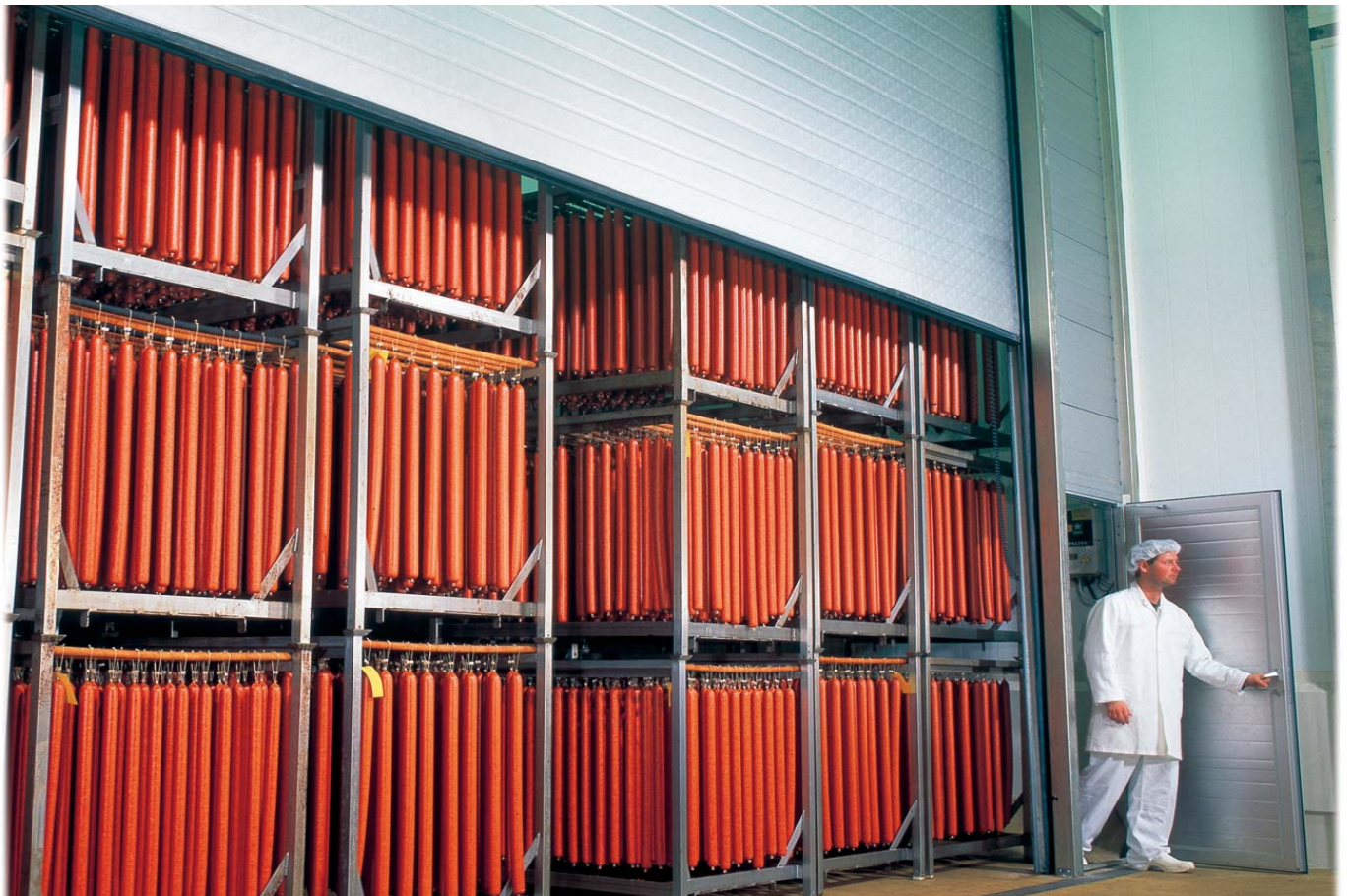


CLIMAMAT STAR HIGH CUBE

CLIMAMAT STAR HIGH CUBE is the efficient way to mature, cure and store dry meat and salami products for high racks (up to 5 meters). Racks are automatically loaded, unloaded and transported by AGV. The AGV can measure dry loss automatically during the complete process. Engineering and technology are based on our tried and tested climatic maturing installations CLIMAMAT STAR series. 🌐



OVERVIEW

DIFFERENT LOADING CONCEPTS

CONCEPT I



CONCEPT II



CONCEPT III

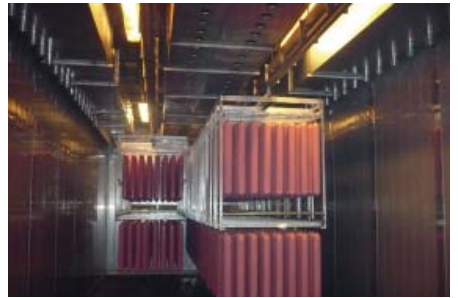


TROLLEY / RACK HEIGHT	2 m - 2,5m	2 m - 3 m	3,5 m - 5 m
ROOM HEIGHT	Maturing 3 - 4,5 m Storage 3 - 4,5 m	Maturing 3 - 4,5 m Storage 5 - 6 m	Maturing 5 - 6 m Storage 5 - 6 m
TRAVELLING	Manual (wheels)	Fork lift	AGV or hanging
LOAD PER M ³	++	+	0 (10 - 20% less than 2 m trolley)
LOAD PER M ²	0/0	0/++	++/++
DRYING RATE	Low to very high	Low to very high	Low to medium
MEASURING WEIGHT	Manual	Manual	AGV (automatic)
SPACE REQUIREMENT FOR LOADING	++	++	--
SPACE REQUIREMENT FOR DRYING	0/0	0/++	++/++
MANPOWER COSTS	High	High	Low
INVESTMENT COSTS	Low	Low	High
INVESTMENT COSTS BUILDING	0 same floor (+ several floors possible)	+	++/+ (less space, but more space for handling)

OVERVIEW

PERFECT SOLUTIONS FOR INDIVIDUAL REQUIREMENTS MATURING - COLD SMOKING - DRYING

CLIMAMAT STAR - Perfect solution for a high variety of products & applications



CLIMAMAT STAR TWIN - Especially designed for snack salamis



CLIMAMAT STORAGE ROOMS - Individual solution for all kinds of raw sausages & cured meat products



CLIMAMAT STAR HIGH CUBE - Perfect solution for low space & high capacities



FLOW CONDITIONS

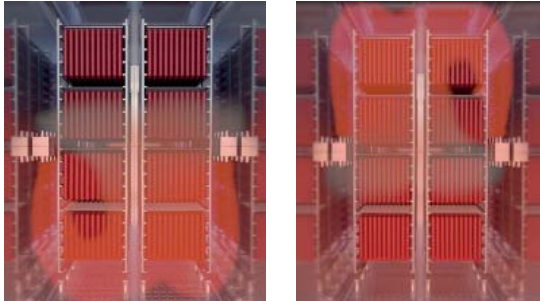


Fig. 1 Air flow inside the chamber controlled by the air change flap system: drying in two steps

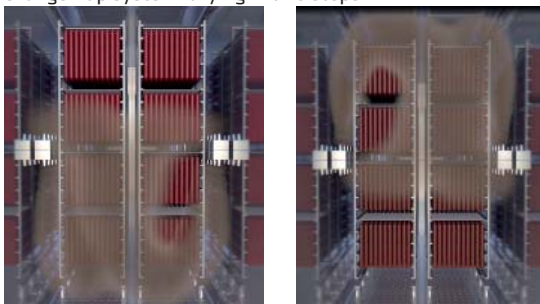


Fig. 2 Smoke flow inside the chamber controlled by the air change flap system: smoking in two steps

Maturing, drying and smoking: the CLIMAMAT STAR HIGH CUBE installations sets standards. Your products are treated particularly gently and reliably whilst achieving a high degree of standardization.

The illustration shows the air and smoke flow inside the chamber which is based on the principle of CLIMAMAT STAR series. They are extremely important in guaranteeing the consistency of products if you want to operate continuously. The tried and tested air change flap system takes care of this.

Drying and smoking in two steps: at first the bottom part of the products will be treated. In the second step air circulation will be switched and the top part of the products will be treated.

The circulating and fresh air system give you the right tool for controlling these processes reliably and reproducibly.

BENEFITS

HIGH DEGREE OF AUTOMATION & FLEXIBILITY

1.

- ⌘ You achieve a space-saving method for maturing and drying.
- ⌘ Reduction personnel costs is achieved by automatic operation via AGV and automatic loading / unloading.

ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS

2.

- ⌘ Air flows can be adapted on an individual basis, guaranteeing a particularly high degree of product consistency. The tried and tested air change flap system achieves dynamic circulation of air around the product.
- ⌘ Possibility of running continuous production for saving production time and controlling mould formation.

CAPTIVATING QUALITY

3.

- ⌘ The thermal treatment of products is based on tried and tested CLIMAMAT STAR installation technology proved by more than 1.000 installations running worldwide.