



**“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*

**UKM**

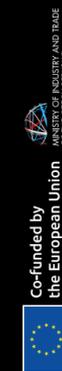
**VERSATILE**

**UNIVERSAL SMOKING CHAMBER**



**MAUTING®**

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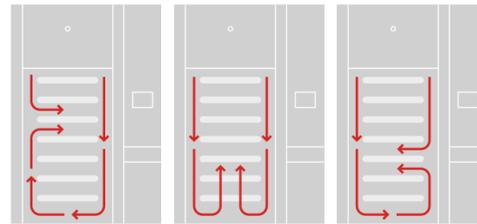


**MAUTING®**

UKM VERSATILE

# It matches perfectly

Thanks to its versatility, it is a best-seller on the market. This unit is a “must-have” for each meat processor. It is perfect for most types of products—from classic ones and dried to modern healthy food. The products can be suspended or placed on racks with up to 42 trays depending on their type.

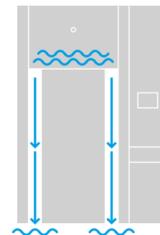
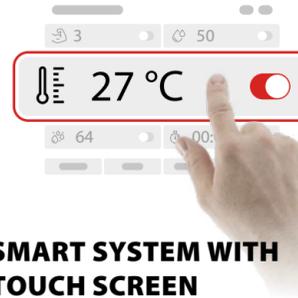


## 1 MULTIPOSITION AIR FLOW FLAPS

UKM VERSATILE is equipped with unique multi-position flaps that precisely direct the air flow to any place in the chamber. The flaps can be independently set for any time in any position. This results in perfect processing uniformity for all types of products.

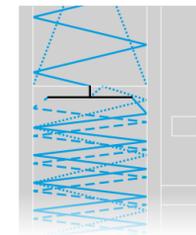
## 2 SMART SYSTEM WITH TOUCH SCREEN

Thanks to the software, the processing process is always under perfect control. The temperature in the chamber and the product, relative humidity, air flow speed can be monitored and regulated. It controls and activates smoke generator and the process of automatic chamber washing. It records the entire process and its course in memory.



## 3 DRAINING OF CONDENSATED WATER FROM THE CHAMBER

Sloping of inner surfaces and improved drainage channels in the chamber walls ensure a very efficient drainage of water and condensate from the chamber. In this way, the uniformity of product drying is significantly accelerated and improved.



## 4 EASY MAINTENANCE OF THE CHAMBER

Quick washing and hygienic cleanliness are very important for us. High-pressure nozzles together with the central rotary nozzle ensure easy and perfect cleaning of the inner space and the exchanger part of the chamber. The washing program is controlled by an integrated system.



## ⚙️ CUSTOM CONFIGURATIONS

UKM VERSATILE smoking chamber can be freely configured so as to meet the processor's needs.

- ~ Single-row, double-row or pass-through chamber
- ~ Electric, steam or gas heating
- ~ Classic wooden chips smoke generator can be installed or friction or steam alternatives
- ~ Cooler with higher output can be installed
- ~ The chamber can also be equipped with liquid smoke applicator
- ~ Two designs available—SMART or CLASSIC
- ~ The smoke generator is usually on the left side or right side, but other locations are also possible
- ~ The smoking chamber can also be equipped so as to reduce emissions: with electrical catalytic converter or smoke burner

## 👍 FURTHER FEATURES

- ~ Perfect insulation of the chamber skeleton without thermal bridges
- ~ For hot and cold processing
- ~ Minimum weight losses
- ~ High production efficiency
- ~ Short, energy-efficient processes
- ~ Data archiving and remote access control



## TECHNICAL PARAMETERS

Type		2001	2002	2003	2004	2006	2008
Width	mm	2,070	2,070	2,070	2,070	2,070	2,070
Depth	mm	1,335	2,400	3,470	4,540	6,670	8,800
Height	mm	3,400	3,500	4,050	4,150	4,240	4,630
Number of trolleys*		1	2	3	4	6	8
Productivity per 8 hours	kg	up to 800	up to 1,600	up to 2,400	up to 3,200	up to 4,800	up to 6,400

\* Many chamber types and sizes available