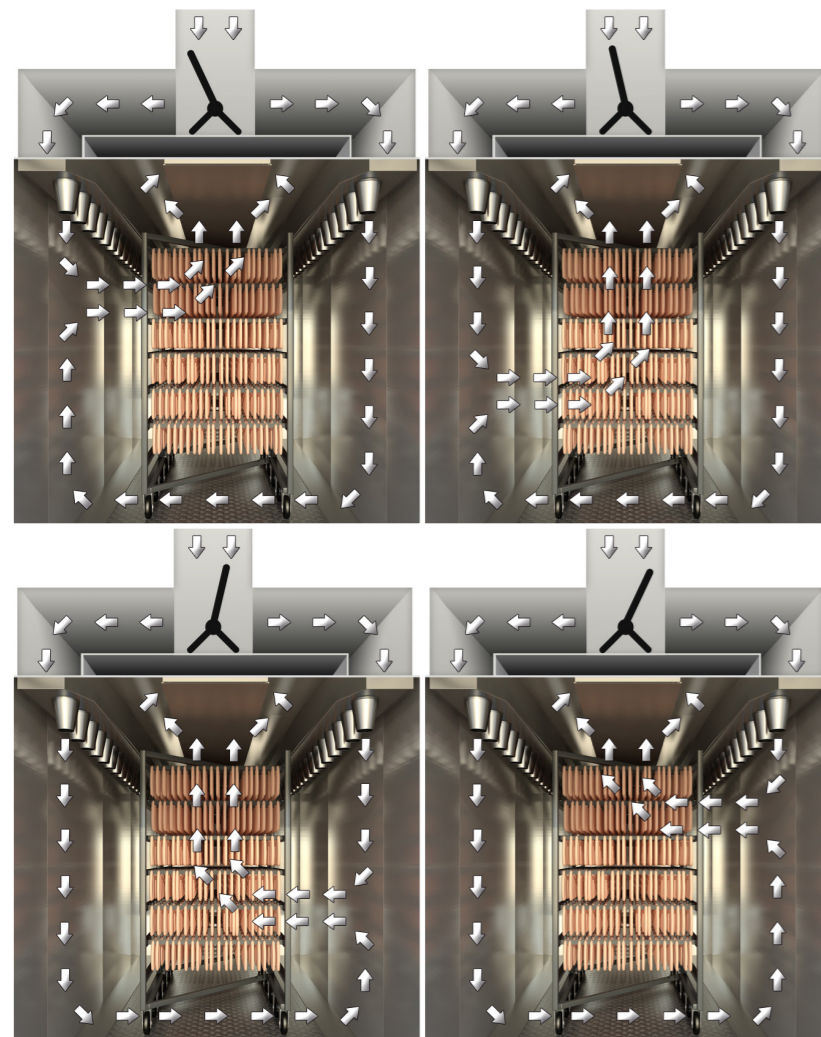


# BENEFITS

1. TOP ENERGY EFFICIENCY
2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. HIGH LEVEL OF FLEXIBILITY
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.

To learn more about the AEROMAT<sup>BAKE</sup>, scan the QR Code below:



Fig. VEMAG ANLAGENBAU 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 (MICROMAT<sup>ANALYZER</sup>)

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<sup>BAKE</sup> 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.



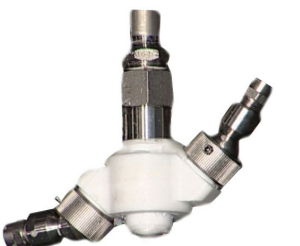
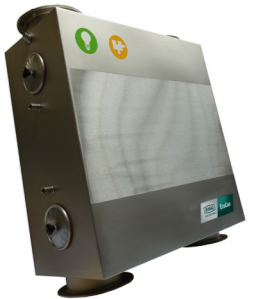
### COLD-SMOKING FACILITY

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



### ARRANGEMENT OF THE MACHINE

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



# TECHNICAL DATA

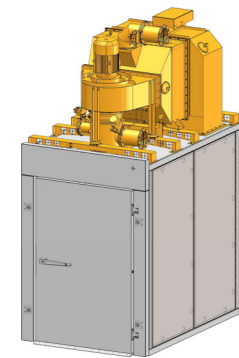


Fig 1: 1x2 Maschine on top

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.

MACHINE			NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS				INNER DIMENSIONS	
				LENGTH	WIDTH	DEPTH	HEIGHT INCL. MACHINE	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
				mm	mm	mm	mm	mm	m²
1-ROW	ON TOP	REAR	2	2.413	1.920/1.750	1.466	3.170/3.320; 3.780/3.930	2.100 x 1.025	2,2
		3	3.468	1.920/1.750	1.267	3.224 ; 3.654	3.150 x 1.025	3,2	
		4	4.523	1.920/1.750	1.603	3.266 ; 3.932	4.200 x 1.025	4,3	
		5	5.578	1.920/1.750	-	3.910	5.250 x 1.025	5,4	
		6	6.633	1.920/1.750	-	3.921/4.069	6.300 x 1.025	6,5	
		8	8.747	1.920/1.750	-	4.095/4.241	8.400 x 1.025	8,6	
		10 <sup>(2)</sup>	10.857	1.920	-	4.531	10.500 x 1.025	10,8	
2-ROW	ON TOP	REAR	4	2.413	3.300	1.131	3.263 ; 3.580	2.100 x 2.050	4,3
		6	3.468	3.300	1.384	3.411 ; 3.910	3.150 x 2.050	6,5	
		8	4.523	3.300	1.531	3.411 ; 4.080	4.200 x 2.050	8,6	
		10 <sup>(2)</sup>	5.578	3.300	-	4.080	5.250 x 2.050	10,8	
		12 <sup>(2)</sup>	6.633	3.300	-	4.230	6.300 x 2.050	12,9	
		14 <sup>(1) (2)</sup>	7.688	3.300	-	4.818	7.350 x 2.050	15,1	

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

NUMBER OF TROLLEYS	2	3	4	5	6	7	8	9	10	11	12	13	14
CAPACITY kg/day	5.345	8.017	10.690	13.362	16.035	18.707	21.380	24.052	26.725	29.397	32.070	34.742	37.415

Product capacity assumes you are running two shifts of 7 hours each with a discharge quantity of 350 kg per trolley and a batch time of 110 min.

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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## PRODUCT INFORMATION

# AEROMAT<sup>BAKE</sup>

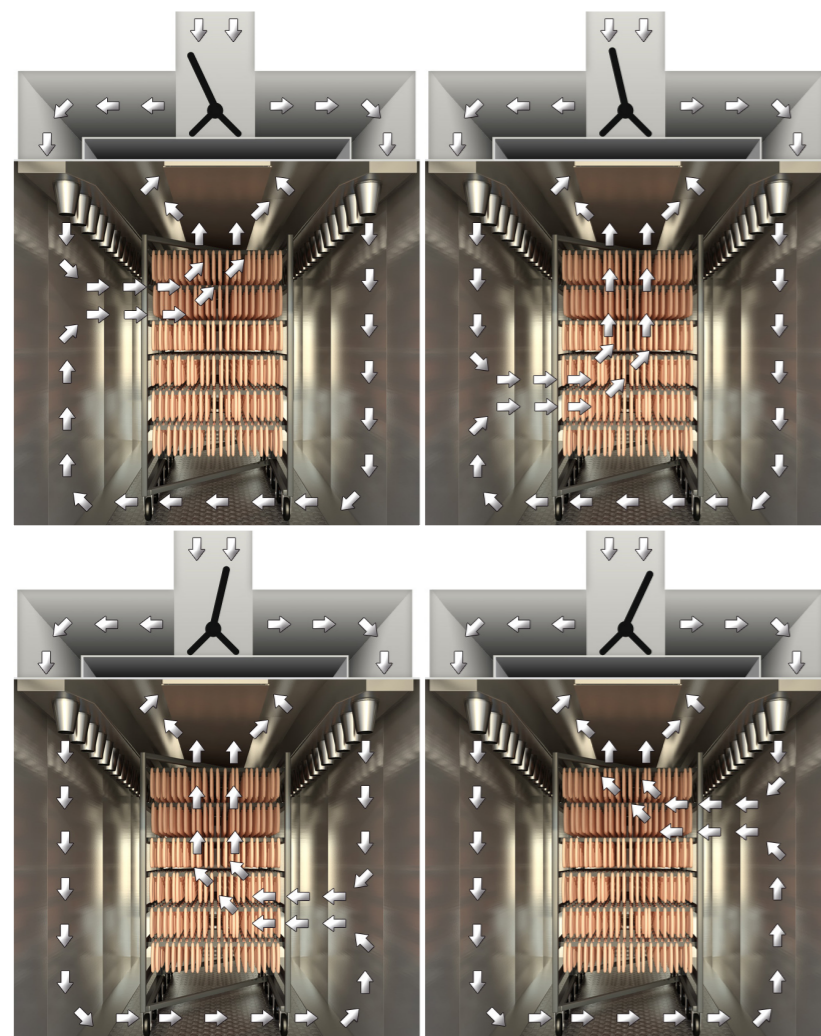
The AEROMAT<sup>BAKE</sup> is the perfect complete solution for a variety of different thermal treatments. The combined installation for baking, reddening, drying, smoking, boiling, cooking and cold-smoking will give you optimum product results at any time. 🍴



# 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.

To learn more about the AEROMAT<sup>COMPOUND</sup>, scan the QR Code below:



Fig. VEMAG ANLAGENBAU air change flap

# OPTIONS



### Eco<sup>CON</sup> 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 (MICROMAT<sup>ANALYZER</sup>)

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.



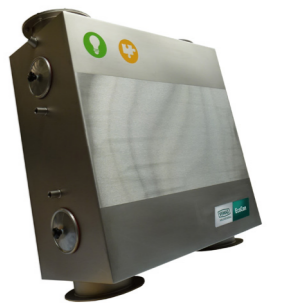
### COLD-SMOKING FACILITY

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.



# TECHNICAL DATA

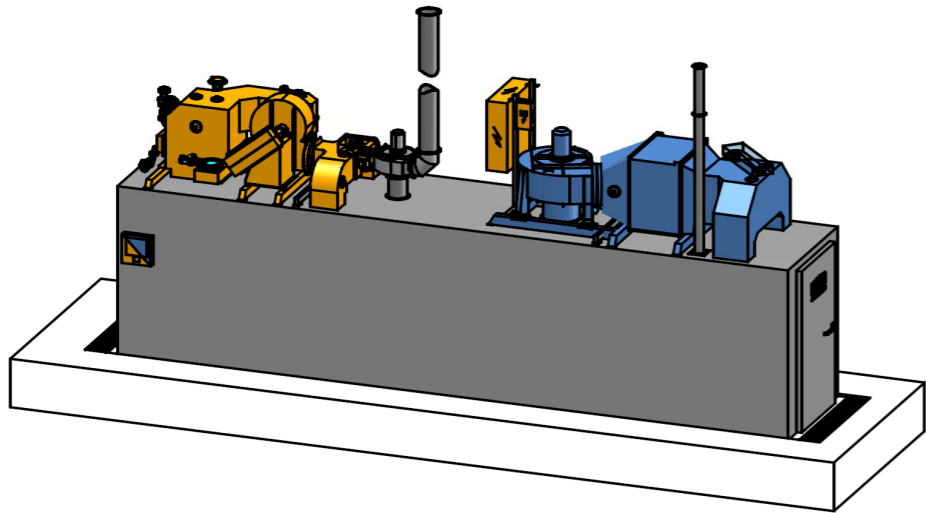


Fig.1 AEROMAT<sup>COMPOUND</sup> 6+6, AEROMAT with intensive cooling installation downstream

	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

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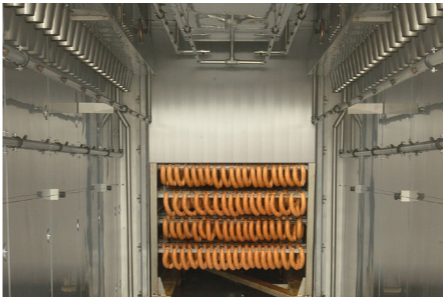
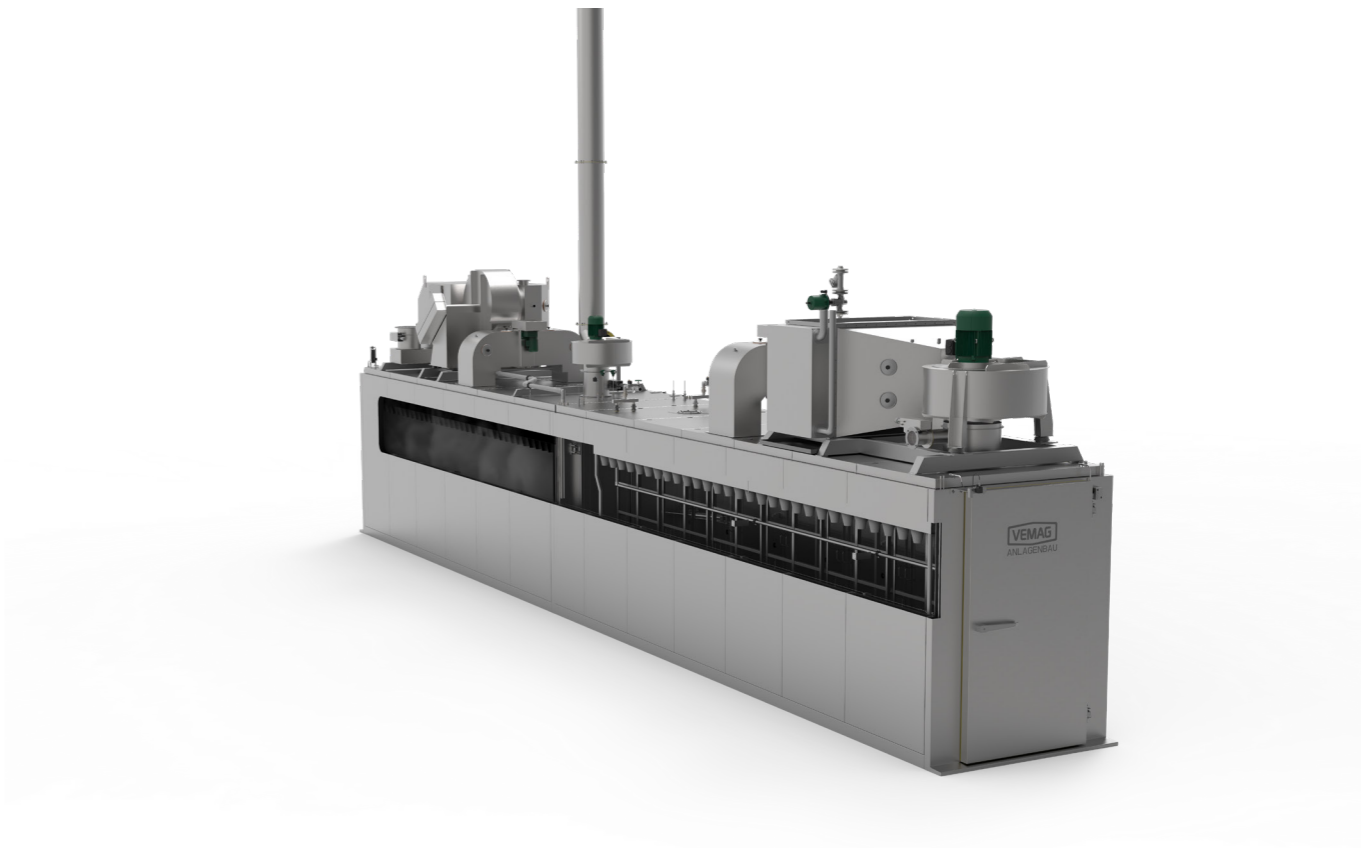
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## PRODUCT INFORMATION

# AEROMAT<sup>COMPOUND</sup>

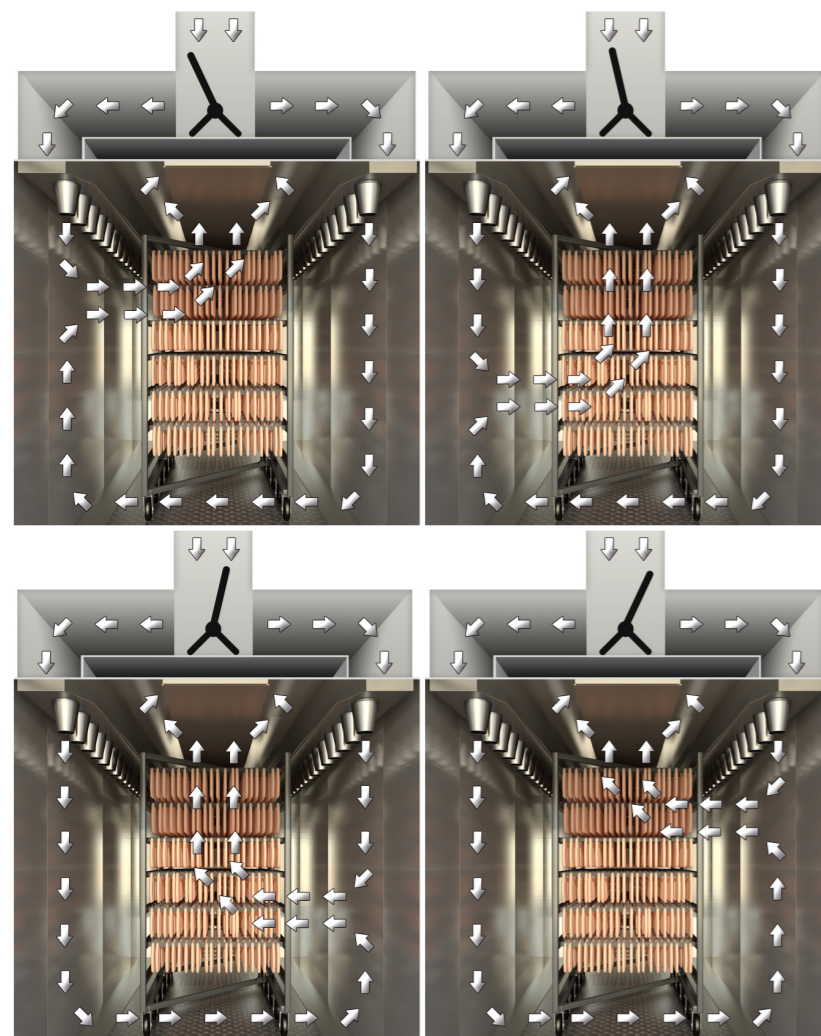
The AEROMAT<sup>COMPOUND</sup> is a hot-smoking and cooking installation with automatic conveying to an intensive cooling installation downstream. The perfect installation for reddening, drying, warm and hot-smoking, boiling, cooking and hot-air cooking in the hot-smoking and cooking sphere. The food is then cooled down with shower water and air in the intensive cooling section. ❧



# BENEFITS

1. TOP ENERGY EFFICIENCY
2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. CAPTIVATING QUALITY
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.

Optionally, the AEROMAT<sup>COOK POWER</sup> is also suitable for product cooling by means of a shower, but also for pasteurizing vacuum-packed goods.

To learn more about the AEROMAT<sup>COOK POWER</sup>, scan the QR Code below:



Fig. VEMAG ANLAGENBAU air change flap

# OPTIONS



### 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 (MICROMAT<sup>ANALYZER</sup>)

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



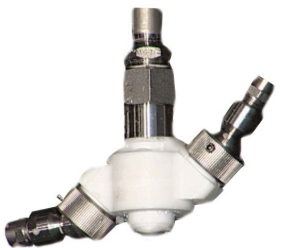
### ETHERNET CONNECTION

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



### 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.



TECHNICAL DATA

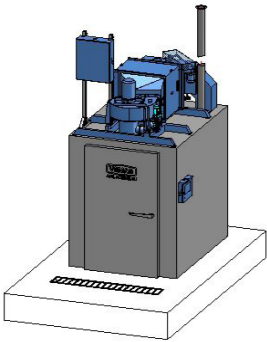


Fig.: One-row

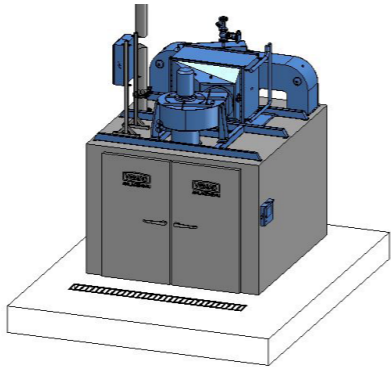


Fig.: Two-row

MACHINE	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS				INTERNAL DIMENSIONS	
		LENGTH	WIDTH	DEPTH	HEIGHT INCL. MACHINE	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
		mm	mm	mm	mm	mm	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

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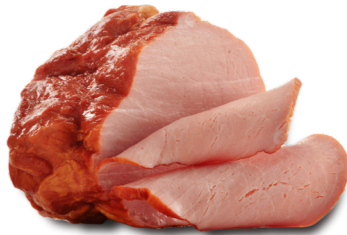
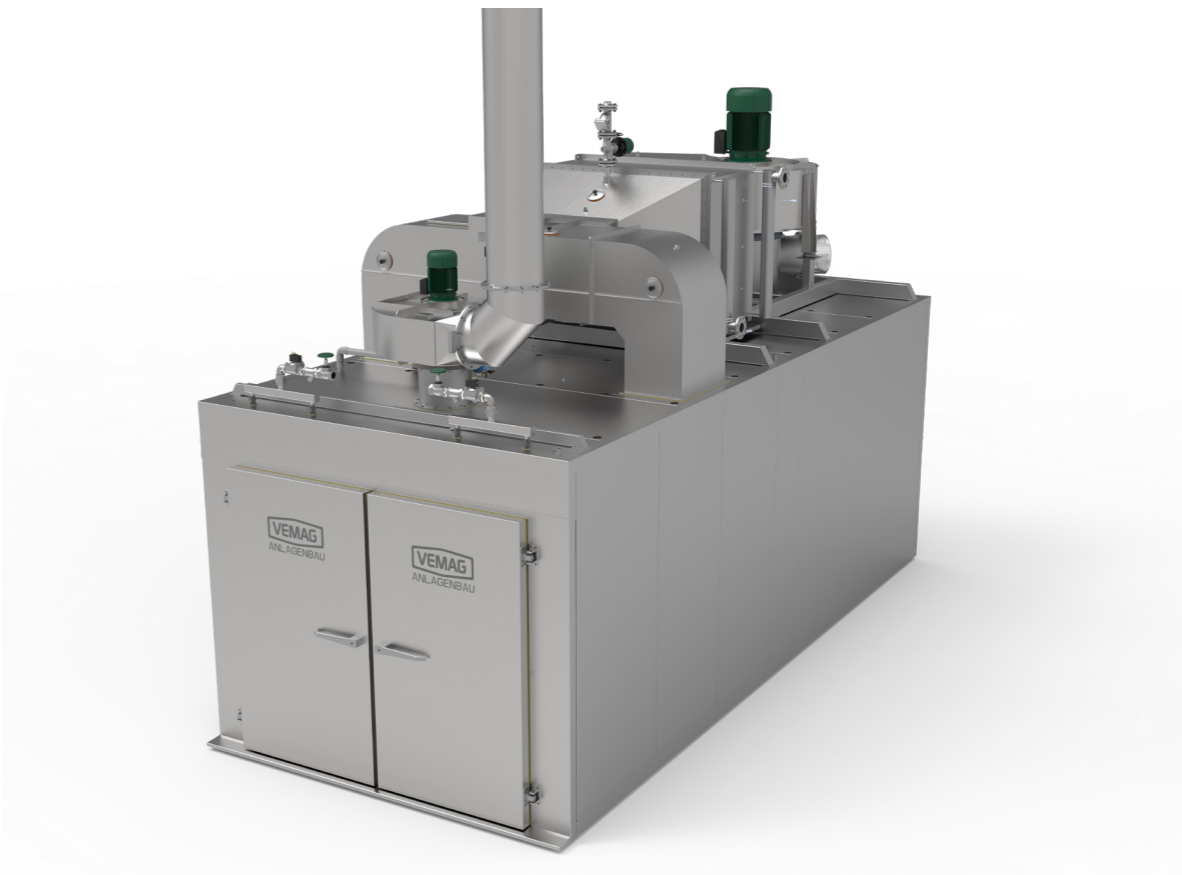
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PRODUCT INFORMATION

AEROMAT<sup>COOK POWER</sup>

The AEROMAT<sup>COOK POWER</sup> is the bigger alternative of the AEROMAT<sup>COOK</sup>. Due to the ability of cooking your product lying or hanging very densely packed, the installation suits perfectly for the refining of cooked ham or scalded sausages on smoke trolleys in huge productions.



# BENEFITS

**1.** TOP ENERGY EFFICIENCY

**2.** ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS

**3.** CAPTIVATING QUALITY

## FLOW CONDITIONS

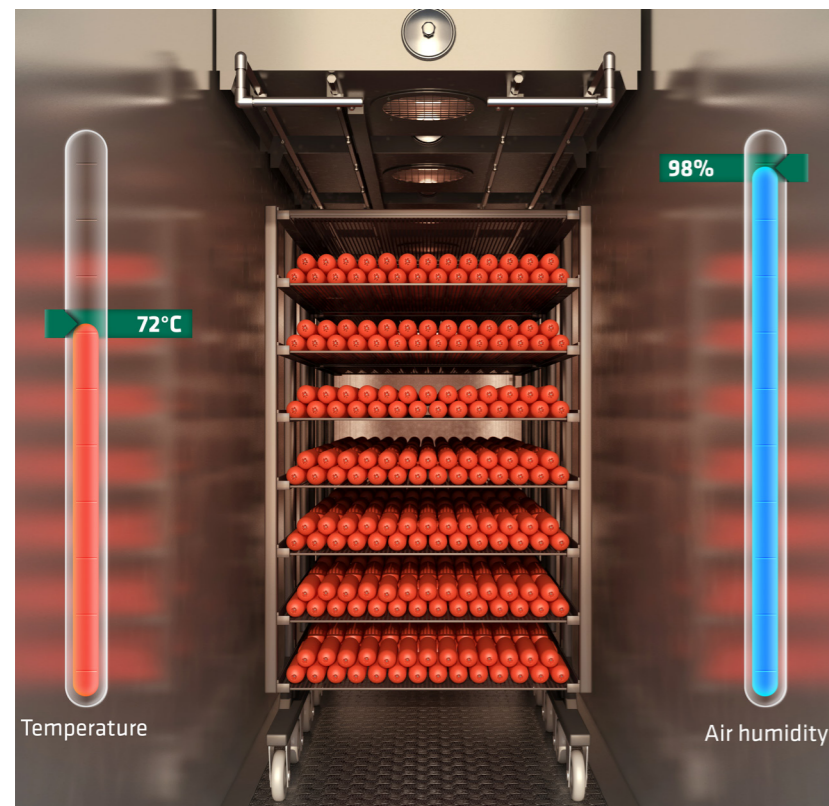


Fig. View into an AEROMAT<sup>COOK</sup>

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.

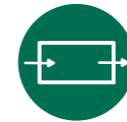
The cooking installation works with low-pressure steam and additional distribution of air via fans on the chamber ceiling. A constant temperature in the whole chamber guarantees an even core temperature for each individual product. The result is a product of consistent quality which is always perfect.

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.

To learn more about the AEROMAT<sup>COOK</sup>, scan the QR Code below:



# OPTIONS



## DOOR VARIANTS

We supply a transit-design door for different applications.



## CENTRAL MANAGING AND DOCUMENTATION SYSTEM (MICROMAT<sup>ANALYZER</sup>)

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

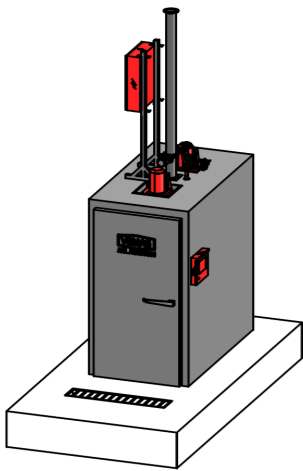


Fig.: One-row

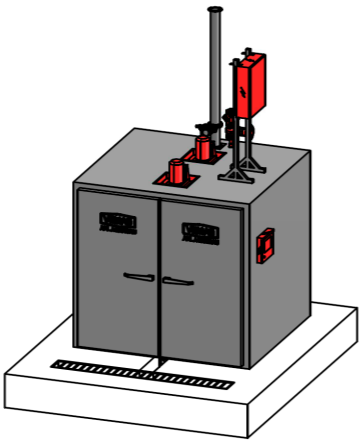


Fig.: Two-row

	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS			INTERNAL DIMENSIONS	
		LENGTH	WIDTH	HEIGHT	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
		mm	mm	mm	mm	m²
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
	8	8747	1400	3092	8400x1025	8.6
2-ROW	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

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## PRODUCT INFORMATION

# AEROMAT<sup>COOK</sup>

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.



# BENEFITS

1. TOP ENERGY EFFICIENCY
2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. CAPTIVATING QUALITY
4. OUTSTANDING HYGIENE

## Compact Cooling Elements

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 AEROMAT<sup>COOL COMPACT</sup> works with distribution of air via fans on the chamber ceiling. The result is a perfectly cooled product of consistent quality. The desired cooling processes are specified, controlled and evaluated by the installation control unit. Due to the relocation of the cooling elements into the canals, a major part of the roof construction is no longer required and minimizes the space requirements significantly.

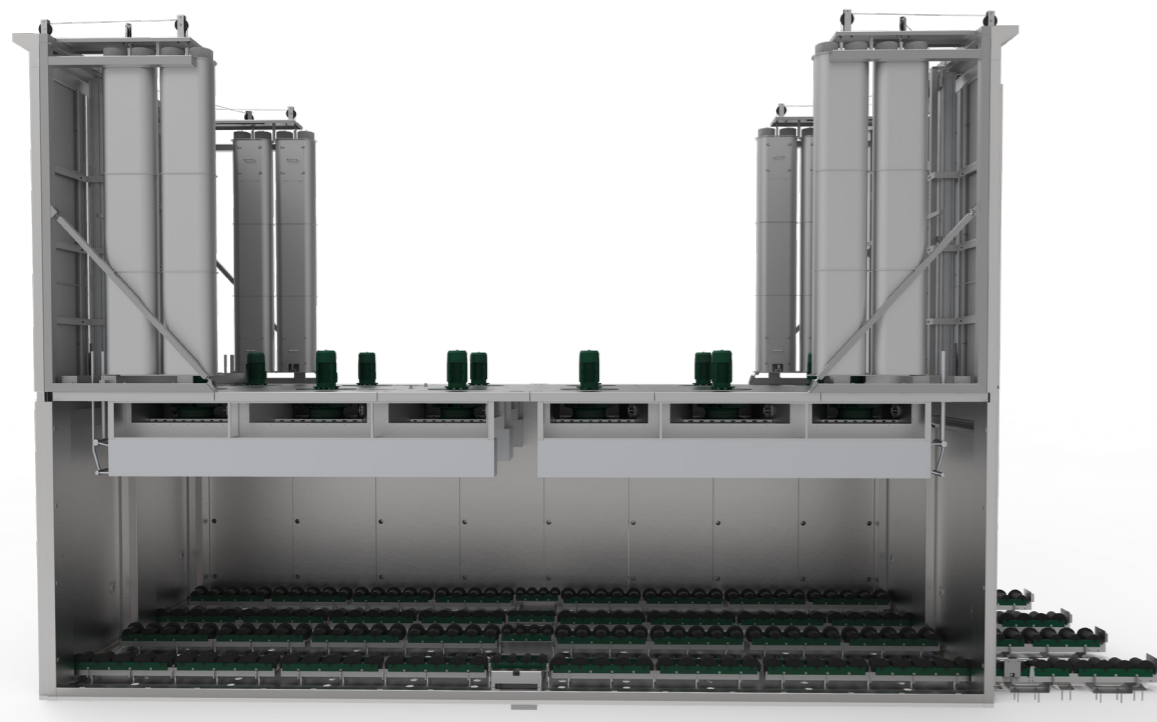


Fig. Version with automatic floor transport and lifting-lowering doors

# OPTIONS



### 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 a transit-design door for different applications.



### 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.



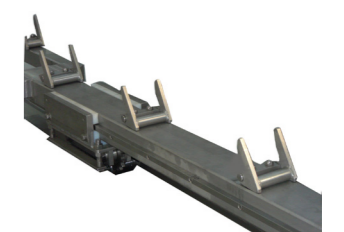
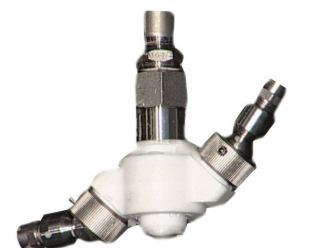
### CENTRAL MANAGING AND DOCUMENTATION SYSTEM (MICROMAT<sup>ANALYZER</sup>)

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.



# TECHNICAL DATA

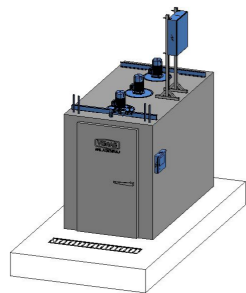


Fig.: One-row

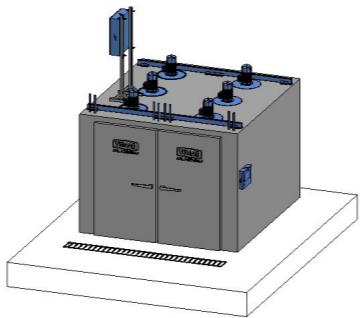


Fig.: Two-row

	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS			INTERNAL DIMENSIONS	
		LENGTH	WIDTH	HEIGHT	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
		mm	mm	mm	mm	m²
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
	8	8747	1400	3092	8400x1025	8.6
2-ROW	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

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[www.vemag-anlagenbau.com](http://www.vemag-anlagenbau.com)

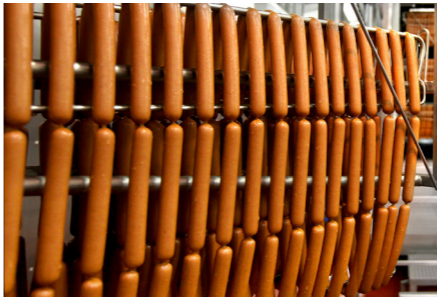
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## PRODUCT INFORMATION

# AEROMAT<sup>COOL COMPACT</sup>

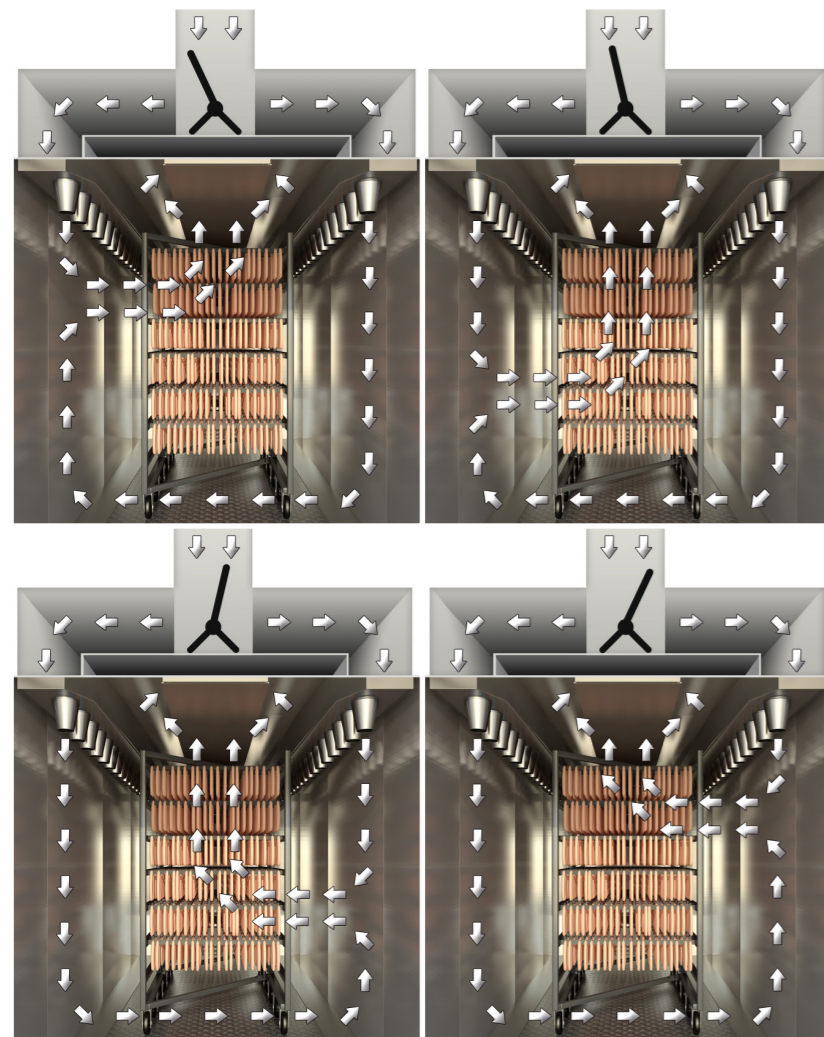
The AEROMAT<sup>COOL COMPACT</sup> is the perfect solution for combined water-air-cooling. Sausages, meat products and fish, as well as other suitable foods, are cooled to a certain core temperature with shower water and air immediately after the heat treatment and cooled evenly to the desired core temperature.



# BENEFITS

1. TOP ENERGY EFFICIENCY
2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. CAPTIVATING QUALITY
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.

To learn more about the AEROMAT<sup>COOL</sup>, scan the QR Code below:



Fig. VEMAG ANLAGENBAU 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.



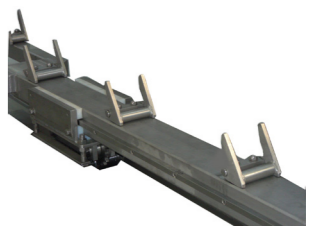
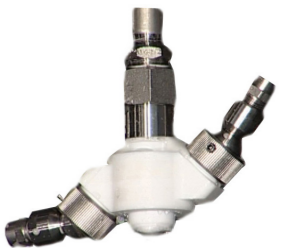
### CENTRAL MANAGING & DOCUMENTATION SYSTEM (MICROMAT<sup>ANALYZER</sup>)

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.



# TECHNICAL DATA

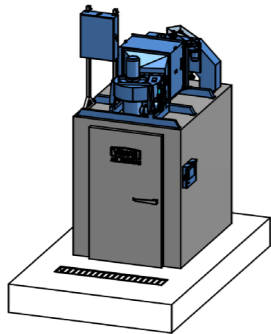


Fig.: One-row

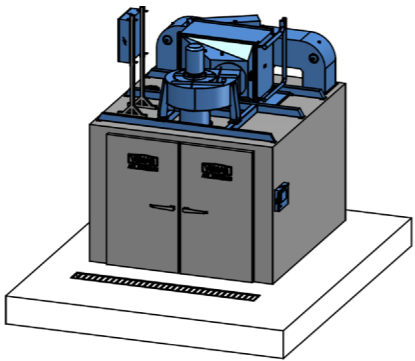


Fig.: Two-row

MACHINE	NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS				INTERNAL DIMENSIONS	
		LENGTH	WIDTH	DEPTH	HEIGHT INCL. MACHINE	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT
		mm	mm	mm	mm	mm	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

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## PRODUCT INFORMATION

# AEROMAT<sup>COOL</sup>

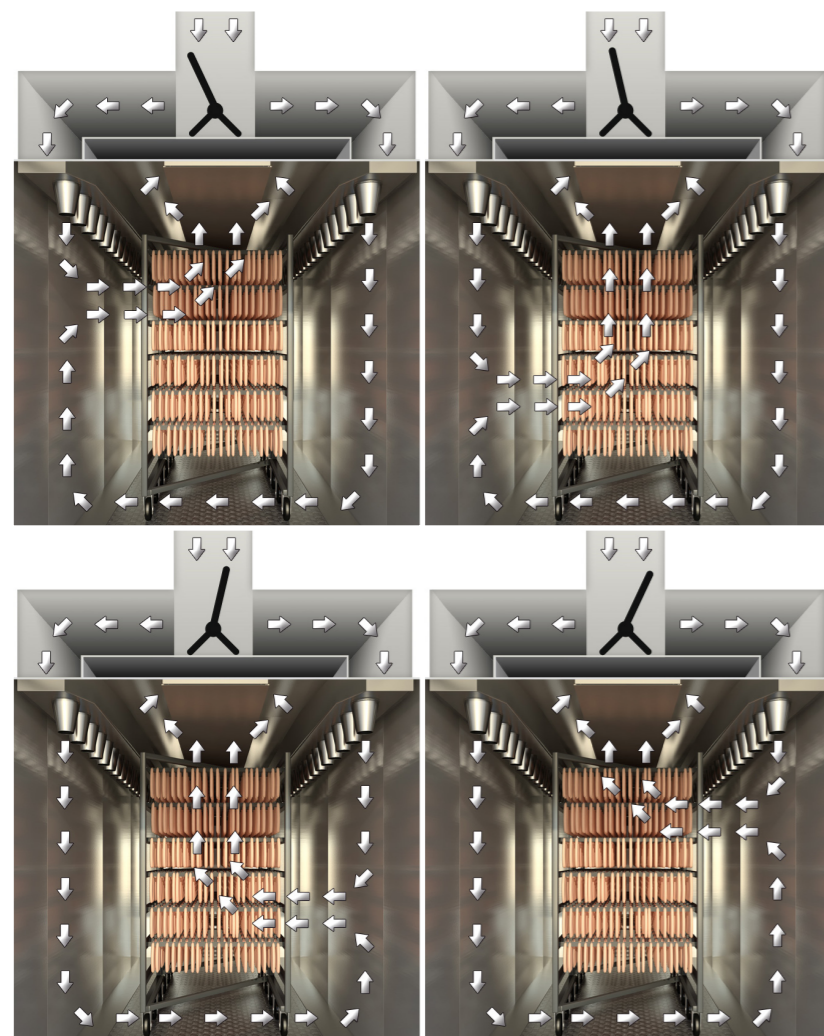
The AEROMAT<sup>COOL</sup> is the perfect solution for combined water/air cooling. Sausage, meat products and fish, as well as other suitable foods, are cooled to a certain core temperature with shower water and air immediately after the heat treatment. The product can be packed immediately.



# BENEFITS

1. TOP ENERGY EFFICIENCY
2. ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS
3. HIGH LEVEL OF FLEXIBILITY
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.

To learn more about the AEROMAT, scan the QR Code below:



Fig. VEMAG ANLAGENBAU 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 (MICROMAT ANALYZER)

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 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.



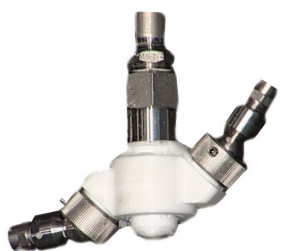
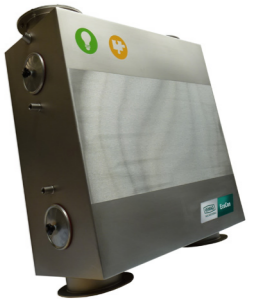
### AUTOMATIC FLOOR CONVEYOR

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



### ARRANGEMENT OF THE MACHINE

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



TECHNICAL DATA

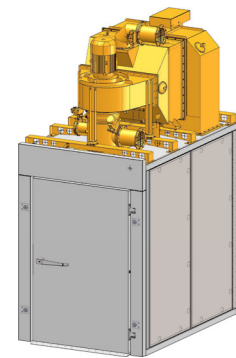


Fig 1: 1x2 Maschine on top

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.

MACHINE		NUMBER OF TROLLEYS	EXTERNAL DIMENSIONS				INNER DIMENSIONS		
			LENGTH	WIDTH	DEPTH	HEIGHT INCL. MACHINE	EFFECTIVE WIDTH x LENGTH	EFFECTIVE FOOTPRINT	
			mm	mm	mm	mm	mm	m²	
1-ROW	ON TOP	REAR	2	2.413	1.920/1.750	1.466	3.170/3.320; 3.780/3.930	2.100 x 1.025	2,2
			3	3.468	1.920/1.750	1.267	3.224 ; 3.654	3.150 x 1.025	3,2
			4	4.523	1.920/1.750	1.603	3.266 ; 3.932	4.200 x 1.025	4,3
		ON TOP	5	5.578	1.920/1.750	-	3.910	5.250 x 1.025	5,4
			6	6.633	1.920/1.750	-	3.921/4.069	6.300 x 1.025	6,5
			8	8.747	1.920/1.750	-	4.095/4.241	8.400 x 1.025	8,6
			10 <sup>(2)</sup>	10.857	1.920	-	4.531	10.500 x 1.025	10,8
2-ROW	ON TOP	REAR	4	2.413	3.300	1.131	3.263 ; 3.580	2.100 x 2.050	4,3
			6	3.468	3.300	1.384	3.411 ; 3.910	3.150 x 2.050	6,5
			8	4.523	3.300	1.531	3.411 ; 4.080	4.200 x 2.050	8,6
		ON TOP	10 <sup>(2)</sup>	5.578	3.300	-	4.080	5.250 x 2.050	10,8
			12 <sup>(2)</sup>	6.633	3.300	-	4.230	6.300 x 2.050	12,9
			14 <sup>(1)(2)</sup>	7.688	3.300	-	4.818	7.350 x 2.050	15,1

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

NUMBER OF TROLLEYS	2	3	4	5	6	7	8	9	10	11	12	13	14
CAPACITY kg/day	5.345	8.017	10.690	13.362	16.035	18.707	21.380	24.052	26.725	29.397	32.070	34.742	37.415

Product capacity assumes you are running two shifts of 7 hours each with a discharge quantity of 350 kg per trolley and a batch time of 110 min.

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PRODUCT INFORMATION

AEROMAT

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. 🍷



# BENEFITS

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3. HIGH LEVEL OF FLEXIBILITY
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## FLOW CONDITIONS

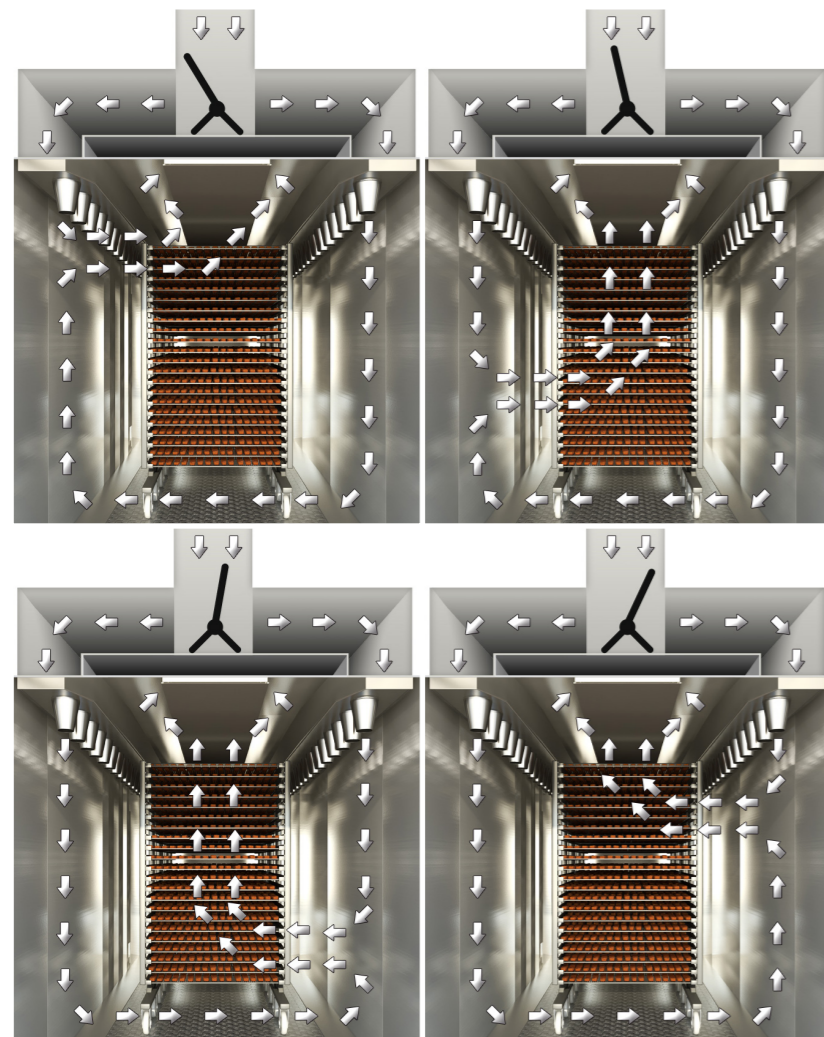


Fig. VEMAG ANLAGENBAU air change flap

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### TYPE OF HEATING

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### FULLY AUTOMATIC CIP SYSTEM

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### ARRANGEMENT OF THE MACHINE

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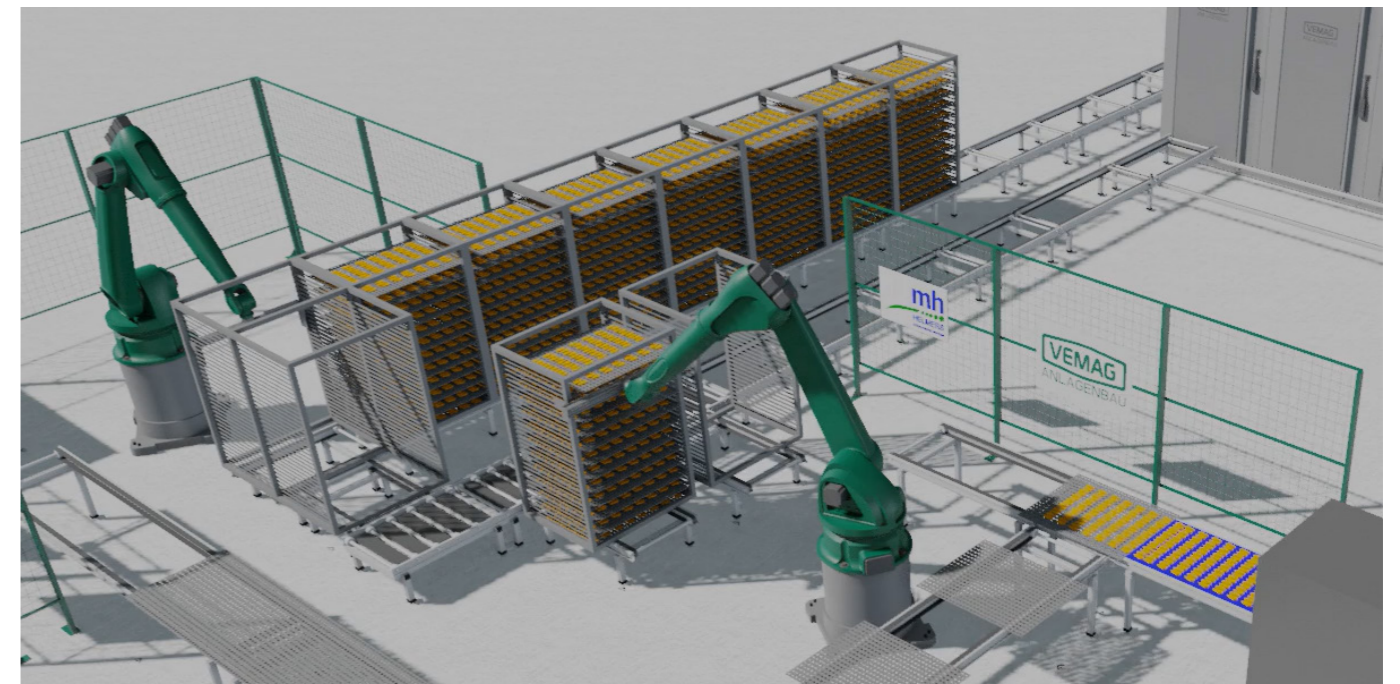
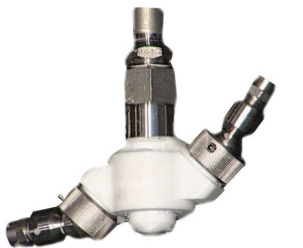
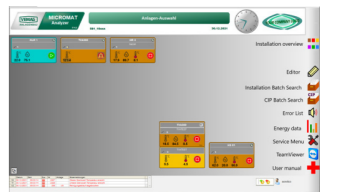
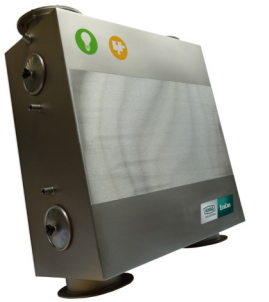


Fig. Automatic loading of trolleys and automatic transport - All from a single source!

# TECHNICAL DATA

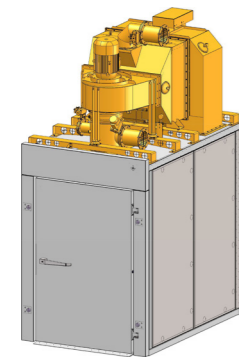


Fig 1: 1x2 Maschine on top

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		4	4.523	1.920/1.750	1.603	3.266 ; 3.932	4.200 x 1.025	4,3	
		5	5.578	1.920/1.750	-	3.910	5.250 x 1.025	5,4	
		6	6.633	1.920/1.750	-	3.921/4.069	6.300 x 1.025	6,5	
		8	8.747	1.920/1.750	-	4.095/4.241	8.400 x 1.025	8,6	
		10 <sup>(2)</sup>	10.857	1.920	-	4.531	10.500 x 1.025	10,8	
2-ROW	ON TOP	REAR	4	2.413	3.300	1.131	3.263 ; 3.580	2.100 x 2.050	4,3
		6	3.468	3.300	1.384	3.411 ; 3.910	3.150 x 2.050	6,5	
		8	4.523	3.300	1.531	3.411 ; 4.080	4.200 x 2.050	8,6	
		10 <sup>(2)</sup>	5.578	3.300	-	4.080	5.250 x 2.050	10,8	
		12 <sup>(2)</sup>	6.633	3.300	-	4.230	6.300 x 2.050	12,9	
		14 <sup>(1)/(2)</sup>	7.688	3.300	-	4.818	7.350 x 2.050	15,1	

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PRODUCT INFORMATION

# AEROMAT for pet food application

The AEROMAT is the highly efficient drying installation for drying meat for dog and pet snacks.  
The installation is suitable for both lying and hanging products such as sticks, chewing strips, meat balls or bones.

