VEMAG
ANLAGENBAU
TASTE MANUAL
2.0

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Version 2.0

NOTE

The programs quoted in the manual are general basic configurations which you can use as a starting point to adapt your process individually and specifically to suit your own requirements.

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VEMAG ANLAGENBAU

We build your solution

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Wolfgang Elsner, Butcher Master
Food Technologist at VEMAG ANLAGENBAU GmbH

Foreword

You make sausage. So do I!
I started out as a third-generation craftsman in a 100 year-old family business and am now using state-of-the-art technology at VEMAG ANLAGENBAU.
My experience shows that even the best sausage is only as good as the installation system in which you refine it.
In-house here at VEMAG ANLAGENBAU, we optimize technology, refine flavour and always approach everything from the customer's point of view. In other words, we care about the quality of your sausage. I have put together my recommendations here so that you can routinely produce delicious results.
To "fine-tune taste" still further, you can optimize the smoking, drying and cooking parameters using the program technology. You know this, of course, but sometimes it's good to talk about these things.

Boiled Sausage

WIENER SAUSAGE

IN LINE WITH CODE 2.221.03 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

Wiener sausage, also known as Frankfurter sausage, is a classic of German cuisine and is typically produced in lamb casings with a calibre of 18 - 24.
For best results, we recommend using the AEROMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	50	100			100	0		10
2	DRY INTENSIVELY	55	0			100	0		15
3	DRY INTENSIVELY	60	0			100	0		15
4	SMOKE	65	0			80	0		15
5	COOKING	78	100	72		100	0		
6	SHOWER + CIRC. AIR	1	0			100	80		3
7	SHOWER + CIRC. AIR	1	0			100	60		5
8	SHOWER + CIRC. AIR	1	0			100	20		2

ITALIAN MORTADELLA

The Italian classic is made differently depending on the region in question.
The boiled sausage is produced in fibrous casings with a calibre >100.
For best results, we recommend using the AEROMAT, the AEROMAT COOL, the CLIMAMAT or the AEROMAT COMPOUND.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING AUTO	50	70	40		100	0		
2	DRYING AUTO	60	40	50		100	0		
3	DRYING AUTO	70	30	60		100	0		
4	DRYING AUTO	80	20	70		100	0		
5	DRYING AUTO	85	20	72		100	0		
6	AIR COOLING	1		20					

HOT DOG

IN LINE WITH CODE 2.221.03 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

The boiled sausage in a long bread roll, famous all over the world, the USA's hot dog. The hot dog sausage is produced in a cellulose casing with a calibre of 18.
For best results, we recommend using the AEROMAT or the AEROMAT COMPOUND in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	50	0			100	0		10
2	DRYING INTENSIVE	55	0			100	0		15
3	DRYING INTENSIVE	60	0			100	0		15
4	SMOKE	65	0			80	0		15
5	COOKING	78	100	72		100	0		
6	SHOWER + CIRC. AIR	1	0			100	80		3
7	SHOWER + CIRC. AIR	1	0			100	60		5
8	SHOWER + CIRC. AIR	1	0			100	20		

DOKTORSKAJA

Traditional Russian boiled sausage.
Made in beef casings of calibre >80.
For best results, we recommend using the VEMAG ANLAGENBAU AEROMAT or the AEROMAT COMPOUND in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	50	0	45		100	0		
2	DRYING INTENSIVE	55	0			100	0		20
3	DRYING INTENSIVE [1]	60	0			100	0		25
4	SMOKE [2]	65	0			80	0		10
5	COOKING	78	100	72		100	0		
6	SHOWER + CIRC. AIR	1	0			100	40		10
7	SHOWER + CIRC. AIR	1	0	20		100	20		
8	SHOWER + CIRC. AIR	1	0	15		100	10		

[1] Surface must be warm and dry and be red in colour.
[2] Alternatively without smoke.

KIELBASA

A classic sausage with polish roots, calibre 32-34 in a small pig intestine casing. For this hot smoke product in best quality, we recommend using the AEROMAT.
Perfect smoking results can be achieved with the H501 FRICTION & H504 GLOW smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	55	0	40		100	0		
2	DRYING A	58	0			100	0		15
3	REDDENING	60	20			100	0		8
4	DRYING A	65	0			100	0		10
5	SMOKE	65	20			80	0		5
6	SMOKE	65	0			80	0		30
7	SMOKE	70	75			80	0		30
8	SMOKE	75	80			80	0		30
9	COOKING	78	85	72		100	0		
10	DRYING INTENSIVE	50	100			100	0		5

Scalded Sausage

SCALDED SALAMI

IN LINE WITH CODE 2.223.1 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

Savoury spiced coarse scalded product.
Scalded salami is usually produced in fibrous casings with a calibre >60.
For best results, we recommend using the AEROMAT, the AEROMAT COMPOUND, the AEROMAT COOL, the CLIMAMAT and the CLIMAMAT ALPAS or CLIMAMAT TEXTILE in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	55	0	40		100			
2	SMOKE	55	0			80			8
3	DRYING INTENSIVE [1]	65	0			100			40
4	SMOKE	70	0			80			20
5	DRYING AUTO	85	65	72		100			
6	AIR COOLING	1	0	20		100			
7	SMOKE	30	0			80			30
8	EVACUATE	0	0						10
9	POST DRYING IN CLIMAMAT TEXTILE [2]	14	78		AUTO	AUTO			

[1] Surface must be warm and dry and be red in colour.
[2] Alternatively without smoke.

SUCUK

Powerfully-seasoned salami from South-East Europe. It is made differently depending on the region in question.
We recommend calibre >30 in combination with the CLIMAMAT and CLIMAMAT ALPAS or CLIMAMAT TEXTILE.

CLIMAMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	RIPENING UA [1]	24-35	94		AUTO	100	0		
2	DRYING FA [2]	55	80	50	AUTO	100	0		
3	DRYING FA	65	80	58	AUTO	100	0		
4	DRYING FA	75	80	65	AUTO	100	0		
5	DRYING FA	68	80		AUTO	100	0	1	
6	AIR COOLING	1	0	18	AUTO	100	0		
7	POST DRYING IN CLIMAMAT TEXTILE [3]	14	78		AUTO	AUTO			

[1] pH must drop to 5.3. With starter cultures.
[2] Automatic fresh air
[3] Until desired loss achieved.

PEPPERONI

IN LINE WITH CODE 2.223.1 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

Pepperoni is an absolute classic, especially on pizza.
Typically produced in fibrous casings with a calibre >30. For best results, we recommend using the CLIMAMAT ALPAS, CLIMAMAT TEXTILE or hot-smoked in the AEROMAT.

CLIMAMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	RIPENING [1]	42	95		AUTO	100	0		
2	DRYING	55	85	50	AUTO	100	0		
3	DRYING	60	85	55	AUTO	100	0		
4	DRYING	55	85		AUTO	100	0	1	
5	DRYING	25	0	30	AUTO	100	0		
6	DRYING IN CLIMAMAT ALPAS 2	16	78		AUTO	100			

AEROMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

1	REDDENING	40	95	40	0	100	0		
2	DRYING	60 - 80	85	55-72	20	100	0		
3	DRYING IN CLIMAMAT ALPAS 2	16	78	20	0	100			

[1] pH must drop to 5.3. With starter cultures.
[2] Until desired loss achieved.

SUMMER SAUSAGE

Savoury and unmistakable in taste, Summer Sausage is specially seasoned and matured. Caliber 50 in fibrous casing is recommended in combination with the CLIMAMAT ALPAS or CLIMAMAT TEXTILE and the AEROMAT.

AEROMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING [1]	40	90			100	0		
2	DRYING	60 - 80	85	55-72		100	0		
3	EVACUATE								5
4	SHOWER					0	80		10
5	DRYING IN CLIMAMAT ALPAS 2	16	78			100			

CLIMAMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

1	RIPENING	40	94		AUTO	100	0	2	
2	COOKING	60 - 80	85	55 - 72	AUTO		0		
3	SHOWER				AUTO	100	100		10
4	DRYING IN CLIMAMAT ALPAS 2	16	78			100			

[1] pH must drop to 5.3. With starter cultures.
[2] Until desired loss achieved.

CHORIZO

Spanish chorizo or Portuguese chouriço is a spicy, firm, coarse-grained raw pork sausage flavored with paprika and garlic. A hit in its homeland for decades, it now enjoys worldwide popularity. For best results we recommend the use of the CLIMAMAT TWIN or CLIMAMAT HIGHCUBE in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

Raw sausage

CLIMAMAT TWIN or CLIMAMAT HIGHCUBE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	RIPENING [1]	25	90		0	100	0		
2	DRYING A	20	86		AUTO	100	0	12	
3	DRYING A	18	84		AUTO	100	0	12	
4	DRYING A	16	80		AUTO	100	0	24	
5	DRYING A	16	78		AUTO	100	0	24	
6	DRYING A	16	76		AUTO	100	0	24	

[1] pH must drop to 5.3. With starter cultures.

SALAMI

IN LINE WITH CODE 2.211.04 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

The most widespread type of salami in Europe.
Salami is produced in calibres from 50 - 75.
For best results, we recommend using the CLIMAMAT and CLIMAMAT ALPAS or CLIMAMAT TEXTILE in combination with the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators.

CLIMAMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	RIPENING UA [1,2]	24-26	94		0	100			
2	SMOKE	24-26	94		0	80			10
3	DRYING A	20	90		AUTO	AUTO		8	
4	DRYING A	18	90		AUTO	AUTO		8	
5	DRYING A	18	88		AUTO	AUTO		8	
6	SMOKE	18	88		0	80			10
7	DRYING A	16	88		AUTO	AUTO		24	
8	SMOKE	16	88		0	80			10
9	DRYING A	16	86		AUTO	AUTO		24	
10	SMOKE	16	84		0	80			30
11	DRYING A	16	84		AUTO	AUTO		24	
12	SMOKE	16	84		0	80			30
13	DRYING A	16	82		AUTO	AUTO		24	
14	POST DRYING IN CLIMAMAT TEXTILE [3]	14	80		AUTO				

[1] pH must drop to 5.3. With starter cultures.
[2] Automatic fresh air
[3] Until desired loss achieved.

PURE PORC

IN LINE WITH CODE 2.211.11 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

The salami is produced in calibres >30.
For best results, we recommend using the CLIMAMAT in combination with the CLIMAMAT ALPAS or CLIMAMAT TEXTILE.

CLIMAMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	RIPENING UA [1,2]	24-26	94		0	100	0		
2	MOLD SUSPENSION	24-26	94		0	0	0		
3	DRYING A	22	90		AUTO	AUTO	0	8	
4	DRYING A	20	90		AUTO	AUTO	0	8	
5	DRYING A	18	88		AUTO	AUTO	0	8	
6	DRYING A	16	88		AUTO	AUTO	0	24	
7	DRYING A	16	86		AUTO	AUTO	0	24	
8	DRYING A	16	84		AUTO	AUTO	0	24	
9	DRYING A	16	82		AUTO	AUTO	0	24	
10	POST DRYING CLIMAMAT TEXTILE [3]	14	80						

[1] pH must drop to 5.3. With starter cultures.
[2] Automatic fresh air
[3] Until desired loss achieved.

AIR-DRIED SAUSAGE

IN LINE WITH CODE 2.211.17 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

Tasty air-dried salami is usually produced in calibres from 18 - 28.
In addition to the CLIMAMAT TWIN we recommend using the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators.

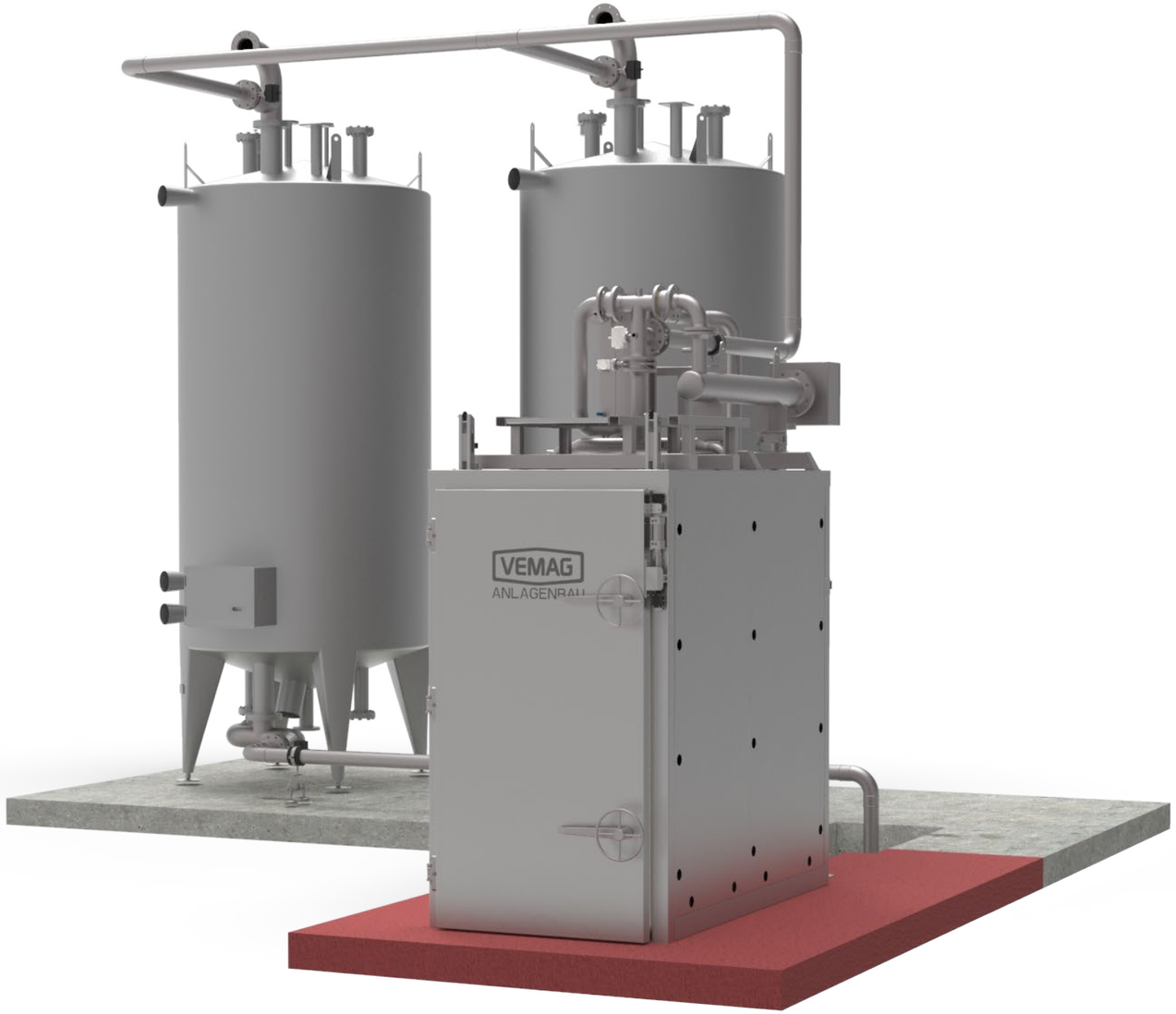
CLIMAMAT TWIN PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	RIPENING UA [1,2]	24-30	94		0	100	0		
2	SMOKE	30	94		0	80	0		10
3	DRYING A	30-35	85		AUTO	AUTO	0	8	
4	SMOKE	30-35	85		0	80	0	1	
5	DRYING A	30-35	80		AUTO	AUTO	0	8	
6	SMOKE	30-35	80		0	80	0	1	
7	DRYING A	30-35	75		AUTO	AUTO	0	8	
8	SMOKE	30-35	75		0	80	0	1	
9	DRYING A	20	75		AUTO	AUTO	0	8	

[1] pH must drop to 5.3. With starter cultures.
[2] Automatic fresh air

Use our fully equipped customer seminar and development center which offers a wide range of our installation portfolio for tests and demonstrations.
On a area of more than 500 m² we offer the unique opportunity of meeting individual customer demands.
Our specialists assure an individual support!

Cooked cured meat products



CULLIETTA (KASSLER HAM)

IN LINE WITH CODE 2.342.2 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

Cured pork which is then gently smoked. For best results, we recommend using the AEROMAT, the AEROMAT COOL or the AEROMAT COMPOUND in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT & AEROMAT COOL or AEROMAT COMPOUND PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	50	50	40		100	0		
2	DRYING INTENSIVE [1]	65	0		100	100	0		40
3	SMOKE	68	0			80	0		10
4	COOKING	75	100	72		100	0		
5	AIR COOLING	1	0	20	100				

[1] Surface must be warm and dry and be red in colour.

CURED HAM

IN LINE WITH CODE 2.341.1 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

For optimum results, the raw cured meat products are cured in the AEROMAT, AEROMAT COOL or AEROMAT COMPOUND and smoked in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT & AEROMAT COOL or AEROMAT COMPOUND PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	50	50	40		100	0		
2	DRYING INTENSIVE [1]	65	0		100	100	0		40
3	SMOKE	68	0			80	0		10
4	DRYING A	80	75	72		100	0		
5	AIR COOLING	1	0	20	100		0		

[1] Surface must be warm and dry and be red in colour.

SCALDED BACON

Thinly sliced and fried for consumption: It is impossible to imagine breakfast without bacon. A distinction is made between back bacon and belly bacon.
The product is mainly not heated through, but may well be heated through due to existing local regulations.
For best results we recommend the use of the AEROMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	50	0		100	100	0	2	
2	SMOKE	50	0			100	0		10
3	DRYING INTENSIVE	50	0		100	100	0		15
4	COOKING	68-78	100	64-72		100	0		

BACON

IN LINE WITH CODE 2.341.1 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

For optimum results, the raw cured product is cooked in the AEROMAT, the AEROMAT COOK POWER or the AEROMAT COMPOUND and smoked in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM BACON

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	54	50			100	0		20
2	DRYING INTENSIVE	54	0			100	0	1	30
3	SMOKE	54	0			80	0		15
4	DRYING INTENSIVE	54	0			100	0		15

AEROMAT PRODUCTION PROGRAM COOKED BACON

1	REDDENING	54	50			100	0		20
2	DRYING INTENSIVE	54	0			100	0	1	30
3	SMOKE	54	0			80	0		45
4	DRYING A	60-82	0	55-72	20	100	0		10

COOKED HAM

IN LINE WITH CODE 2.341.1 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

Cooked ham is a cooked cured product with a high protein content and low fat, which is made from pork.
Cooked ham is traditionally made from the uncut ham, which has been freed from rind and visible fat.
For best results we recommend the use of the VEMAG ANLAGENBAU AEROMAT COOK.

AEROMAT COOK PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	COOKING	55	100	40		100	0		
2	COOKING DELTA[1]	AUTO	100	68-72		100	0		

[1] For our quality-conscious customers

Raw cured meat products

AIR-DRIED HAM

IN LINE WITH CODE 2.461.1 FROM THE GERMAN FOOD MINISTRY GUIDELINES ON MEAT AND MEAT PRODUCTS

For basic-quality air-dried ham, we recommend using the AEROMAT in combination with the CLIMAMAT TEXTILE.
Optimum smoking results are obtained with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING [1]	35-40		30	100	100			
2	SMOKE	35-40				80		1	
3	DRYING FA [2]	35-40				AUTO		1	
4	SMOKE	35-40				80		1	
5	DRYING FA [3]	35-40			AUTO	AUTO		1	
6	POST MATURING CLIMAMAT TEXTILE [4]	12-14	70-75						

[1] Meat must be dry and have a strong red colour.
[2] Automatic fresh air
[3] Repeat the "Smoke" and "Dry AUTOMATICALLY" processes until the desired smoking colour is achieved.
[4] Until desired loss achieved.

DRY-CURED PORK LOIN

To make this delicacy, characterized by a sophisticated mix of herbs and spices, we recommend using the CLIMAMAT in combination with the CLIMAMAT ALPAS or CLIMAMAT TEXTILE.
For optimum smoking results, the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators should be used.

CLIMAMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING FA [1,2]	20-22	80		AUTO	100	0	10	
2	SMOKE	18-20	80			80	0	1	
3	DRYING FA	18-20	80		AUTO	100	0	1	
4	SMOKE	18-20	80			80	0	1	
5	DRYING FA	18-20	80		AUTO	100	0	1	
6	POST MATURING CLIMAMAT TEXTILE [3]	12-14	70-75		AUTO	AUTO			

[1] Meat must be dry and have a strong red colour.
[2] Automatic fresh air
[3] Until desired loss achieved.

Convenience Products

DUCK BREAST

Crispy on the outside, juicy on the inside - the tenderloin is the most tender meat on the duck and is ideally suited for sous-vide cooking processes. For a gently refined product, we recommend using the AQUAMAT TOWER

AQUAMAT TOWER PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	PREHEATING	61°C							
2	COOKING	61°C						3	0
3	PUMP BACK	0°C						0	1
4	COOLING	2°C						9	30
5	PUMP BACK	0°C						0	1

PRIME RIB

Prime Rib is extremely tender, juicy beef, produced in a slow cooking process and finished with smoke. We recommend the use of the AEROMAT. For optimal smoking results, the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators should be used.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	60	0			100	0		20
2	SMOKE	65	0			80	0		20
3	DRYING A	65	30			100	0		40
4	DRYING A	70	30			100	0		40
5	SMOKE	75	20			80	0		30
6	DRYING INTENSIVE	75	20			100	0		40
7	SMOKE	80	20			80	0		40
8	DRYING A	80	80	58		100	0		
9	DRYING INTENSIVE					100	0		30

BRISKET

For the perfect beef brisket we recommend our AEROMAT.
For optimal smoking results, the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators should be used.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	54	0			100	0		20
2	SMOKE	65	0			80	0	1	
3	DRYING INTENSIVE	65	30			100	0	3	40
4	SMOKE	65	20			80	0	3	
5	DRYING INTENSIVE	65	20			100	0		30
6	SMOKE	90	20			80	0	3	
7	DRYING	95	20			100	0	2	30
8	COOKING	95	70	82		100	0		
9	DRYING INTENSIVE		20			100	0		45

SPARE RIBS

Tender spare ribs are cooked in the AQUAMAT TOWER at low temperatures for several hours.

AQUAMAT TOWER PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	PREHEATING	67							
2	COOKING	66						14	
3	PUMP BACK	0							1
4	COOLING	2						15	1
5	PUMP BACK								1

JERKEY SNACK

For the classic snack made from pork, beef or poultry, we recommend the use of the AEROMAT in combination with the CLIMAMAT ALPAS or CLIMAMAT TEXTILE. For optimal smoking results, the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators should be used.

AEROMAT & CLIMAMAT ALPAS or CLIMAMAT TEXTILE PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	40	94			100			
2	DRYING A	50	80	50		100			
3	DRYING A	61	80	58		100			
4	DRYING A	68-75	80	65-72		100			
5	DRYING INTENSIVE	40		40-50		100		1	
6	DRYING INTENSIVE	18-24		18-24		100			
7	DRYING	18-24	65-78						

SOUS VIDE PRODUCTS

In the sous vide method, products are gently cooked at the lowest possible temperature in a vacuum bag in a water bath.

For optimum results sous vide products such as duck breast fillet or roast beef are cooked under vacuum in the AQUAMAT TOWER.

AQUAMAT TOWER PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	PREHEATING [1]	61		40					
2	COOKING	61						2	
3	COOLING	2						9	30

[1] On chamber temperature

Eco Con

The Eco Con heat recovery for smoking installations allows energy requirements to be reduced by up to another 30%. The energy input within the exhaust air can be used to reduce the energy demand by preheating fresh air.

Fish

HOT-SMOKED SALMON

In contrast to conventional smoked salmon, this salmon is hot-smoked, rather than cold-smoked.
Best results will be achieved using the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators in combination with the AEROMAT.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	45	0		100	100	0		40
2	DRYING INTENSIVE	50	0		100	100	0		30
3	SMOKE	52	0			80	0		25
4	DRYING INTENSIVE	55	0		100	100	0		20
5	SMOKE	57	0			80	0		25
6	DRYING A	60	50	54	100	100	0		0

MACKEREL

Smoked mackerel is gutted hot-smoked fish with the head still on.
Your results will be optimized using the AEROMAT and the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	40	0		100	100	0		30
2	DRYING INTENSIVE	45	0		100	100	0		30
3	DRYING INTENSIVE	50	0		100	80	0		30
4	SMOKE	52	0			80	0		25
5	DRYING INTENSIVE	55	0		100	80	0		20
6	SMOKE	57	0			80	0		25
7	DRYING INTENSIVE	60	0		100	80	0		20
8	DRYING A	68	30	62	AUTO	80	0		

COLD-SMOKED SALMON

Classic cold-smoked salmon.
For best results, we recommend using the AEROMAT and the CLIMAMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT or CLIMAMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	26	0		100	100	0	10	
2	SMOKE	28	0			80	0		40
3	DRYING INTENSIVE	28	0		100	100	0		20

HALIBUT

The white Halibut is one of the most expensive and most valuable edible fishes. Traditionally it is eaten on special occasions and is a real delicacy. The white Halibut is characterized by a mild, but delicate taste.
For optimum results, we recommend using the AEROMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	45	0			100	0		50
4	SMOKE	52	0				0		20
5	DRYING INTENSIVE	55	0			100	0		20
6	SMOKE	55	0				0		30
8	DRYING A	75	60	54		100	0		

COLD SMOKED HERRING

Classic cold smoked herring.
For best results, we recommend using the AEROMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

HOT SMOKED HERRING

Classic hot smoked herring.
For best results, we recommend using the AEROMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING	25	0			100		2	0
2	DRYING INTENSIVE	25	0			100		1	40
3	SMOKE	25	0			80			20
4	DRYING INTENSIVE	25	0			100			15
5	SMOKE	25	0			80			20
6	DRYING INTENSIVE	25	0			100			15
7	SMOKE	25	0			80			20
8	DRYING	25	0			100		1	40

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING	35	0			100	0		45
2	DRYING	37	0			100	0	2	10
3	SMOKE	40	0			80	0		20
4	DRYING	45	0			100	0		15
5	SMOKE	48	0			80	0		20
6	DRYING	50	0			100	0		15
7	SMOKE	55	0			80	0		20
8	DRYING	65	0	54		100	0		

ROE

Classic roe refers to all types of fish eggs. Smoked and salted, it is considered a delicacy. For best results, we recommend using the AEROMAT in conjunction with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	45	0			100		1	0
2	SMOKE	60	0			80			30
3	DRYING INTENSIVE	60	0			100		1	
4	DRYING A	65	40	58		100			

VEGETARIAN PRODUCTS

VEGETARIAN SAUSAGE

Vegetarian or vegan products can also be thermally processed with VEMAG ANLAGENBAU. For vegetarian grilled sausage we recommend the use of the AEROMAT in combination with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	REDDENING	50	100			100	0		10
2	DRYING INTENSIVE	55	0		100	100	0		15
3	DRYING INTENSIVE	60	0		100	100	0		15
4	SMOKE	65	0			80	0		15
5	COOKING	78	100	72		100	0		
6	SHOWER +CIRC. AIR	1	0			100	80		3
7	SHOWER +CIRC. AIR	1	0			100	60		5
8	SHOWER + CIRC. AIR	1	0			100	20		2

VEGETARIAN COLD CUT

Vegetarian cold cuts have become an indispensable part of many breakfast tables. For optimal results, we recommend the use of the AEROMAT.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	COOKING	78	100	74		100	0		

CHEESE

SMOKED CHEESE

Smoking gives smoked cheese its tasty rind, its unique character and its incomparable spiciness.
For best results, we recommend using the AEROMAT in conjunction with the VEMAG ANLAGENBAU H501 FRICTION, H504 GLOW or H507 STEAM smoke generators.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING INTENSIVE	45	0			100	0		40
2	SMOKE	50	0			80	0		40
3	DRYING INTENSIVE	0	0			100	0		15

RACLETTE CHEESE

The treatment with cold smoke allows the aromas to penetrate deeply into the cheese and intensifies its own flavor.
For optimum smoking results, we recommend using the AEROMAT in conjunction with a VEMAG ANLAGENBAU H501 FRICTION or H504 GLOW smoke generator.

AEROMAT PRODUCTION PROGRAM

	Program	Temperature	Humidity	Core Temp.	Fresh air flap	Circulation fan	Shower	Hours	Minutes
1	DRYING FA	20	60			100	0	1	30
2	SMOKE	20	60			80	0	1	0
3	DRYING FA	20	60			100	0	1	30

ACCESSORIES

Various types of control units specifically adapted to the requirements of the process technologies in question are available for the specific applications of thermal and climatic treatment of foodstuffs.

The MICROMAT ANALZYER management and documentation system is for recording data and managing programs on several production installations. The system reduces complex production processes and a wide-ranging distribution of installation components to a reliable and convenient general overview.

SMOKE GENERATORS

H503 GLOW

H504 GLOW

H501 FRICTION

H507 STEAM

Contact

We supply optimized taste settings as a service package.
Just call us to arrange for one of our food technologists to visit you:

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VEMAG

ANLAGENBAU