

Steam smoke

chambers



AUTOTHERM

*Klima- und  
Räuchertechnik*

## Professionals choose AUTOTHERM steam smoke chambers

The steam smoke method, which was further developed by AUTOTHERM, is especially well-suited for the production of hot-smoked products. A faster and more even smoking process can be accomplished with incomparably less weight loss by applying the smoke to the products by means of condensation.

The smoke-colour of these products is permanently colour proof and can not be washed off by water or steam. The steam-smoke mixture is free of soot, and cancerogenic benzo(a)pyrene is hardly detectable.

The minimal weight loss as compared to traditional smoking methods makes this method highly efficient and the time span for amortisation of the equipment is extremely short.

The short smoke-cycles make it possible to supply up to three chambers with one smoke generator. This lowers the costs of the investment.

The microprocessor controls the smoke-input to the three chambers fully automatically. All systems are delivered with emission-purification devices (catalytic afterburners or condensers).

**AUTOTHERM clients throughout the world appreciate the advantages of the steam-smoke system.**

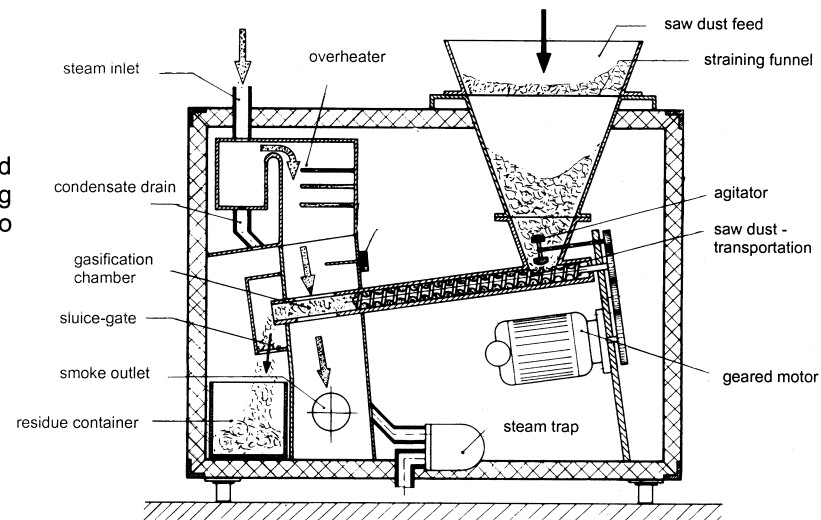


## The steam-smoke generator principle

Steam smoke is applied to wood chips by overheated steam and penetrates them. All colour and flavour giving components of the chips are absorbed and conducted into the chamber as steam-smoke.

### Steam-smoke:

- fast
- colour proof
- minimal weight loss
- accurate regulation



## Measurable profits day by day!

Due to the extremely short smoke-cycles of the AUTOTHERM-steam-smoke-method and the natural humidity of the steam-smoke, the smoking-times are reduced by about 40% and the weight loss by about 5% as opposed to conventional smoke-systems.

### Example:

### AUTOTHERM steam-smoke-chamber for three trolleys

3 x 200 kg = 600 kg/load  
 8 hrs./day = 4 loads x 600 kg  
 = 2400 kg/day  
 with 3% less weight loss this comes to:  
 3% of 2400 kg  
 = 72 kg/day x 2,50 EUR/kg  
 = 180,00 EUR/day  
 = 3.865,00 EUR/month  
 = 45.360,00 EUR/year!

## Applications:

- cooked or boiled sausages
- hot-smoked meat and sausage products such as Frankfurters, Wieners, Lyoners or Knackers
- cooked ham

## Possible processing steps:

- reddening
- drying
- smoking
- cooking

Temperature range:	+ 45° C to + 90° C standard
Rel. humidity	Adjustable up to 99%

Other values are possible if desired!

## Technical data:

System:	steam-smoke-chambers
Heating:	electric steam oil / gas
Humidification:	water / steam
Voltage:	230/400 V 50 Hz
Trolley size:	1000 x 1020 x 1980 mm
Trolleys per chamber:	1 – 10
Capacity per trolley:	approx. 200 – 250 kg
Construction:	stainless steel panels
Control:	microprocessor
Emission purification:	catalytic afterburner (electrically or gas heated) condenser

The systems can be equipped with electronic revolution control, additional electric heating for baking up to 150° C, shower system and automatic door opener if desired.



# Technical data:

## Steam-smoke chambers – single row

Type	Measures in millimetres			Heating			Power Motors kW	Trolleys
	Width	Depth	Height	Electric kW	Steam kg/h 3-6 bar	Gas/oil kW		
D 1-1-1	1620	1250	2950	24	42	24	2.75	1
D 1-2-2	1620	2300	2950	48	84	48	5.85	2
D 1-3-3	1620	3350	2950	72	126	72	8.05	3
D 1-4-4	1620	4400	2950	96	168	96	10.25	4
D 1-5-5	1620	5450	2950	120	210	120	12.45	5

## Steam-smoke chambers – double row

Type	Measures in millimetres			Heating			Power Motors kW	Trolleys
	Width	Depth	Height	Electric kW	Steam kg/h 3-6 bar	Gas/oil kW		
D 2-2-2	3160	1250	2950	48	84	48	4.95	2 x 1
D 2-2-4	3160	2300	2950	96	168	96	10.25	2 x 2
D 2-2-6	3160	3350	2950	144	252	144	14.65	2 x 3
D 2-2-8	3160	4400	2950	192	336	192	19.05	2 x 4
D 2-2-10	3160	4450	2950	240	420	240	23.45	2 x 5

All types can be delivered as pass-through chambers with doors front and back.  
All chambers can be custom-made if desired.

### Dimensions steam-smoke chambers:

