



“Smoked goods are an honest and traditional product. Just like our chambers that we already produce for over 30 years.”

Josef Grégr, founder of MAUTING s. r. o.



MADE IN CZECH REPUBLIC

The history of MAUTING dates back to 1992. Own production plant with design and development department allows us to adapt our products to customer needs and permanently discover new ways how to do things better.



“Skilled Czech craftsmen guarantee first-class product processing.”

Michal Zemek, foreman of the welding shop

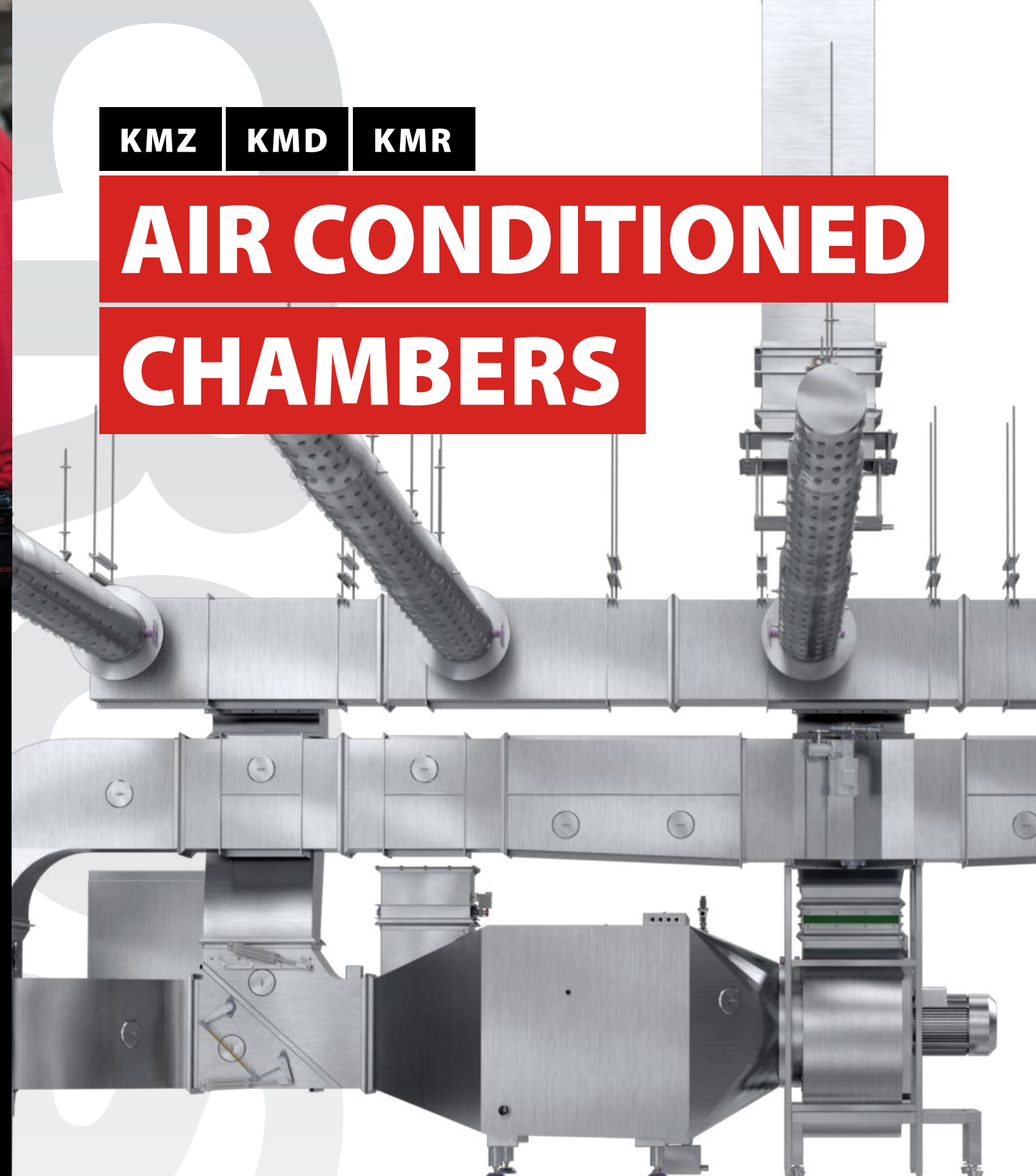
MAUTING®

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KMZ | KMD | KMR

AIR CONDITIONED CHAMBERS



MAUTING®

Every step under control

MAUTING air conditioned chambers ensure ideal conditions during the process of fermentation, maturation and drying of your products—they guarantee consistently high quality in every production step. They are perfect for most types of durable smoked goods and dried meat.

MAIN BENEFITS

- ~ This solution is suitable for classic meat products, but also for fish, pet food or cheese
- ~ For meat processing plants and small processors
- ~ Natural taste and aroma thanks to ideal conditions in the chamber
- ~ Advanced air flow systems for all applications (from fermentation to drying)
- ~ The climate in the chamber is controlled using the principles of absolute humidity and fresh air enthalpy
- ~ Thanks to the sophisticated climate control system, it reduces the energy consumption required for regulation by almost half
- ~ Tailor-made solutions according to the actual needs of the customer



For more information visit MAUTING.COM



KMZ

SMOKE RIPENING CHAMBERS

They are designed for the first stage of fermentation in non-heat-treated products. They are ideal for the products with starter cultures, for GDL technology and for standard production procedures.

POSSIBLE APPLICATIONS

Start ~ first stage of fermentation ~ cold smoking ~ maturing ~ intensive drying

WORKING TEMP. RANGE* **15 – 30°C** HUMIDITY REGULATION* **65 – 98%**

DEHUMIDIFICATION PERFORMANCE* **3% / 24 hours**

* Standard values

KMD

MATURING CHAMBERS

They are designed for maturing and drying of durable products and are suitable for a wide range of applications.

POSSIBLE APPLICATIONS

The second phase of processing ~ maturing ~ drying ~ storing of food

WORKING TEMP. RANGE* **12 – 22°C** HUMIDITY REGULATION* **65 – 90%**

DEHUMIDIFICATION PERFORMANCE* **1 – 1.5% / 24 hours**

* Standard values

KMR

DEFROSTING CHAMBERS

They are designed for defrosting the blocks of raw material before its further processing. During the defrosting process, the surface temperature of the raw material is checked. In this way the quality of the raw material being defrosted is preserved and the time required for defrosting is minimised.



CHOICE OF AIR FLOW SYSTEMS FOR AIR CONDITIONED CHAMBERS

CROSSFLOW and DAF, patented innovative systems of alternating air flow, significantly assist most uniform possible processing of products in the entire space of the chamber and speed up the drying process; also reduce the risk of over-drying the products and the risk of the growth of unwanted microorganisms on their surface.

This flow system can also be used for the trolleys higher than 2 meters and the products that achieve high dehumidification values.

The customer can also opt for a system with classic air flow—CLASSIC and CENTRAL, which is suitable for products with a lower average dehumidification.

PRINCIPLES OF ENERGY SAVINGS

The control based on the principle of absolute humidity allows for more precise regulation of relative humidity in the chamber and better control over the drying process of the products.

Together with the option of outdoor air drying based on enthalpy, it makes it possible to reduce the costs of chamber regulation by almost half.

CUSTOM CONFIGURATIONS

Our air conditioned chambers can be freely configured according to the customer's needs:

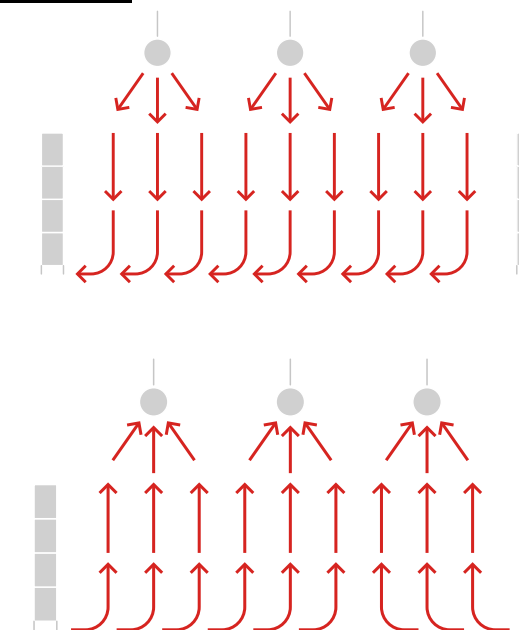
- ~ Electric, steam or hot water heating of air
- ~ Wooden chips or friction smoke generators
- ~ The air conditioning unit can be located behind the chamber, above the chamber or in the chamber
- ~ Refrigerant: ammonia, freon, glycol

FURTHER FEATURES

The process of product processing is always under perfect control. The temperature in the chamber can be regulated, and also relative humidity or air flow speed. The parameters of the entire process are recorded in the memory.

- ~ We will set the optimal conditions for your products
- ~ Minimum weight losses
- ~ Data archiving and remote access control
- ~ All welded joints are chemically treated with pickling

CROSSFLOW



DAF 2

