

**MAUTING is heading to the most prestigious trade fair of its field IFFA 2019 in Frankfurt.**

2019 is the year of the IFFA. From May 4 to 9, 2019, the main international meat industry trade fair will once again present its innovations, technologies, products and services from the entire meat production chain to its visitors. MAUTING company, as a leading specialist in the field, will take part in this world's largest trade fair for meat processing and technology for the eighth time. Hundreds of professionals and the general public visiting the MAUTING Trade Fair stand will see the future of the meat-processing industry as a whole - new technologies, machines, chambers with transport systems that are easy to operate and program and are completely hygienic, safe and designed so that they achieve high productivity while reducing costs.

**UNIFORM CLIMATE – CONSISTENT QUALITY**

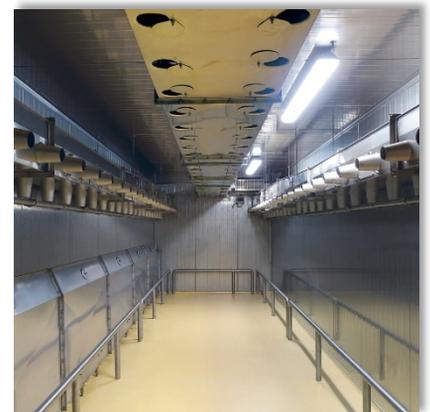
One of the exhibits which MAUTING will present at the IFFA exhibition is the most sophisticated airflow system in the CrossFlow climate chamber. The system is based on the possibility of alternating air flow, which increases the uniformity of the machining and reduces the risk of over-drying. As a result, the process can be safely accelerated by up to 20%. The chamber is always designed according to specific customer requirements (Fig. 1). KMD CrossFlow ripening climate chambers are especially suitable where there is a high demand for standardized products at the outlet of the chamber and also for products that achieve high average losses of 2-3% / 24 hours. They are designed primarily for larger chambers with a width of more than 6 carts side by side. High performance chambers equipped with CrossFlow are undoubtedly an example of a sophisticated investment in quality equipment that has been successfully proven worldwide from the Russian market to America.



Fig. 1 – Air conditioned chamber KMD 150 CrossFlow

Another example are the channels of the airflow system DAF 2 in climatic chambers. The system consists of alternating the phases of the vertical and horizontal flow direction of the incoming air. The amount of air from the left and right sides is continuously changed (Fig. 2). The system of alternating phases of the vertical and horizontal direction of flow of the incoming air ensures alternation of intensive flow through all the places in the chamber. This achieves even machining without dead spots and accelerates the entire drying process by up to 20% depending on the type of product. At the same time, this system reduces the risk of products ringing. **The 10.4 "PPC21000** touch-screen control unit features Mauting's unique know-how in the area of climate control. The control works on the principle of absolute humidity using the enthalpy of the outside air. It enables precise chamber parameter control with a wide range of settings as well as remote access for control, diagnostics and data archiving.

Fig.2 – Air conditioned chamber KMZ 20 DAF 2



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**PRECISE STEERING- MINIMUM LOSSES**

At the IFFA fair MAUTING will present to its visitors a smoking chamber of the type UKM Classic 2001.E - single-cart chamber with electric heating. The chambers are suitable for processing all kinds of meat products such as sausages, salami, ham, meat, poultry, as well as fish and cheese (Fig. 3). Classic smoking chambers have their own fan for each cart and heat exchangers are located in the chamber, ensuring minimal energy loss and weight loss.

Classic smoking chambers are the most successful products in the smoking chambers model series, their sales are increasing year after year and are successfully sold worldwide.



Fig.3 – Smoking chamber UKM 2004.E 3 x

**PROFESSIONAL LEVEL OF PRODUCT PROCESSING**

At the IFFA 2019, Mauting presents a single-cart smoking chamber with a fully horizontal air flow UKMH 2001.E (Fig. 4). The chambers are suitable for heat treatment of all products types such as meat, jerky, fish, cheese, tofu slices and others. The flow system allows the entire area of the grates to be stacked without gaps between the products, ensuring higher capacity compared to the traditional grate processing. The air flows through the slots into the individual levels of the cart, and on the other hand it is sucked out by the same slots. At specified intervals, this flow alternates from one side to the other. The standardly supplied exhaust fan guarantees uniform drying and minimal weight loss.

**CONTINUOUS PRODUCTION PROCESSES ENSURE SAFE AND RELIABLE PRODUCTION**

Smokehouse and chilling chamber UKM / ZKM with the cart transport system (combined heat treatment set TCI, (Fig. 5) will be presented to the visitors of the MAUTING stand, which ensures automatic storage in the smokehouse, automatic transfer from smokehouse to the chilling chamber and automatic removal of the cart from the chilling chamber. Moreover, in contrast to the previous version, the transport system operates in both directions, i.e. that both sections can process the products independently of each other, including the storage and unloading of the chambers, but they can also work together with the transfer of trolleys from UKM to ZKM. The transport system operates using a hydraulic drive with a double-carrier system for precise movement. On this chamber, we will introduce a new straight design of SMART smokehouses with pneumatic door locks and concealed hinges and a guillotine door on the cooling chambers section. The device will have a glazed side for illustrative operation of the transport system.



Fig. 4 – Smoking chamber UKM H 2003.E 4 x



Fig. 5 – TCI

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### HIGH SMOKE PRODUCTIVITY

Smoke chambers are always equipped with a smoke generator. The customer can choose between chip, friction, steam and liquid smoke applicators. The most popular is a wood chip smoke generator, where smoke is produced by smouldering wood crushed material on a special grate. The control system controls both the combustion temperature and the smoke, and thanks to the precisely controlled air supply below and above the grate, the generator operates even under changing conditions. The generator is available in several sizes, with 01, 02 and 04 types on the IFFA stand (Fig. 6).



Fig.6 – Smoke generators MAUTING

### THE QUALITY OF COOKED PRODUCTS THANKS TO MAUTING

A part of the Mauting exposition will be the presentation of the cooking tub - the classic VVM 300.E. It is characterized by economical and reliable operation, high quality machining, good thermal insulation and perfect design. Cooking tubs are designed for cooking meat products, in some versions even for larding.



### THE OPTIMAL SOLUTION FOR WORKMASHIP

Visitors to the IFFA 2019 exhibition can get acquainted with the smoking chambers of the UKM Compact (Fig. 7) and UKM Junior, which are intended for the workmanship production of sausages in small establishments, large kitchens and restaurants. Thanks to the sophisticated control of the technological operation, there is minimal loss and weight loss in the chambers.

Among the novelties of MAUTING will be introduced the universal climate mini-chamber KMU MINI (Fig. 8). The chamber is versatile and meets the conditions for the machining of most commonly produced durable products, both heat treated and untreated. The chamber is also suitable for the production of moulded products, prosciutto or other dried meats. Glass doors with LED interior lighting provide an attractive view of the workpiece (suitable for shops).



Fig. 7 – Smoking chamber UKM Compact



Fig. 8 – KMU MINI

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**ADVANCED CONTROL SYSTEM – CUSTOMIZED SETTINGS**

All MAUTING equipments combined with an advanced control system ensure high and uniform product quality at all locations in the chamber. The modern microprocessor control system M2015 and M2016 (Fig. 9) ensures an optimum temperature, humidity, velocity and flow direction of the circulating air. The control unit allows up to 100 programs, while setting your own program, the desired chamber temperature can be programmed for each step, core product temperature, humidity, fan speed, "Delta-T" cooking and step length.

The purely Czech company MAUTING is a regular exhibitor at IFFA exhibitions. At the eighth attendance at this fair the company will be presented at the largest exhibition stand in the history of the company.



*We invite you to our exposition at IFFA trade fair / Frankfurt / Germany from 4 to 9 May 2019, Hall 8.00, Stand G32.*

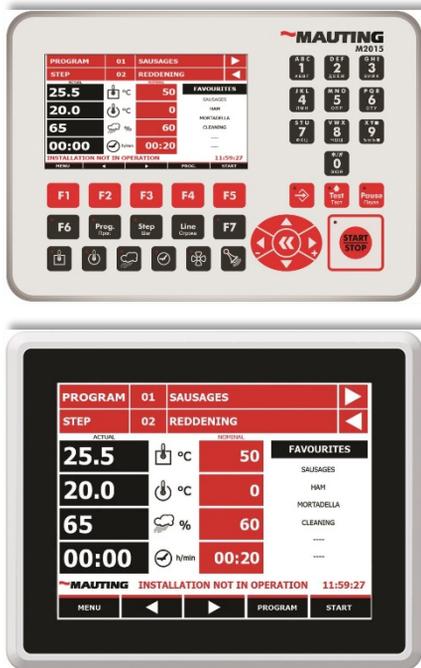


Fig.9 – Control system M2015 and M2016

