

CLIMAMAT CROSS



The **CLIMAMAT CROSS** is the perfect solution for even smoking, maturing, drying or thawing of dense packed, lying products. The innovative, moving ducts provide all layers with air evenly. For perfect and reproducible outcome on narrow space, every layer is specifically supplied with air.

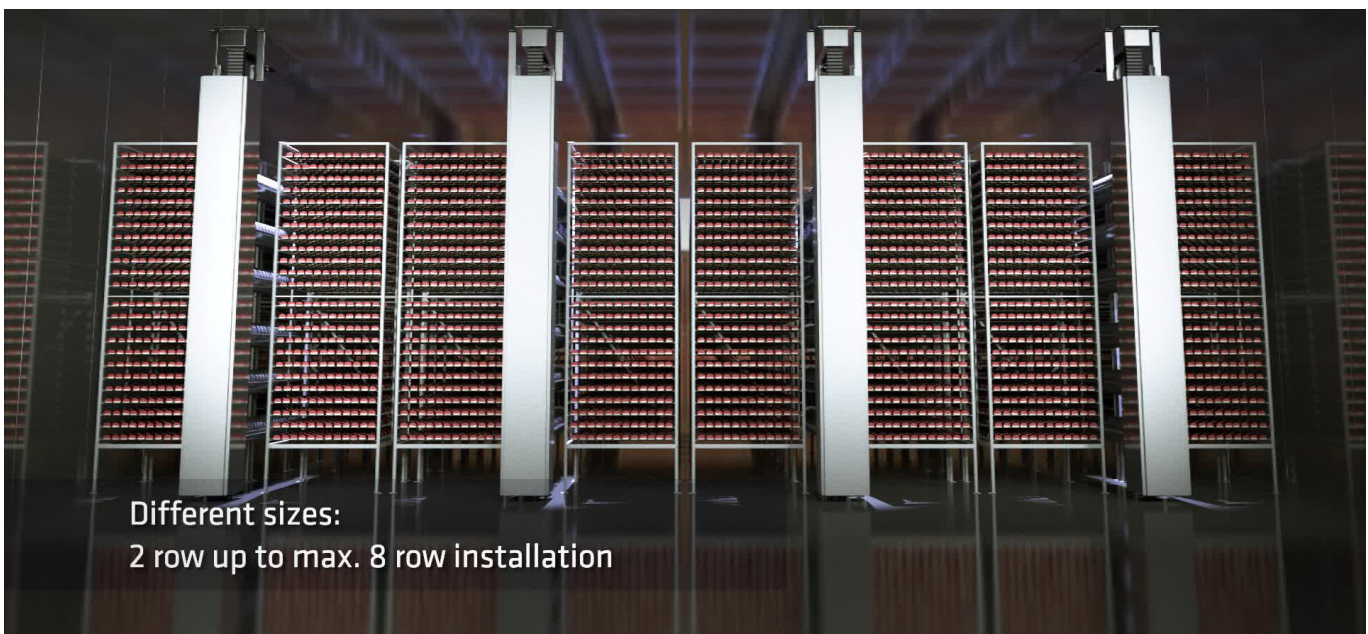
WE BUILD YOUR SOLUTION

www.vetec-anlagenbau.com

THE CHALLENGE

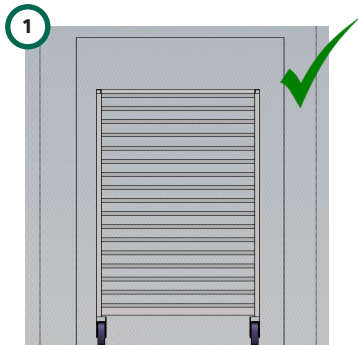
MORE LAYERS, HIGHEST PERFORMANCE

Regularly bulging product capacities are inevitable for every modern, expanding company. Mostly those are limited by technical solutions or storing space. The new innovative CLIMAMAT ^{CROSS} is the ideal solution to raise your outcome at a steady storing volume, without any quality loss.

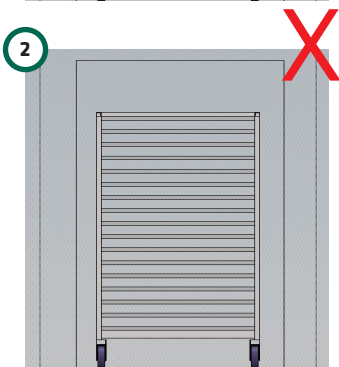


THE SOLUTION

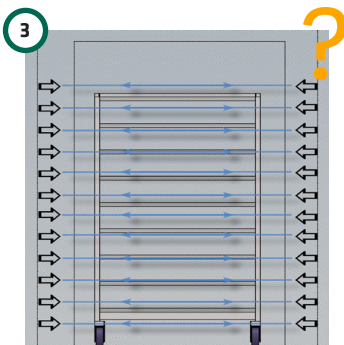
THE INNOVATIVE VETEC CROSS AIR FLOW SYSTEM



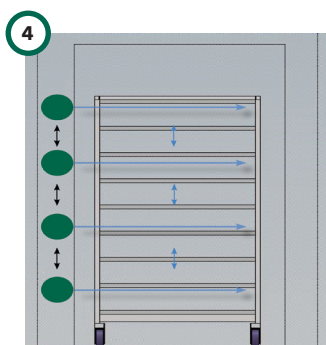
Lying products are more cost-, time- and staff saving compared to hanging ones and can save up to two working steps. When the gap between the layers is big enough, you can easily use conventional installations. Our established VETEC ANLAGENBAU air change flap guarantees to reach every product and provides consistent treatment.



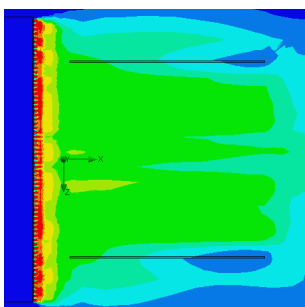
With smaller gaps between the layers it's possible to treat more products with each batch. But in consequence of less space, the air can't stream effectively through the trolley. This leads to irregularities.



This problem can be solved by installing horizontal inblow ducts without the need to buy any further installations. Those ducts lead the airflow sideways through the trolley. But those static constructions only work on one-row installations, because a lot of air outlets in long installations lead to a low air exit velocity. That means neither high chambers, nor multi row installations are possible.



The solution is the new VETEC ANLAGENBAU CLIMAMAT ^{CROSS}. The unique, innovative air flow system with moving ducts provides a dynamic and consistent perfusion of the layers.



As to be seen in this streaming simulation, even densely packed layers can be treated perfectly to reach a consistent outcome.

APPLICATIONS & PROCESSES

Regardless of whether meat or sausages, fish, bread, pet food or cheese, VETEC ANLAGENBAU offers customer specific solutions for the thermal treatment of your products.

SMOKING



Black Forest Ham

STORING



Caseless Salami

FERMENTATION



Pepperoni Salami

COOLING



Dark Bread

DRYING



Dried Klipfish

THAWING



Frozen Meat Blocks

For an optimal and efficient workload of our installations, ask for our service of worldwide operating consultants:
Feel free to contact us:

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