

AQUAMAT® TWIN - Technical Data

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Treatment times: infinitely adjustable
Cooking temperature: up to 95 °C
Cooking/cooling medium: water

Product conveying: stainless steel
wire belts with drivers
Belt widths: 1.5 m
Tracks: 1 - 2
Speeds: up to 2 different speeds

Example output, size and connections

Product:	grilling sausage calibre 20 packed in soft film in one layer	Size:	L 9.6 m x W 1.9 m x H 3.2 m excl. heat exchanger W 3.2 m incl. access platforms
Throughput:	2000 kg/h	Current:	30 kW
Pasteurizing time:	20 minutes	Steam:	260 kW, 4 bar
Cooling time:	27 minutes	Ethylene glycol:	260 kW, -5 °C, 3 bar, 30 %
Core temperature: cooling 2 °C		Water filling quantities:	cooking 4 m ³ , cooling 6 m ³
		Water consumption:	0.1 m ³ /h loss compensation 6 m ³ per cleaning operation

Features of both systems

- Control unit: Siemens SPC with graphics screen
- Materials: stainless steel and plastics and materials approved for use with foodstuffs
- Heating: steam plate heat exchanger
- Cooling: glycol plate heat exchanger
- Circulating pumps
- Water circuit pipework
- Water circuit valves
- Steam control valve
- Condensate drain
- Glycol control valve
- Screen filter
- Cleaning switch
- Feed and discharge belts (optional)
- Drain station (optional for AQUAMAT® TWIN)



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AQUAMAT® TWIN

**Continuous system for
cooking, pasteurizing and
cooling in a water bath**



VEMAG AQUAMAT® TWIN - Efficient processes in the double-deck installation



Compared to batch installations, this continuous process dispenses with many operating steps and irregularities in the process, with the result that in addition to reducing staff outlay, you can also reduce reject product and maintain product quality more reliably.

Assuming suitable product combinations, the AQUAMAT® TWIN can be used first for cooking and then for pasteurizing, even consecutively, for several shifts a day.

This bundled use allows economy to be increased even further.

Full control of the process

You store treatment times and temperatures in the user-friendly control unit as a function of product, in the form of production programs for your various products. The installation is equipped with temperature and pressure sensors which the control unit uses to monitor and control all pro-

cess parameters. This guarantees that temperature management and heat exchange with the product is always at an optimum. The programmed monitoring and warning routines allow the installation to be operated without supervision for long periods.

routed in a circuit by heat exchangers and sprayed onto the products from above through nozzles. This achieves a steady exchange of heat, even for the products floating on top, so that the desired core temperatures are reached reliably. The installation can process up to two different products with separated treatment times simultaneously.

AQUAMAT® TWIN - Efficient processes in the double-deck installation

The AQUAMAT® TWIN is a water bath installation with a space-saving design which you can use both for pasteurizing packed foods and for cooking and cooling meat products in synthetic casings.

It works on two levels, one above the other, products being heated on the upper level and cooled on the lower one. Stainless steel conveyors with drivers ensure a precise throughput time.

After cooling, the products can be prepared for packing straight away by an optional blow-off unit.

Shelf life of products can even be quadrupled.

Concentrated performance can be used flexibly

The water baths arranged one above the other are each completely encapsulated to save energy. The water is



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Easy cleaning

The particulate filters integrated in the circuit can be cleaned while the installation is running if required.

The entire length of the installation is accessible at any point through large lock-open covers. This makes both cleaning and servicing/maintenance simple.

A built-in switch for the water circuits allows the cleaning program to heat the cleaning solution for the cooling area as well. The cleaning sequence also includes a rinsing step using the water circuits and built-in nozzles.

Well thought-out design

The simple structure of the AQUAMAT® TWIN in a framework construction with few moving parts means it can be adapted perfectly to suit the requirements of your products.

Width, length, speed and thermal concept are selected to suit the hourly output required. Maintenance and servicing are also considerably reduced.



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