

# AEROMAT CROSS POWER

WITH POWER TO PERFECTION



The **AEROMAT CROSS POWER** is the perfect solution for the food industry that requires high quality and efficiency for drying and/or smoking meat products, such as brisket, bacon, jerky or dried pet food snacks.

The products must be prepared in a lying position.



# BENEFITS

1. | MAXIMUM PROCESS SPEED

2. | ABSOLUTE UNIFORMITY IN PROCESSES & PRODUCTS

3. | HIGHEST PRODUCT DENSITY ON THE TROLLEYS

4. | TOP ENERGY EFFICIENCY



Fig.1: Bacon in lying position; view inside the chamber

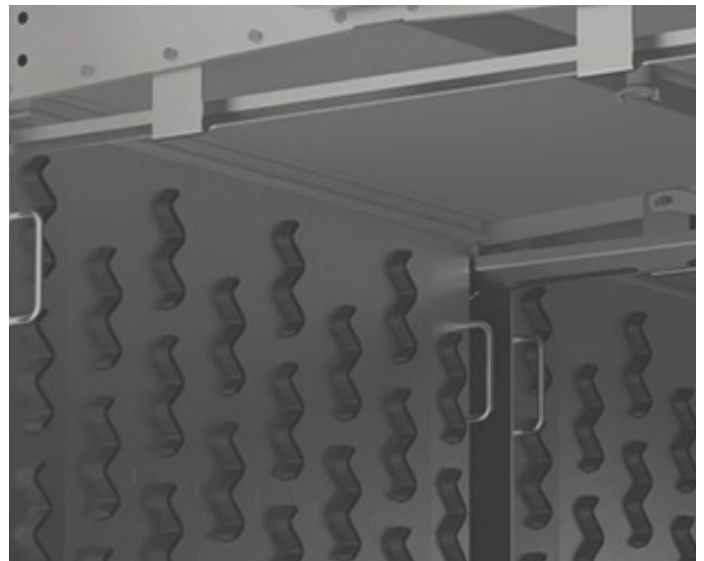
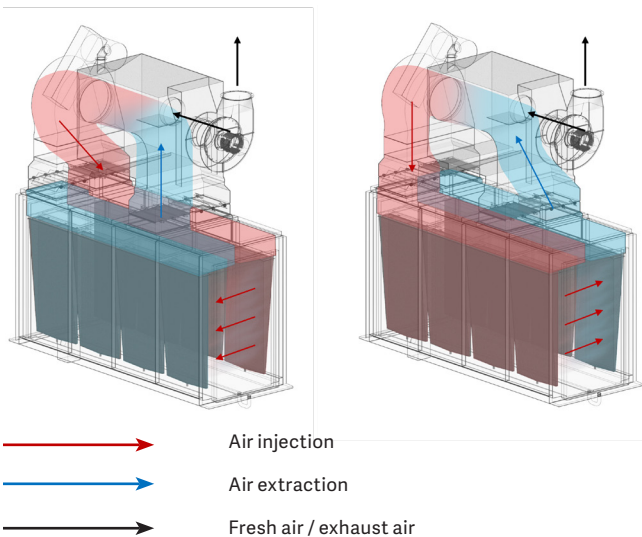


Fig. 2: Nozzles; view inside the chamber



## THE PRINCIPLE

This illustration shows the air injection and extraction. A flap is used to change the air direction. The change of air direction thus increases the uniformity of drying the products.

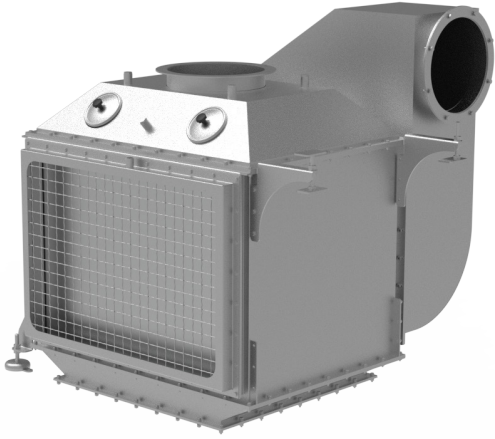
## ADVANTAGES OF AEROMAT CROSS POWER

The **AEROMAT CROSS POWER** is characterized by a horizontal air flow. The air speed is up to four times higher than conventional systems.

The secret is a unique, patented nozzle geometry, which generates an absolute uniform air flow.

Each individual product is dried and, if necessary, smoked quickly and with great uniformity, even at the highest packing density on up to 50 layers.

Thanks to our technology, and last but not least because of our heat recovery system **ECO CON**, you can save time and energy while achieving outstanding product quality.



## HEAT RECOVERY ECO<sup>CON</sup> FOR ENERGY SAVING

This innovative system enables the recovery and use of waste heat to further minimize energy consumption and reduce environmental impact.

## OPTIONS



### ECO<sup>CON</sup> 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 and Friction Smoke Generators for a huge variety of smoking processes.



### TYPE OF HEATING

The AEROMAT<sup>CROSS POWER</sup> is available in steam-heated, direct-gas heated and electrically heated designs.



### DESIGN BAKE

For food which is cooked and browned with dry, hote air. The temperature is between 100 °C and 25 °C.



### 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.



### 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.



### MICROMAT<sup>ANALYZER</sup>

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



### AUTOMATION

We offer a wide range of solutions for the automation of this type of system - individually tailored to customer requirements.

# TECHNICAL DATA

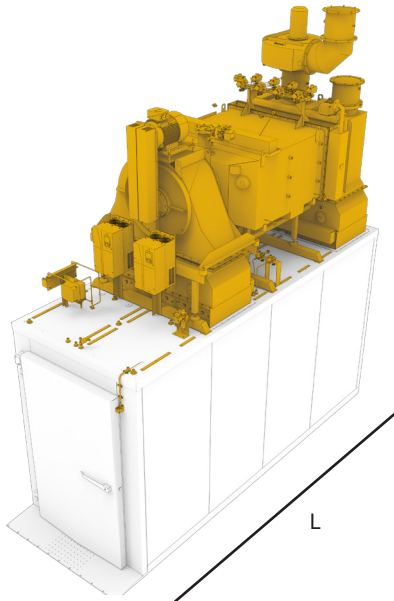


Fig.1: Single row

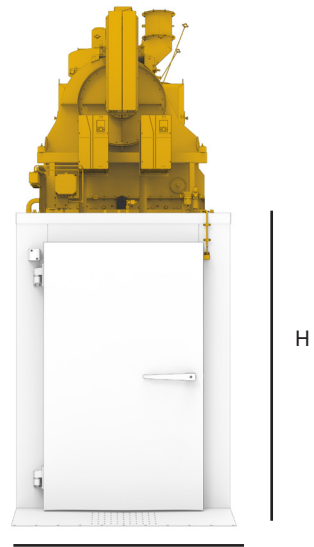


Fig.2: Single row, front view

## EXTERNAL DIMENSIONS

ROWS	NUMBER OF TROLLEYS	LENGTH (L) (mm)	WIDTH (W) (mm)	HEIGHT EXCL. MACHINE (H) (mm)	HEIGHT INCL. MACHINE (mm)
1-ROW	3	3.462	1.750	2.600	5.286
	4	4.517	1.750	2.600	5.286
	5	5.572	1.750	2.600	4.932
	6	6.627	1.750	2.600	4.932
	7	7.682	1.750	2.600	5.368
	8	8.737	1.750	2.600	5.368

### NOTES

- Standard trolley dimensions: Length: 1.006 Width: 1010 Height: 1.980 mm

Exploit the potential of our installations to the economic maximum by using our world-wide network of food technologists. Feel free to contact us.

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