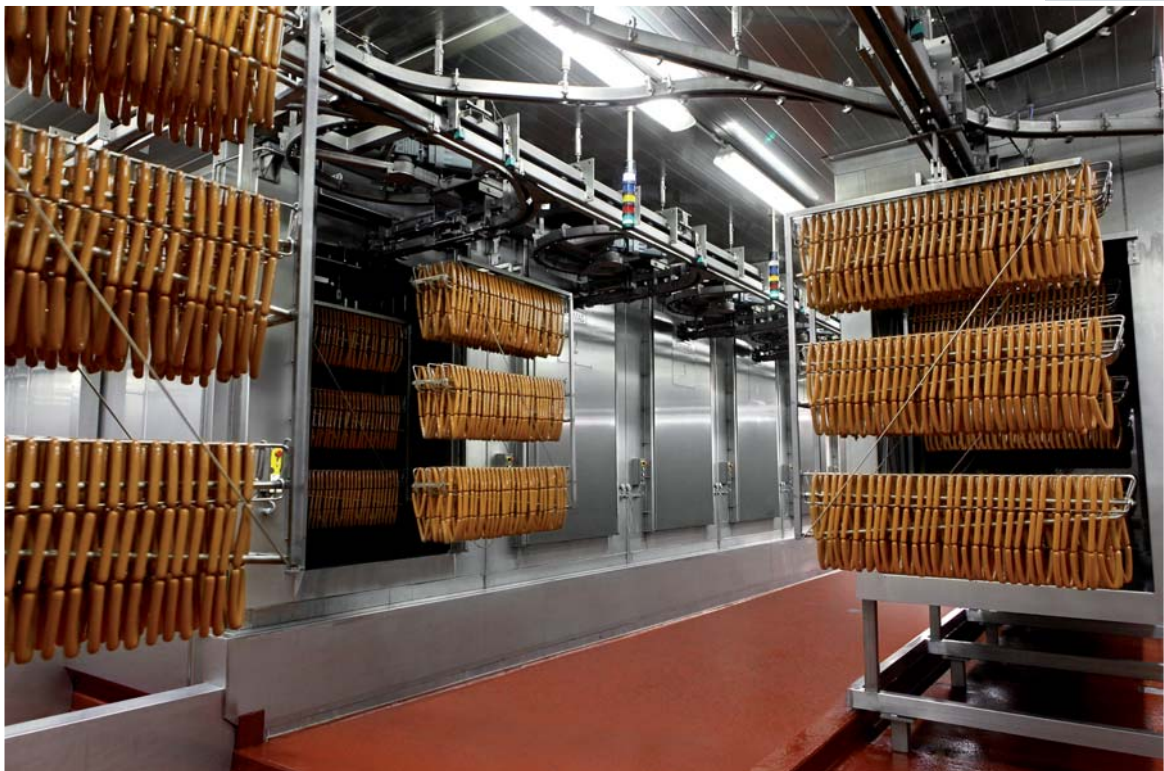




AEROMAT VARIO

Installation system for the
continuous thermal treatment
of foodstuffs



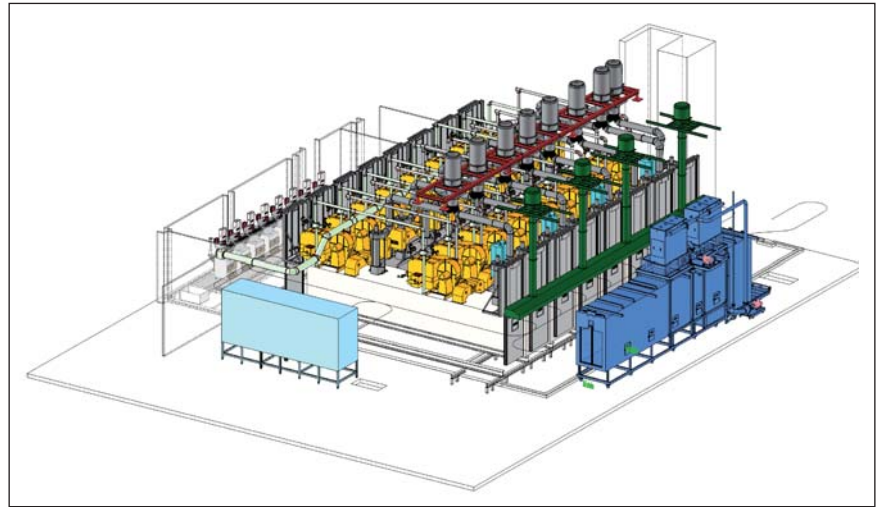
Fully automatic reddening, drying,
smoking, cooling and boiling in perfection



AEROMAT VARIO - Installation system for the continuous thermal treatment of foodstuffs

Concept AEROMAT VARIO:

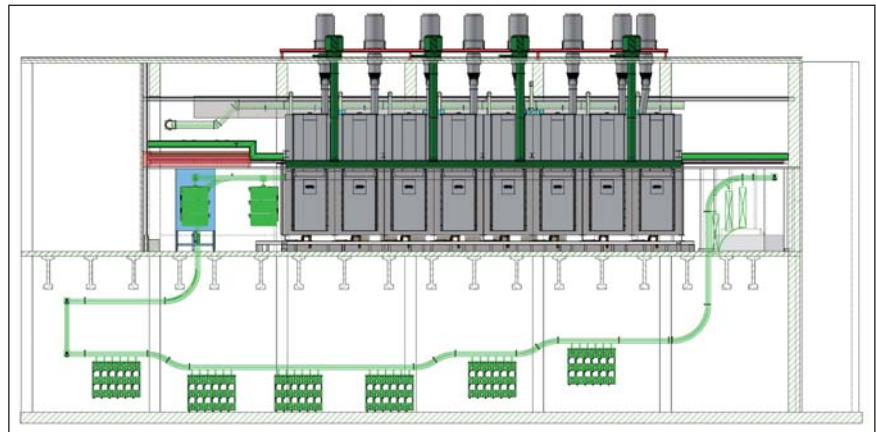
- Installation systems for production of hot smoking products
- Continuous loading and unloading at the filling station
- Intelligent transport system
- Low personnel costs
- Thermal treatment, batchwise
- Energy optimized batch installations
- Continuity through high availability
- Cleaning of single sections during production
- Easy and quick change of products



- Partial production possible because of individual use of separate installations
- Detailed process documentation

Design:

- Depending on process time and capacity different quantities of VEMAG AEROMAT Hot Smoking and Cooking Installations are used
- Transport control provides a fully automatic process
- Hanging of products on trees. Transportation is realized by a Power & Free system
- Separation of external and internal transports
- Closed Hot Smoke Installations during the thermal process
- Thermal treatment in batch operation
- Possibility of detailed documentation of the thermal processes
- After completion of the thermal treatment process the trees are forwarded to the discharging station
- The transport from unloading to loading closes the circle



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