



**“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*



**VKM | ZKM**

**COOKING**

**AND COOLING**

**CHAMBER**

**MAUTING®**

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**MAUTING®**

ZKM VKM

# Saves production costs and your time

Cooking and cooling for small and large operations. Cooking and cooling chambers help to speed up production, reduce weight loss and increase overall efficiency in the production of classic meat products such as meat, ham, pate, fish or in the production of non-traditional products. They are ideal helpers on the way to producing delicacies of the highest quality.



## 1 ZKM COOLING CHAMBER

- ~ Ensures a reduction in product weight loss
- ~ Ensures a rapid transition over the critical temperature from 40°C to 15°C, when the greatest growth of microorganisms occurs
- ~ Extends the shelf life of products
- ~ Saves warehouse space for faster dispatch
- ~ Refrigerant: ammonia, freon, glycol
- ~ The fully automated process will increase the energy efficiency

## 2 VKM COOKING CHAMBER

- ~ Fully automated process will increase energy efficiency, minimize losses and ensure consistent quality
- ~ Can be used for various technological processes such as drying and baking up to 220°C
- ~ Electric, steam or gas heating
- ~ Automation of product transport enables increased production efficiency, can be supplied with overhead track or transport system

## EXCEPTIONAL QUALITY AND LONG SERVICE LIFE

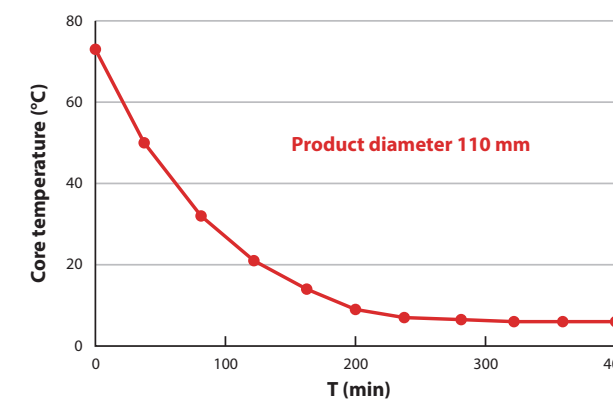
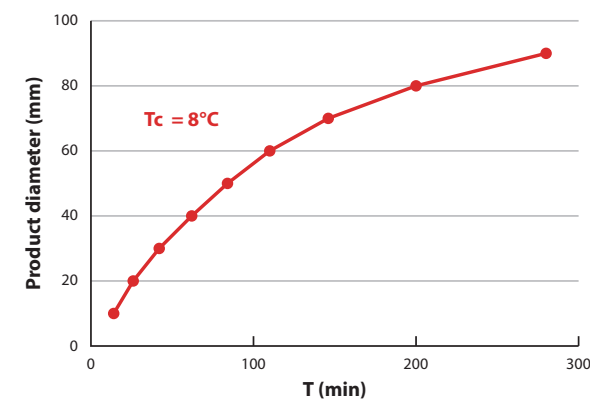
- ~ All-stainless steel construction
- ~ Perfect rigidity and tightness
- ~ Easy cleaning
- ~ Certified materials and components
- ~ Compliance with strict sanitary code
- ~ All welded joints are chemically treated with pickling and passivating so as to restore anti-corrosion properties of the welds

The steam cooking option in the cooling chamber ensures the benefits of both appliances in one, ideal for hams, pates etc.



### COOLING CHART OF PRODUCTS IN THE COOLING CHAMBER\*

- ~ Tc = core temperature
- ~ Initial core temperature Tc = 70°C
- ~ Water cooling up to Tc = 30°C (water temperature Tw = 15°C)
- ~ Air cooling up to Tc = 8°C



\*The chart is only indicative. The actual cooling process may vary.

### TECHNICAL PARAMETERS

ZKM		2001	2002	2003	2004	2005	2006	2008
Type		1	2	3	4	5	6	8
Number of trolleys		1	2	3	4	5	6	8
Width	mm	1,920	1,920	1,920	1,920	1,920	1,920	1,920
Depth	mm	1,345	2,410	3,475	4,545	5,610	6,675	8,805
Height	mm	2,965	2,965	2,965	2,965	2,965	2,965	2,965
Productivity per 8 hours	kg	up to 1,500	up to 3,000	up to 4,500	up to 6,000	up to 7,500	up to 9,000	up to 12,000

VKM		2001	2002	2003	2004	2005	2006	2008
Type		1	2	3	4	5	6	6
Number of trolleys		1	2	3	4	5	6	6
Width	mm	2,070	2,070	2,070	2,070	2,070	2,070	2,070
Depth	mm	1,345	2,410	3,475	4,545	5,610	6,675	8,805
Height	mm	3,025	3,025	3,025	3,025	3,025	3,025	3,025
Productivity per 8 hours	kg	up to 1,000	up to 2,000	up to 3,000	up to 4,000	up to 5,000	up to 6,000	up to 8,000