

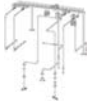
OVERVIEW



Measuring climatic parameters in the return duct ensures that temperature and relative humidity are measured at the ideal point for the control system.



The injection ducts with specially manufactured stainless steel nozzles ensure precise and uniform distribution of air in the chamber and prevent condensation getting onto the product.



The included semi-automatic CIP cleaning system can be connected to the customer's own foam cleaning system. The automatic cleaning process guarantees repeatable cleaning results with minimum use of chemicals.



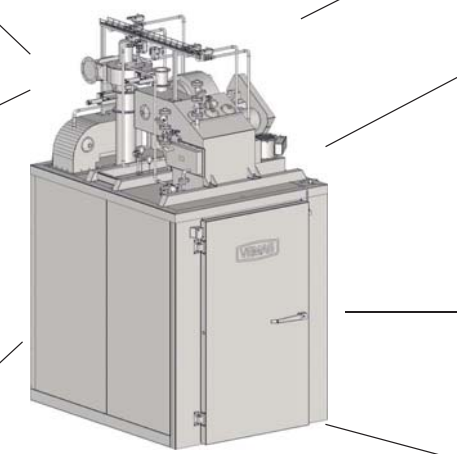
The welded-on stainless steel nubs in the aisle area of the chamber where operators have to walk considerably reduce the risk of staff slipping, but do not impede the smoke trolleys as they are wheeled in and out.



The 82 mm-thick chamber elements insulated with CFC-free hard polyurethane foam render the VEMAG AEROMAT an extremely stable and pressure-resistant construction with an extraordinarily long life, as well as ensuring outstanding heat insulation characteristics. A silicone gasket (permitted for use in the food industry) between the wall, floor and ceiling elements ensures the necessary seal in this extremely hygienic construction.



Integrated flat-tube air heaters for steam heating with excellent heat transfer properties and an extremely hygienic design. It is not susceptible to contamination and is easy to clean.



Radial circulating ventilators made of stainless steel with continuous variable speed setting via a frequency inverter, for optimal tailoring of the flow conditions to the various process conditions. Because of the energy saving fan a less energy consumption is achieved.



The variable VEMAG air change flap system permanently changes the direction of the flow to the product, so that the end product is always perfect.



The adjustable VEMAG air change flap system adapts the flow to the production conditions on an individual basis so that a perfect product always results.



The high-quality, solid VEMAG door latch can be operated from both the outside and the inside. Its adjustable three-point latch and special seal achieve a perfect seal between door and door-frame.



The base of the chamber is shaped like a tray or a water drain and is inclined towards the door of the chamber. It enables an optimal sealant to the customer's floor. This hygienic design makes the whole of the chamber floor an area which is very easy to clean.



Adjustable solid door hinges with a rising turning joint ensure that doors open and close easily and guarantee an absolute seal with the door-frame.

VEMAG ANLAGENBAU GmbH
Weserstraße 32 • 27283 Verden • Germany
T: +49 (0) 4231/777-7 • vertrieb@vemag-anlagenbau.de
www.vemag-anlagenbau.com

Contact:
Sales
T: +49 (0) 4231/777-7 • F: +49 (0) 4231/777-868
vertrieb@vemag-anlagenbau.de

VEMAG ANLAGENBAU GmbH
Weserstraße 32 • 27283 Verden • Germany • T: +49 (0) 4231/777-7 • vertrieb@vemag-anlagenbau.de • www.vemag-anlagenbau.com

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AEROMAT

REDDEN, DRY, SMOKE,
COOK AND BOIL IN PERFECT COMBINATION

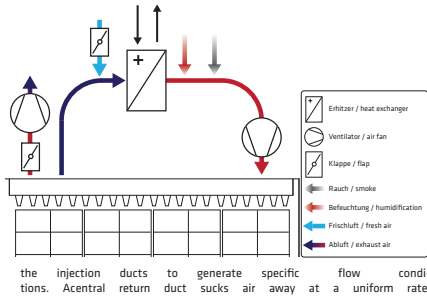


AEROMAT

OVERALL SOLUTION

THE SYSTEM

In order to produce a top-quality product with consistent quality in the shortest possible time, identical climate and flow conditions must prevail at every location in the chamber. This is achieved by using VEMAG's tried and tested circulating air system which circulates the volume of the chamber several times a minute at intervals adapted to suit the process. The air conditioned by the central air-conditioning unit is routed into the chamber by injection ducts located under the chamber ceiling. A continuously-operating air change flap constantly varies air outlet speed and air intensity at the nozzles of

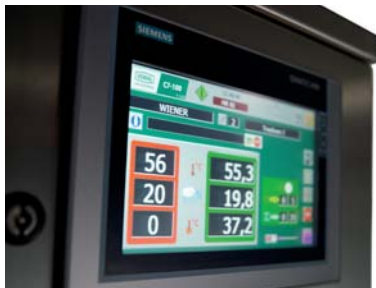


AIR FLAP



THE CONTROL SYSTEM

Precise adherence to treatment times and climate conditions is a prerequisite for first-class product quality. In the VEMAG AEROMAT, this task is performed by the MICROMAT C7-100 installation control unit. Based on a Simatic S7, all process sequences are continuously monitored, controlled and recorded by standard functions. The unit is operated by a convenient and multilingual SIEMENS multi-operator panel. The integrated fault reporting and limit value monitoring function guarantees that the installation will operate reliably.



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AEROMAT

OVERALL SOLUTION

THE ALL-ROUND TALENT

Regardless of the thermal treatment your product requires - with VEMAG AEROMAT, you will soon be mastering even the most complicated process sequences with complete success. In addition to basic functions like reddening, drying, smoking, cooking and boiling, it is also perfectly straightforward to perform additional functions like baking, cooling and cold-smoking as options. In a nutshell: the AEROMAT represents 100 % quality, reliability and economy.

TECHNOLOGY AT THE HIGHEST LEVEL

To enable maximum product quality to be achieved with low weight loss and at minimum energy and operating outlay, VEMAG engineers incorporated the expertise and experience of many decades when developing and designing the AEROMAT. The result is an installation whose primary attraction, besides its production reliability and high-quality processing, is its outstanding cost/benefit ratio.

INNOVATIVE TECHNOLOGY

The VEMAG AEROMAT uses its central air-conditioning unit to generate any desired climate in the chamber. In selecting and designing the components for this unit, VEMAG concentrated solely on advanced technologies. Using a flow-optimized flat-tube heat exchanger considerably reduces heating-up and treatment times and minimizes high-cost energy consumption.



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AEROMAT

OPTIONS



EcoCon HEAT RECOVERY

Pre-heating fresh air allows energy requirements to be reduced by up to another 30 %.



SMOKE GENERATOR

We supply glowing smoke generators, liquid smoke systems, steam smoke generators and friction smoke generators for a huge variety of smoking processes.



CENTRAL MANAGING AND DOCUMENTATION SYSTEM (LDS)

The system reduces complex production processes and a wide-ranging distribution of installation components to a reliable and convenient general overview for the operator.



ETHERNET CONNECTION

Messages are e-mailed to a defined e-mail distribution list.



COMPACT INSTALLATION CHAMBER

For especially demanding applications, we offer a compact installation chamber up to a size of 20 trolleys.



TYPE OF HEATING

The AEROMAT is available in steam-heated, direct/indirect gas-heated and electrically-heated designs.



FULLY AUTOMATIC CIP SYSTEM

The fully-automatic central cleaning system with rotating nozzles in the chamber achieves the best possible hygiene. A foam pump is also available as an option.



SHOWER AND FLOOR DRAIN

The shower ensures that the product is cooled rapidly with mains water. On request, the water is drained off by an integrated gully.



COLD-SMOKING FACILITY

A cold-smoking facility is used for products which are smoked gently at low temperatures.



AUTOMATIC FLOOR CONVEYOR

If you select the automatic floor conveyor and the transit design, you have the option of largely automating your AEROMAT.



ARRANGEMENT OF THE MACHINE

You have the choice between a machine positioned on the back or on the roof.



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