



Continuous unit systems

Advantages

Reduced investment costs:

The system's serpentine-shaped product guiding conveyor is a common feature of all continuous systems.

All-purpose:

Continuous systems can be used for continuous drying, smoking, cooking or baking depending on their design. Each design is equipped with an intensive cooling section so the products can be packed immediately after the heat treatment process. The entire process time can be varied and thus be adapted to the product requirements.

Environmentally friendly

with minimum energy requirements:

Maurer-Atmos has developed an exhaust extraction system with heat recovery for continuous plants used for baking or smoking with smouldering smoke. It consists of a gas fired thermal afterburning system for reducing odour and or smoke exhaust emissions. After purifying the exhaust smoke the hot air is re-circulated and can be used in the additional processing. Energy is also saved by a sluice separation in the individual zones as dry air, steam and smoke are not mixed. The desired process takes place in each zone separately without influencing the other zones.

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Characteristics

Loading and unloading:

Maurer-Atmos offers certain product-specific package solutions for the loading and unloading sectors.

CMS:

- Continuous smoking system for smokesticks
- Design with exhaust cleaning and automatic product loading and unloading (optional)
- Performances: 1000 – 7000 kg/h
- Products: Frankfurters in natural and cellulose casing, hot dogs, cocktail sausages and other smoked foodstuffs that can be produced on smokesticks.
- single or double lane design possible



CMB:

- Continuous baking systems
- Model directly or indirectly gas-heated, with automatic loading and unloading (optional)
- Output: 750 – 3000 kg/h
- Products: Baked sausage meat, pies, baked ham, chicken, duck, poultry parts and similar products that can be baked flat on trays or suspended on smokesticks.



CMC:

- Continuous cooking facility for baskets or other product carriers
- Steam-heated or water-heated design with automatic loading and unloading (optional)
- Performances: 750 – 5000 kg/h
- Products: Boiled sausages size 45 – 140 mm, cooked ham, ham in various moulds. The system is also outstandingly suitable for pasteurizing packed products.

