



Cooking chamber VKM

❏ Chamber use:

- The Cooking chamber enables to carry out the process of automatic thermal processing by cooking.
- The whole process of automatic thermal processing is controlled by microprocessor control unit.
- The chamber is suitable for thermal processing of ham and similar products in leak-proof casings or moulds.
- By request it is possible to provide the chambers with higher heater output and stronger panels for cooking at temperature above 160°C which enable its use for baking of products.
- The products can be cooked on grates with application of horizontal flow of circulating air.
- The chamber with shower provides the possibility of product cooling by means of shower.

❏ Main advantages and assets:

- The optimal air flow, speed, direction and renewal of the circulating air which is the basic assumptions for the uniform distribution of temperature and humidity in the whole space are ensured in the cooking chamber. Above all, it is achieved thanks to:
 - long-time experience of the Mauting company in the construction area of the equipment for meat processing
 - advanced computer simulation of air flow in a chamber within the design phase which provides the high confidence level about processes during product processing and this way enables also the manufacturing of the custom-type equipment according to the special requirements of a customer.
 - up to date control system. Mauting Net programming tool records and stores important data which are available for the possible checking
 - the chamber is made from stainless material satisfying the requirements of food industry.

❏ Dividing of chamber:

According to the:

Size of smoking trolley:

- VKM 200x, where x is number of trolleys 1m x 1 m – 2m
- VKM1701 0,9 m x 1m – 1,7 m
- VKM1501 0,9 m x 0,9 m – 1,5 m

Arrangement of trolleys:

- In a single row: VKM2001, VKM2002, VKM2003, VKM2004, VKM2005, VKM2006, VKM 2007
- In two rows: VKM20012, VKM20022, VKM20032, VKM20042, VKM20052, VKM20062

Door mounting:

- From one side
- From both sides (drive-through, tunnel)

Chamber heating:

- Electric(E)
- Gas (G) – natural gas, coal-gas, propane, propane-butane
- Oil (Ö) – (Weishaupt burners, by request also Herrmann)
- Steam
- Combined – by request steam + electric heating (higher temperature for baking)

❖ Control of chamber:

- The microprocessor control unit – Mauting M2015 or M2016 with touch screen enables works out 100 programs each of them can have 20 steps. The required chamber temperature, product core temperature, humidity, ventilator speed, cooking according to the „Delta-T“ method and step duration can be programmed for each step when writing an own program.
- Piercing sensor for recoding the product core temperature.
- Psychrometer for recoding the humidity in the chamber

❖ Funcion:

- Basic requirement for the chamber is keeping the pre-set temperature and humidity in the chamber.
- He steam is the working medium.
- In electric, gas or oil heated version, the steam is generated by injection of water fog, in steam heated version the low pressure steam is injected in the chamber directly.

❖ Unit parameters:

- Chamber temperature: up to 100°C
- Humidity in chamber: Humidity range in chamber: 40 – 100%
- Heater output: 30kW per trolley