maurer-atmos
PROCESSING TECHNOLOGIES FOR COOKING
SMOKING • MATURING • DRYING • AGING

Industrial Rooms for Fermenting, Cold-smoking, Maturing and Drying

NEW

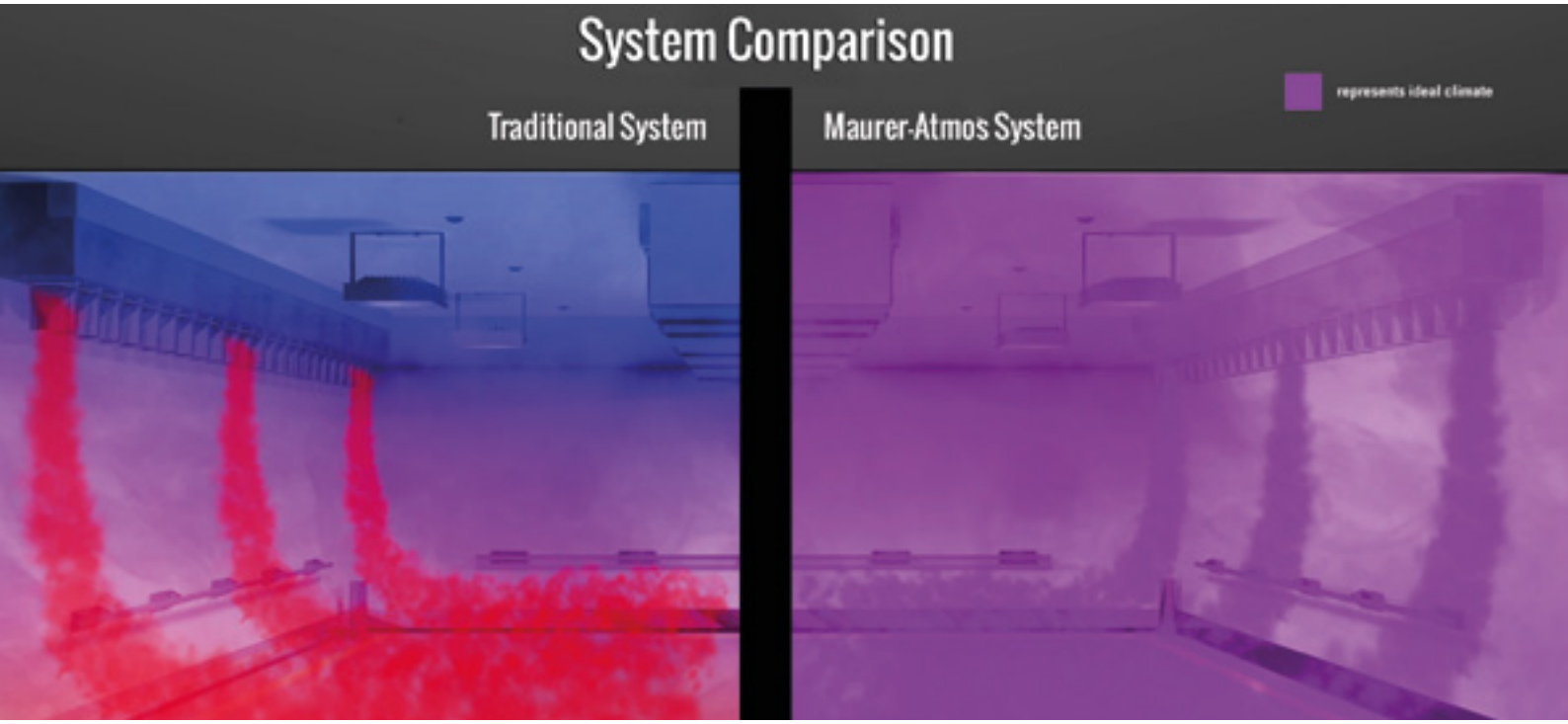
cmp

continuous maturing process

Maurer-Atmos Middleby GmbH · Kindlebildstrasse 100 · 78479 Reichenau · Germany · www.maurer-atmos.de

THE MIDDLEBY CORPORATION
PROCESSING & PACKAGING TECHNOLOGY BRANDS

maurer-atmos
PROCESSING TECHNOLOGIES FOR COOKING
SMOKING • MATURING • DRYING • AGING

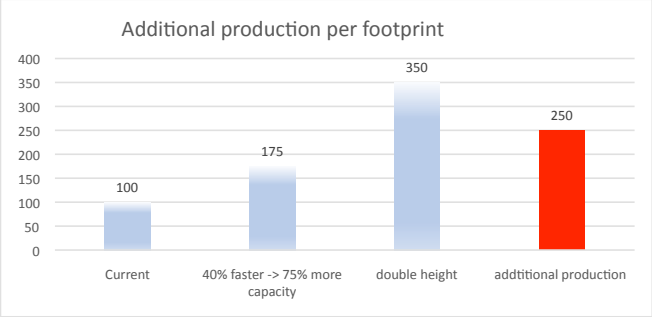


Continuously fast, consistent and reproducible processes:

Did you ever ask yourself why no one is able to do maturing and drying process without rest periods?
We did, and we developed the new CMP continuous maturing process.
Due to control of relative humidity and temperature for inlet and outlet air it is possible to dry products without any variation. The system is able to move the air continuously (100% of the time) without any rest period.

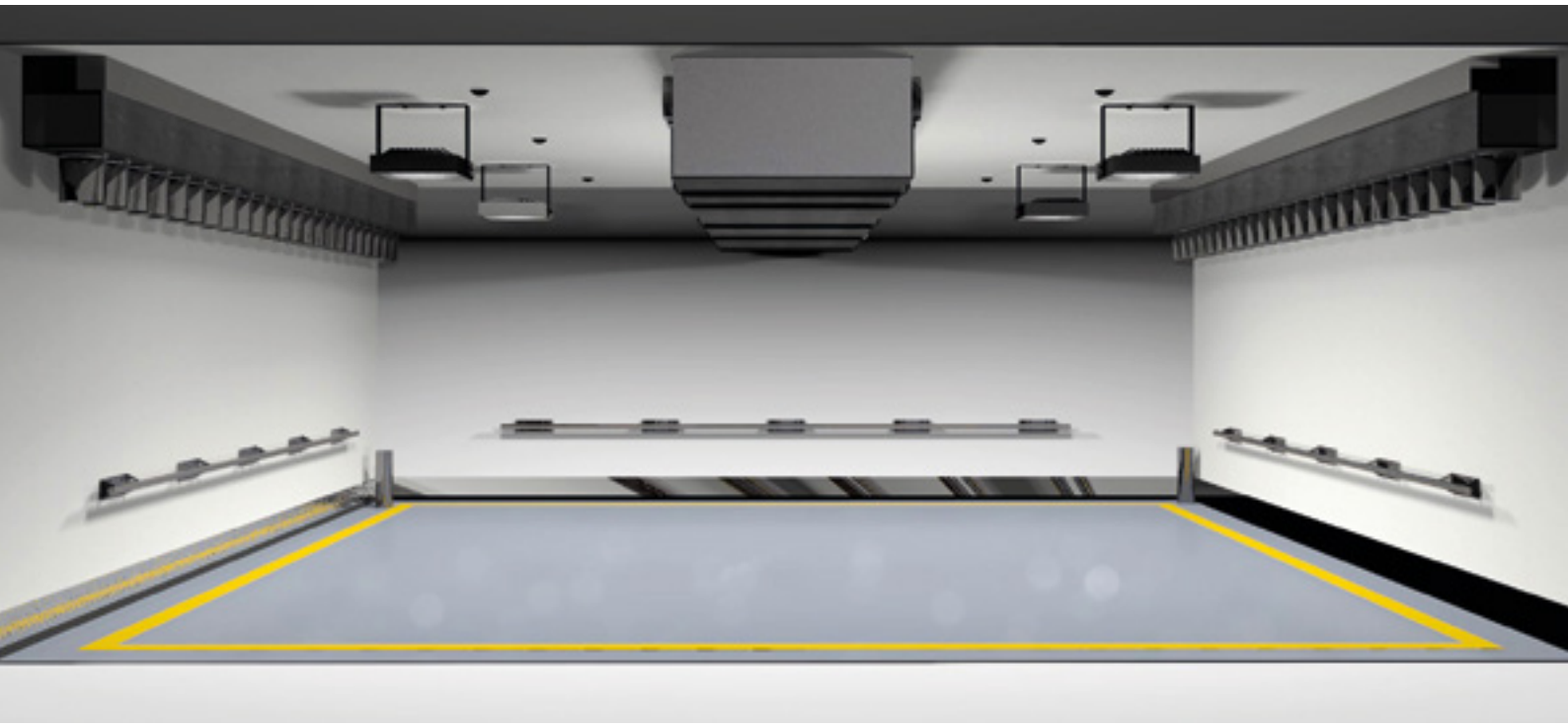
This in turn means:
- Complete consistency, meaning approx. 1% deviation in the entire processing room
- Saving up to 40% in processing time
- Significant energy savings
- Optimal utilisation of footprint and room height with full trolley loading up to 6 m in height
- Up to 250% more product can be produced on the same footprint than with comparable systems.

Further advantages:
- Sanitary design (length welds in channels made by robots)
- Fully insulated air handling unit
- Fully insulated ducts outside the processing room
- All coils made of stainless material
- No rivets
- No expensive hollow fillets necessary



In many cases, this means that no new building is required to increase capacity!

maurer-atmos
PROCESSING TECHNOLOGIES FOR COOKING
SMOKING • MATURING • DRYING •AGING



Loading / Unloading:
- Manually with trolleys / racks
- Manually by overhead conveying system
- Fully automated loading and unloading via automated ground vehicles (AGV). These automatic ground vehicles are controlled by a control station and automatically measure the weight loss. Can serve multiple rooms.

Possible processes:
- Fermenting
- Cold-smoking
- Drying
- Maturing

Fresh air / Exhaust air sytems:
- Open system
- Enthalpy system (optional)
- Closed system – each system is designed so that the total dehumidification output is achieved in a closed (hermetic) system.

Air systems:
Circulating air
- Multiple channel system comprised of air supply and return air channels
- Horizontal and vertical air distribution systems
- The circulating air is prepared through a central air handling unit and is blown into the processing room through air injecting ducts. Via a centrally positioned air suction duct the circulating air is sucked back in the central air handling unit. The circulating air injection can be variably adjusted to the room.

Features	Description	Standard	Options	Further flyers
Control panel	external control panel	x		Control and documentation systems
Control type	temperature and humidity control	x		
	enthalpy control		x	
	core temperature		x	
Smoke	external smoke generator		x	External smoke generators
Accessories	AHU and cleaning of channels		x	Cleaning systems (with standard smoke)
	RG-A2.5 or RG-A8.1		x	Cleaning systems (with standard smoke)

maurer-atmos
PROCESSING TECHNOLOGIES FOR COOKING
SMOKING • MATURING • DRYING • AGING

In practice

Gérald Bigler, Head of Production & Development / Member of the Executive Committee - Bigler / Italian Salami Ø 75mm

„An enormous advantage is the time savings: we were able to reduce the time 30% ... it is no longer necessary to change or transfer the salami because the uniformity of the products in the new rooms is exceptionally good."

Two famous North-American customers are already taking advantage of the CMP, and were able to reduce their process time in comparison to the system of an Italian and German competitor...

- **for Ø 53mm Genoa Salami from 14 down to 8 days (-42,8%)**
- **for Ø 80mm hard Salami from 28 down to 19 days (-32,1%)**
- **for Ø 43mm Pepperoni from 12 down to 7 days (-41,7%)**

Customer benefits

Increased capacity	**75-250%**
Shorter process time	**30-50%**
Space savings	**75-250%**
Improved yield	**1%**
Taste and quality	**improved**

cmp continuous maturing process

... a real and proven success-story for Maurer ...