



Steam-inject-circulation-cooking system (SKU)

The space- and cost-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.

High product quality:

A consistent and reproducible product quality with low process costs is achieved thanks to the technically sophisticated direct steam injection system in the cabinet.

Efficiency:

The air circulation guarantees a high product flexibility.

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

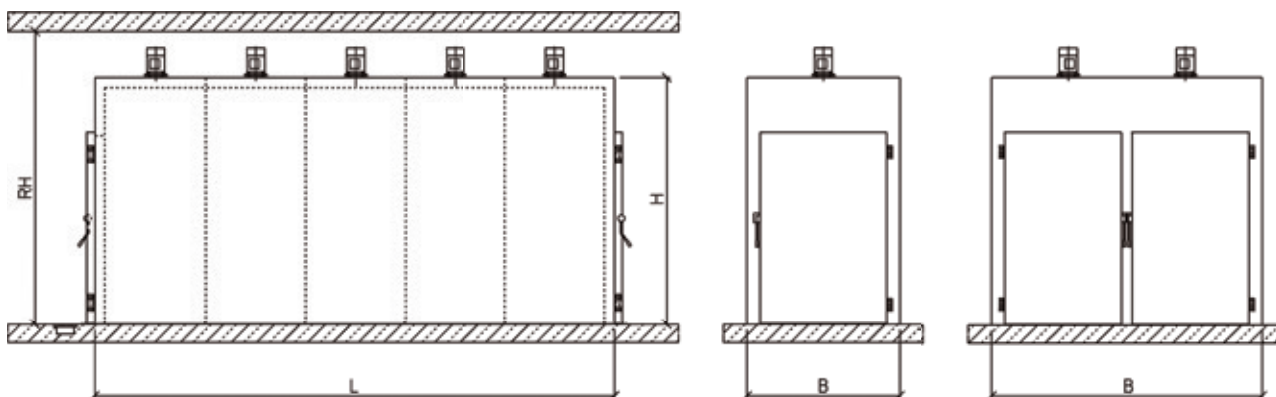
Air system:

- Individual fan for each trolley place

Hygiene:

- Reduced bacteria growth due to cooking process

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Type SKU	Number of trolleys	Door opening clearance (cm)		Cabinet dimensions (incl. extension) (cm)			Minimum room height (cm)	Electric with air circulation motor kW [⊙]	Low pressure steam kg/h [⊙]	Water Shower l/min [⊙]
		width	height	height [H]	width [B]	length [L] [⊙]				
3621	2	111	202	229	140	232	280	2,2	80	30
3631	3	111	202	229	140	337	280	3,3	115	40
3641	4	111	202	229	140	442	280	4,4	150	50
3651	5	111	202	229	140	548	280	5,5	190	60
3661	6	111	202	229	140	653	280	6,6	230	70
7241	4	(2x) 111	(2x) 202	229	270	232	280	4,4	150	50
7261	6	(2x) 111	(2x) 202	229	270	337	280	6,6	230	70
7281	8	(2x) 111	(2x) 202	229	270	442	280	8,8	300	100
72A1	10	(2x) 111	(2x) 202	229	270	548	280	11,0	380	120
72C1	12	(2x) 111	(2x) 202	229	270	653	280	13,2	460	140
also to be considered	wedge (2x for tunnel)					plus 15				
	without tunnel					minus 8,5				

⊙ with tunnel

⊙ approximately connected loads

Features	Description	Standard	Options	Further flyers
Operation	external operating controls		x	Control and documentation systems
Standard heating	low pressure (80 °C)	x		
Cleaning	interior cleaning / sterilization		x	
	RG-A2.5 or RG-A8.1		x	Cleaning systems
Cooking	interior 1.4571 / AISI 316	x		
Air circulation	air circulation unit	x		
Cooling	showering		x	
Floor	double-walled, without slope	x		
	slope in the system		x	
	reinforced		x	
	recessed		x	
Doors	anti-slide profile		x	
	lifting door hinge	x		
Tunnel	additional doors on the unloading side		x	
	interlocking		x	
Drainage	pneumatic post outlet	x		
	automatic door opening		x	
Exhaust air	evacuation system		x	