



# Universal-circulation system (KK)

## The space-saving solution for cooking

### Advantages

#### Low investment costs:

The systems are specially developed for the cooking process in order to guarantee low investment costs for a high production capacity.

#### Efficiency:

The optional air circulation system guarantees excellent product flexibility so that e.g. ham can be produced in various moulds despite high trolley loading.

#### Minimum space requirement:

Individually tailored solutions can be developed for both larger industrial or smaller trade companies thanks to the system's exceedingly small width and height dimensions. Building investment costs are reduced considerably.

### Characteristics

#### Use:

The universal system for cooking and pasteurizing.

#### Possible processes:

- Cooking, pasteurizing
- Showering (optional), cold or warm water

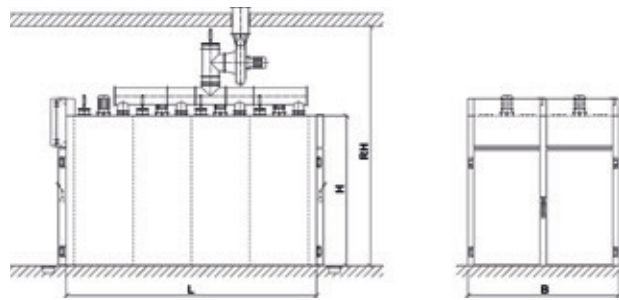
#### Air system:

- Individual fans for each trolley place

#### Hygiene:

- Reduced bacteria growth due to cooking process

# Universal-circulation system: The space-saving solution for cooking



	KK type	Number of trolleys	Door opening clearance (cm)		Cabinet dimensions (incl. extension) (cm)			Minimum room height (cm)	Electric kW <sup>⊖</sup>	Heating Steam; Electric kW <sup>⊖</sup>	Heating Oil; Gas kW <sup>⊖</sup>	Low pressure steam/water Cooking kg/h <sup>⊖</sup>	Water Shower l/min <sup>⊖</sup>									
			width	height	height [H] <sup>⊖</sup>	width [B]	length [L] <sup>⊖</sup>							height [RH] <sup>⊖</sup>								
Tandem	3611*	1	111	202	254	140	126	350	6,8	29	33	50	25									
	3621	2	111	202	254/270	140	232	354/370	8,6	48	58	80	50									
	3631	3	111	202	270/288	140	337	370/388	11,3	70	90	115	75									
	3641	4	111	202	270/270	140	442	370/370	14,0	96	116	150	100									
	3651	5	111	202	270/n.a.	140	548	370/n.a.	16,7	118	n.a.	190	125									
Parallel	7221	2	(2x) 111	202	254/270	270	126	354/370	8,6	48	64	80	50									
	7241	4	(2x) 111	202	254/270	270	232	390/406	14,0	96	116	150	100									
	7261	6	(2x) 111	202	270/288	270	337	406/424	19,4	144	180	230	150									
	7281	8	(2x) 111	202	270/n.a.	270	442	450/n.a.	24,8	192	n.a.	300	200									
	72A1	10	(2x) 111	202	270/n.a.	270	548	480/n.a.	32,9	240	n.a.	380	250									
	72C1	12	(2x) 111	202	270/n.a.	270	653	480/n.a.	38,3	288	n.a.	460	300									
also to be considered			wedge (2x for tunnel)				plus 7		* <table border="1"> <thead> <tr> <th colspan="3">Dimension smoke trolley (cm)</th> </tr> <tr> <th>width</th> <th>depth</th> <th>height</th> </tr> </thead> <tbody> <tr> <td>100</td> <td>100</td> <td>200</td> </tr> </tbody> </table>					Dimension smoke trolley (cm)			width	depth	height	100	100	200
			Dimension smoke trolley (cm)																			
width	depth	height																				
100	100	200																				
with tunnel				plus 6																		

n.a.: not available

⊖ electric resp. high pressure/oil resp. gas

⊖ without tunnel

⊖ approximately connected loads

Features	Description	Standard	Options	Further flyers
Operation	external operating control		x	Control and documentation systems
	electric (98 °C)		x	
Standard heating (optional)	low pressure (98 °C)	from 3611	x	
	oil (98 °C)	from 3611	x	
	gas (98 °C)	from 3611	x	
Cleaning	interior cleaning		x	Cleaning systems
Cooking	1.4571 / AISI 316 interior	x		
Exhaust air system	exhaust air fans		x	
Cooling	showering		x	
Horizontal air flow	alternating vertical airflow		3621–3661	
Floor	double-walled, without slope	x		
	slope in the system		x	
	reinforced		x	
	recessed		x	
Doors	lifting door hinge	from 3611		
Tunnel design	additional doors on the unloading side		from 3621	
	interlocking		x	
Drainage	pneumatic post outlet		from 3611	
	automatic door opening		single-row	
Transport system	floor transport (automatic)		x	semi-continuous batch systems