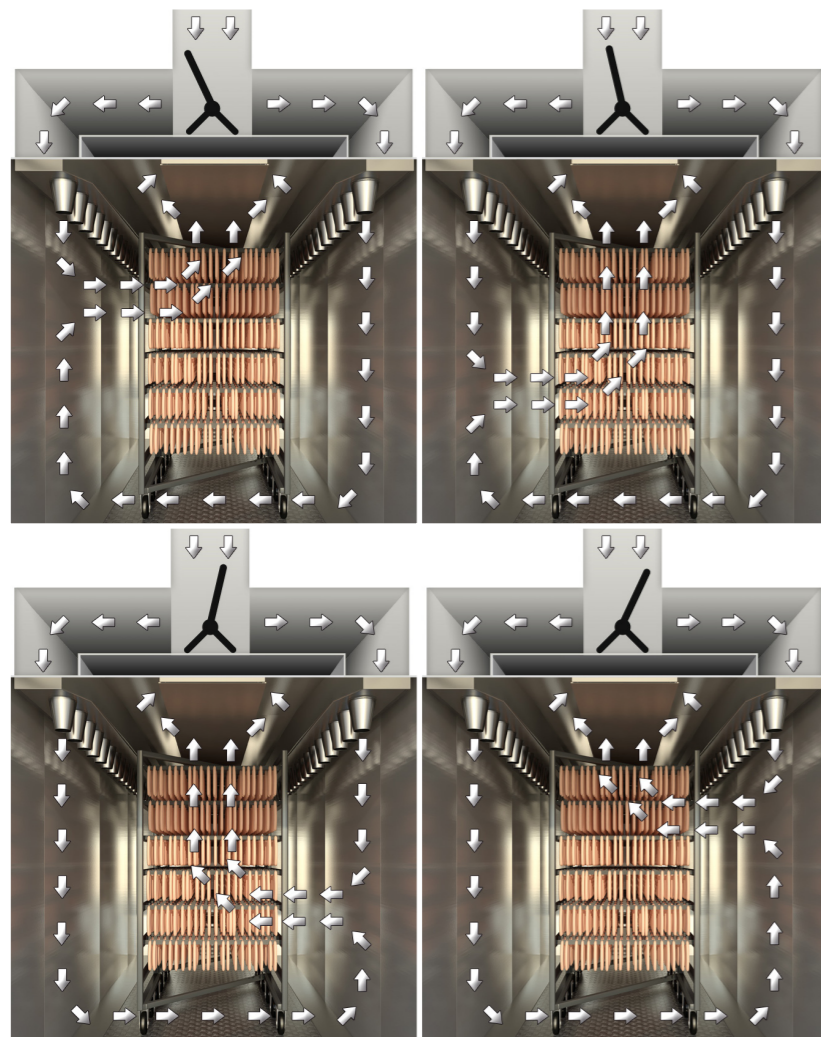


# BENEFITS

1. TOP ENERGY EFFICIENCY
2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. HIGH LEVEL OF AUTOMATION & FLEXIBILITY
4. CAPTIVATING QUALITY
5. 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 Thermo-Compound-Installation is available in steam-heated, gas-heated and electrically-heated designs.



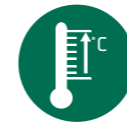
### DOOR VARIANTS

We supply a rolling door or a fully-automatic rising and falling door for the cooling zone and a fully-automatic rising and falling door for the heating zone to suit different requirements. The transition from the heating zone to the cooling zone can also be effected via a rising/falling door.



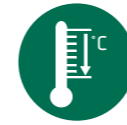
### FULLY AUTOMATIC CIP SYSTEM

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.



### COOKING FACILITY

The cooking facility, which is used to sterilize the installation chamber as well as cook the products, allows cooking with steam. This option applies to the cooling zone of the Thermo-Compound-Installation.



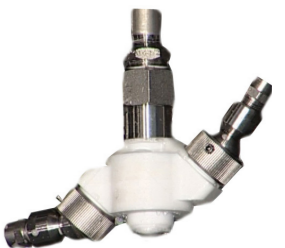
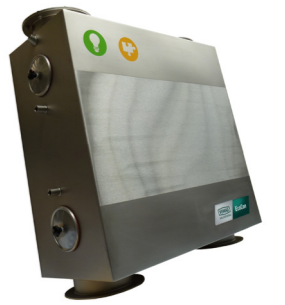
### COLD-SMOKING FACILITY

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



### ICE-WATER CIRCULATION SYSTEM

Cold shower water is conditioned and returned to the process by an energy-saving recycling system for packed products in a water-impermeable casing.





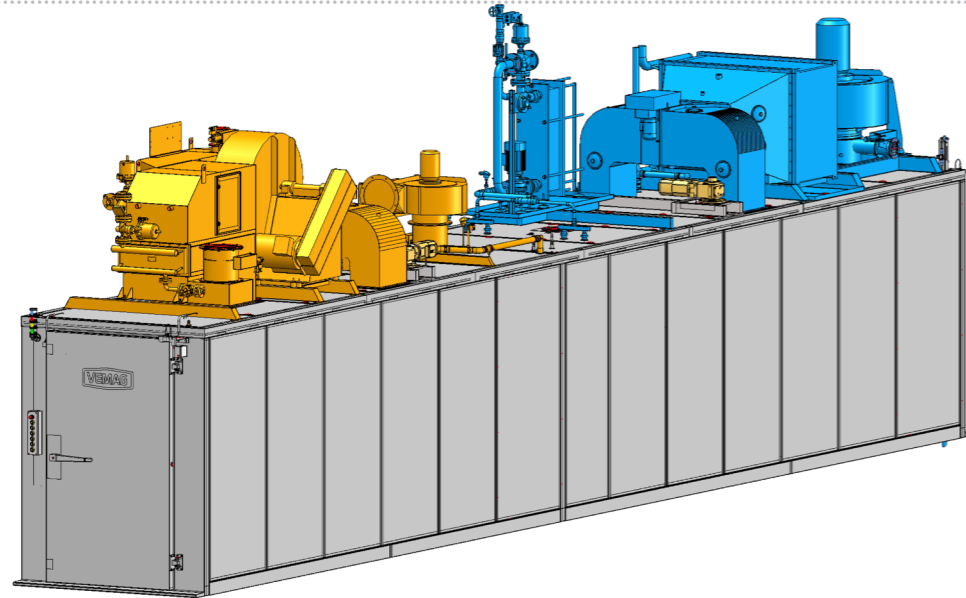


Fig.1 TVA 6+6, AEROMAT with intensive cooling installation downstream

	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS			INTERNAL DIMENSIONS	
		LENGTH	WIDTH	HEIGHT INCL. MACHINE	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
		mm	mm	mm	mm	m <sup>2</sup>
1-ROW	3+3	7658	1920	3658	3150x1025	3.2
	4+4	9768	1920	3732	4200x1025	4.3
	5+5	11878	1920	3910	5250x1025	5.4
	6+6	13988	1920	3921	6300x1025	6.5
	8+8	18208	1920	4095	8400x1025	8.6
	10+10	22428	1920	4531	10500x1025	10.8
2-ROW	2x3+2x3	7658	3600	3910	3150x2050	6.5
	2x4+2x4	9768	3600	4080	4200x2050	8.6
	2x6+2x6	13988	3600	4230	6300x2050	12.9

**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
- (1): only with steam-heated (2): not with electrically-heated

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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# TVA

## Thermo-Compound-Installation

The Thermo-Compound-Installation is a hot-smoking and cooking installation with automatic conveying to an intensive cooling installation downstream. The perfect installation for reddening, drying, warm and hot-smoking, boiling, cooking and hot-air cooking in the hot-smoking and cooking sphere. The food is then cooled down with shower water and air in the intensive cooling section.

