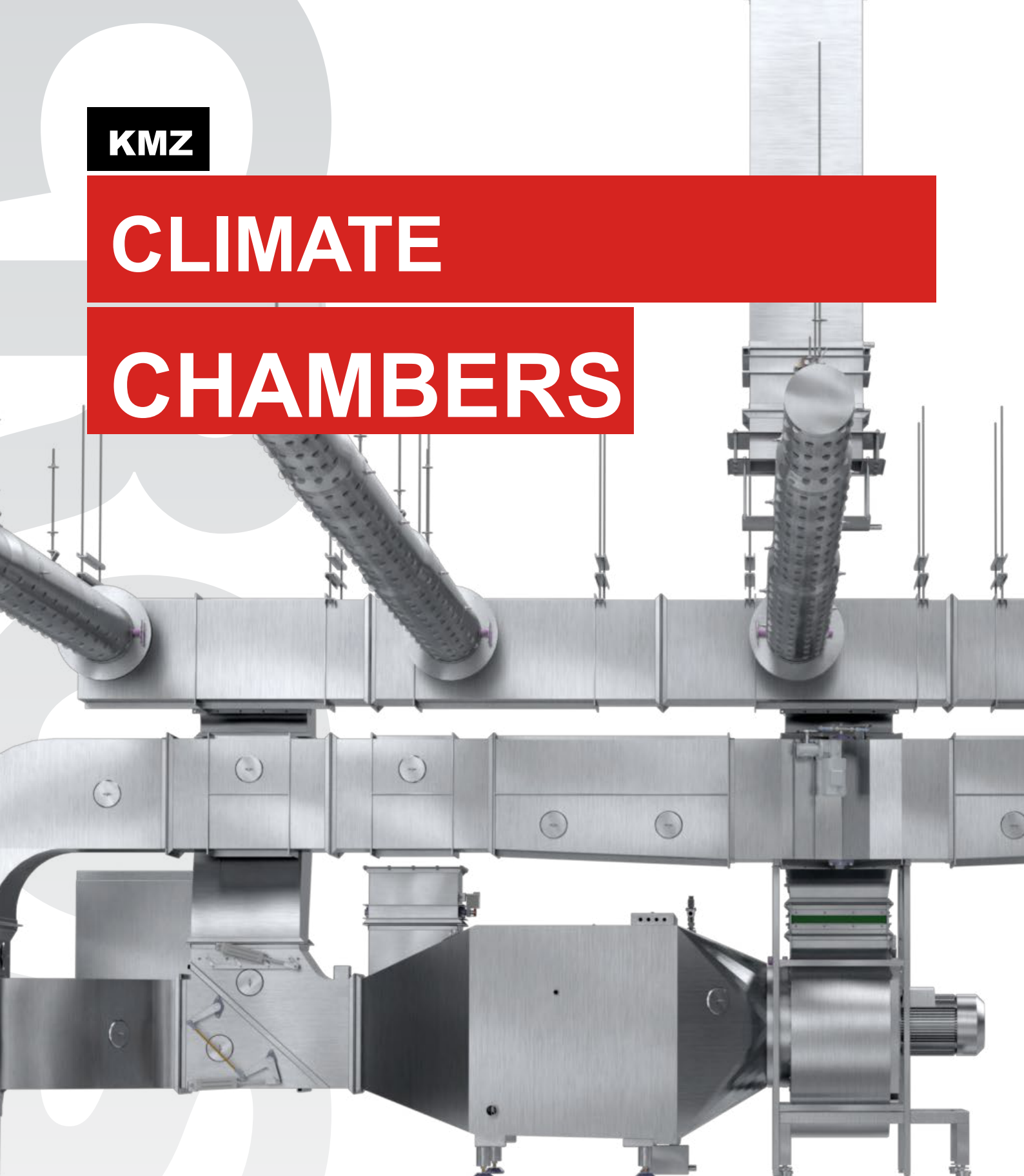


KMZ

CLIMATE

CHAMBERS



 **MAUTING®**

Every step under control

MAUTING climate chambers provide ideal conditions for fermentation, maturation and drying, ensuring consistently high quality at every production stage. They suit most types of dry-cured smoked products and dried meat.

MAIN BENEFITS

- ~ For traditional meat products, fish, pet food and cheese.
- ~ For industrial meat processors and small producers.
- ~ Natural flavour and aroma thanks to ideal chamber conditions.
- ~ Advanced airflow systems for every application, from fermentation to drying.
- ~ Climate control based on absolute humidity and fresh-air enthalpy.
- ~ Advanced climate control almost halves the energy used for regulation.
- ~ Custom solutions based on the customer's actual needs.



More information:
MAUTING.COM



FERMENTATION AND SMOKING CHAMBERS

Designed for the first fermentation stage of uncooked products. Ideal for starter cultures, GDL technology and conventional production methods.

POSSIBLE APPLICATIONS

Process initiation / first fermentation stage / cold smoking / maturation / intensive drying

TEMP. RANGE*

15 - 30 °C

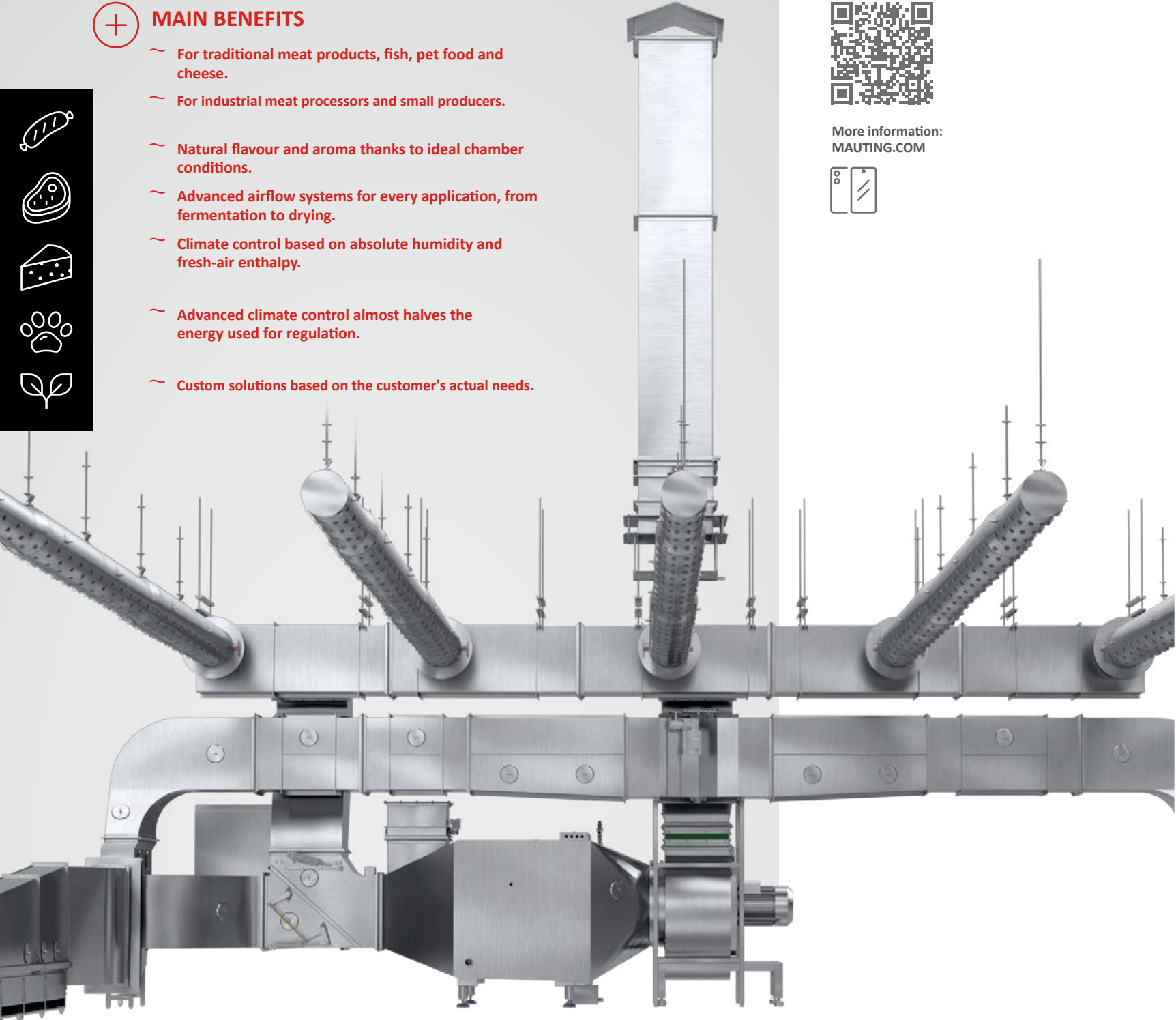
HUMIDITY CONTROL*

65 - 98 %

DEHUMIDIFICATION RATE*

3 % / 24 hours

* Standard values.

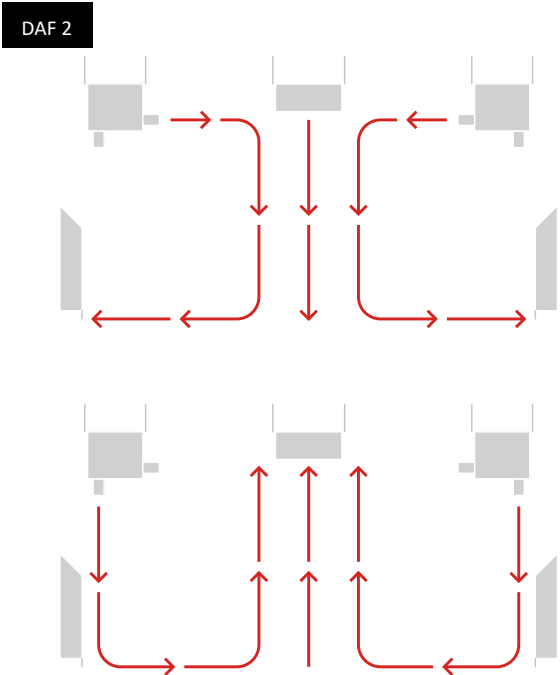


AIRFLOW SYSTEM OPTIONS FOR CLIMATE CHAMBERS

DAF systems are patented, innovative alternating airflow systems. They significantly improve uniform processing throughout the chamber and accelerate drying. They also reduce the risk of over drying and undesirable microorganisms developing on product surfaces.

This airflow system is also suitable for trolleys over 2 metres high and products requiring a high degree of dehumidification.

Customers can also choose conventional CLASSIC or CENTRAL airflow, suitable for products with a lower average dehumidification rate.



ENERGY-SAVING PRINCIPLES

Control based on absolute humidity enables more precise regulation of relative humidity in the chamber and better control of product drying.

Using outside air for drying while taking its enthalpy into account can almost halve chamber regulation costs.

CUSTOM CONFIGURATIONS

Our climate chambers are tailored to customer needs:

- ~ Electric, steam or hot-water air heating.
- ~ Wood-chip or friction smoke generators.
- ~ Air-conditioning unit behind, above or inside the chamber.
- ~ Cooling medium: ammonia, refrigerant or glycol.

ADDITIONAL FEATURES

Processing remains fully under control. Chamber temperature, relative humidity and air velocity can be regulated. Parameters for the entire process are stored in memory.

- ~ We will establish the ideal conditions for your products.
- ~ Minimal weight losses. Data archiving and remote access. All welded joints are chemically pickled.