INTENSIVE COOLING INSTALLATION

Technical data

The options:

- Transit door
- Rising and falling door
- Roller door
- Door opener
- Cooking device with steam (not with roller door)
- Rail of hanging trolleys / folding rail
- Cleaning system
- precooled shower water
- cold water–circulation system for specified products
- 10-inch panel

Energy Data Intensive Cooling Installation

		Quantity of trolleys								
		2	**3**	**4**	**5**	**6**	**7**	**8**	**10**	**12**
power electrical connection	kW	5,7	5,7	7,7	11,2	11,2	11,2	15,2	18,7	22,2
power cooling	kW	29	44	58	73	85	100	110	140	170
water shower	m^3/h	1,4	3,4	4,3	5,3	6,2	7,2	8,2	8,2	9,6
steam cooking*	kg/h	100	150	200	250	300	350	400	500	600

*as an option

ISO 9001
BUREAU VERITAS
Certification

VEMAG
ANLAGENBAU

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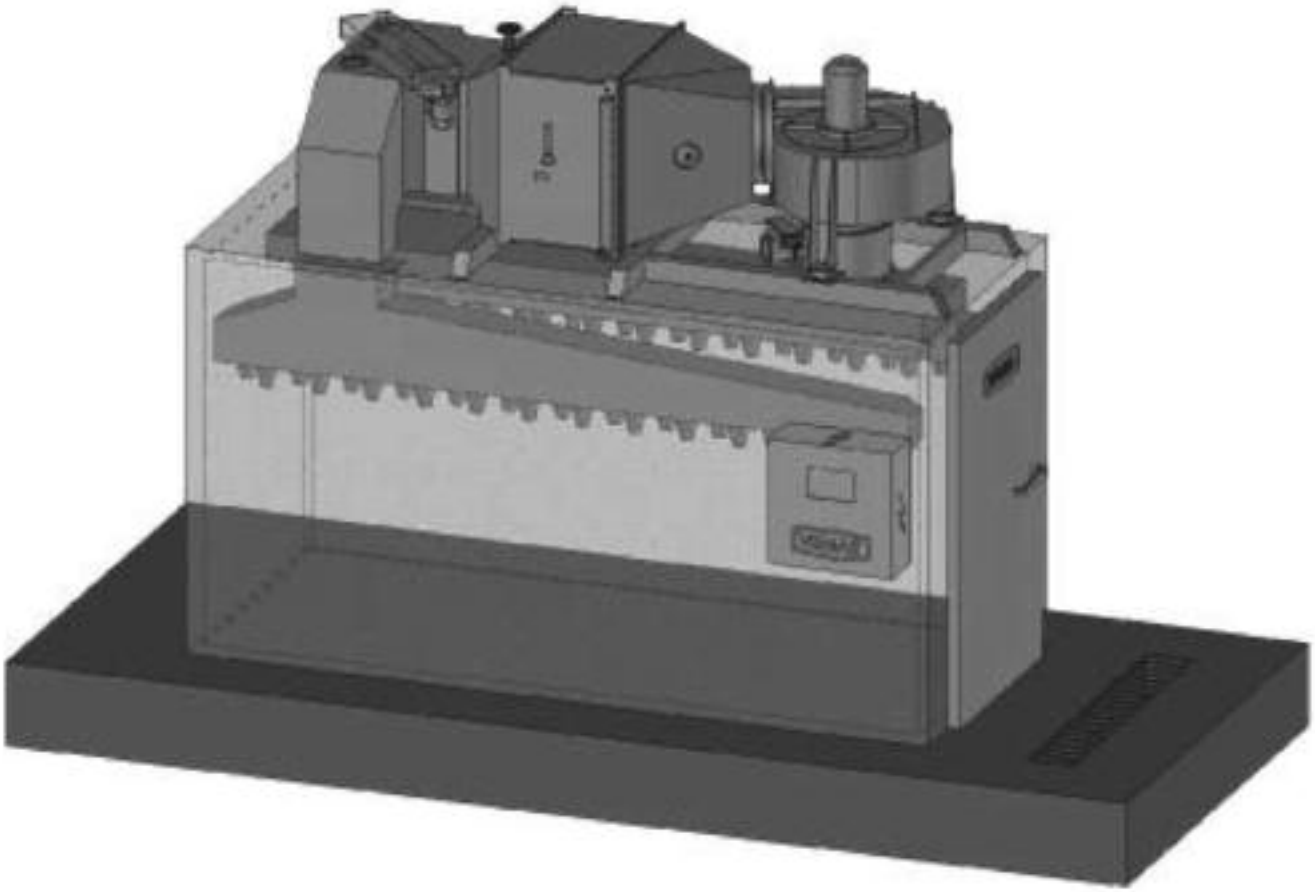
Intensive Cooling Installation

Combined cooling with air and water

INTENSIVE COOLING INSTALLATION



Hygienic and consistent

With the Intensive Cooling Installation, you bring your products to the desired packing temperature quickly and gently with heat.

Air circulation by an erngy efficient fan, an air change flap and welded injection ducts ensure optimum flow through the trolleys. Each individual product runs through the critical cooling range of between 40 °C and 15 °C especially quickly and evenly.

In a rational process chain, the Intensive Cooling Installation is the link between heat and packing. Your products are, at a core temperature of 6 to 8 °C, ready for packing immediately. The rapid cooling process with its intensive air flow increases your turnover frequency, reduces weight loss and improves freshness, flavour and shelf life.

INTENSIVE COOLING INSTALLATION

High performing and economical

Heat exchangers, optionally running on Freon, ammonia or gylcol, ensure that products are cooled as quickly as possible.

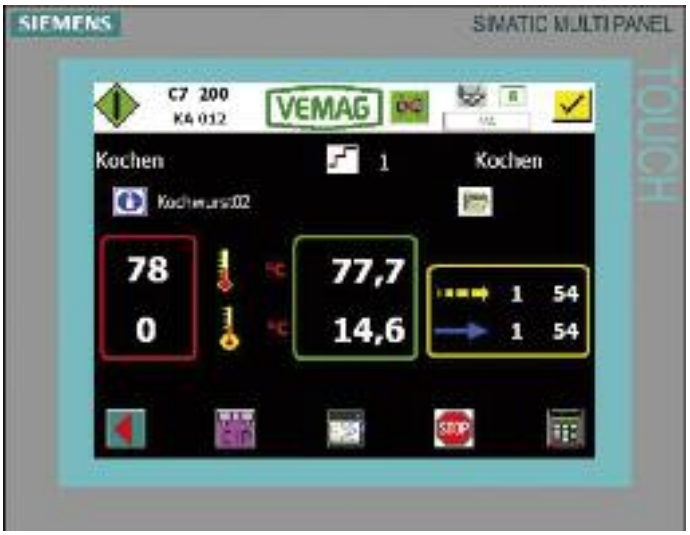
A less water consumption is guaranteed by optimized nozzles and showers with interval function.

The solid design of the intensive cooling installation with foam wall panels ensures particularly good insulation, reducing heat losses to a minimum. Integrating the VEMAG intensive cooling installation in the process chain saves you a refrigerated chamber and storage space.

Fully-automatic process management

The compliance with all the specified process parameters is monitored by the MICROMAT C7 user-friendly control unit which is based on Siemens Simatic S7. The handling of the control unit happens by a multipanel MT277 with 8-inch panel.

The integrated core temperature sensor and programmed functions



- Showering and cooling time
- Interval shower
- Air circulating temperature
- Core temperature
- Automatic switch-off
- Automatic switch back on

enable you to specify and control all desired cooking processes perfectly.