

Steam-inject-circulation-cooking system SKU

The space-saving and cost-effective system 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.

Good to know

Use

This universal system is used for fast and controlled treatment of the cooking products in the shortest possible time.

Possible processes

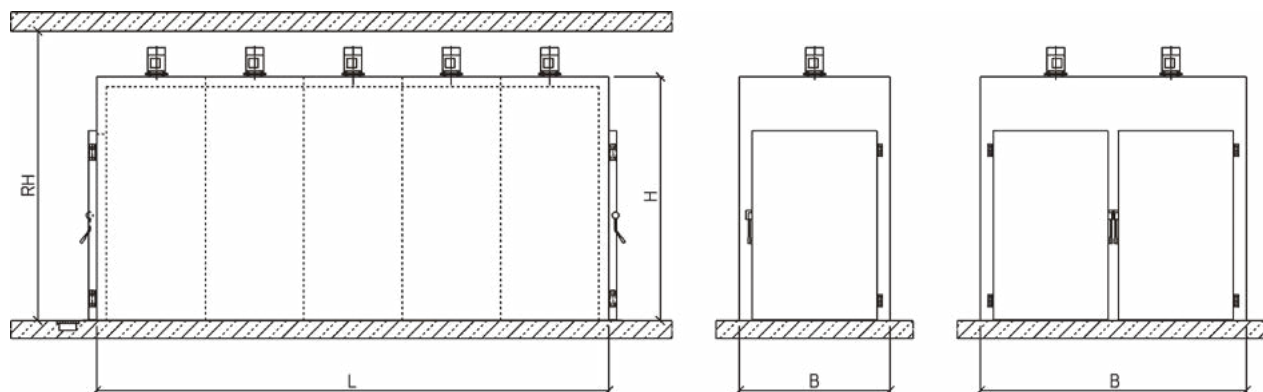
- cooking, pasteurizing
- showering (optional), cold or warm water

Air system

Individual fan for each trolley place

Hygiene

Reduced bacteria growth due to cooking process



| Type SKU | Number of trolleys | Door opening clearance (cm) | | Cabinet dimensions (incl. extension) (cm) | | | Minimum room height (cm) | Electric Without / 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 data sheets |
|------------------|--|----------|---------|----------------------------------|
| Operation | external operating controls | | x | Control and documentation system |
| Standard heating | low pressure (80 °C) | x | | |
| Cleaning | interior cleaning / sterilization | | x | |
| | RG-A2.5 or RG-A8.1 | | x | Cleaning system |
| 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 | |