For more information, call one of our smokehouse specialists today.

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Smoking chambers UKM
Cooking chambers VKM
Chilling chambers ZKM
Cooking and chilling chambers VZKM

UKM Classic SMART
• Modern, intuitive, ergonomic, washdown design
• Pneumatic and fully automatic door closing guarantees perfect sealing of the chamber
• Wooden chip smoke generator and switchboard with touch screen TP 1011 regulator are harmonized in the same design

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**Smoking chambers - MAUTING UKM Classic**

They are used for the industrial and small-scale production of smoked products.

- Provide automatic heating treatment of smoked products, e.g., redlining, heating, drying, smoking, and cooking without any additional operation.
- Perfect construction insures excellent isolation without heat leaks, stiffness, and a long service life.
- Smoking chambers are suitable for smoking all kinds of products, for instance frankfurters, sausages, salamis, meat, poultry, fish, and cheese.
- They are suitable for smoking products stuffed in natural or artificial casings.
- In a type equipped with chilling the cold smoke technology can be used.

The ecological design of the chamber is delivered with a catalyzer with electric or gas heating.

- The smoking chamber is equipped with a high efficient air circulation system, which guarantees uniform temperature and smoke distribution inside the entire chamber.
- The air circulation system is supported with a high efficiency fan with 2850/1450 rpm for each smoke trolley.
- The humidity in the chamber is controlled in each section and is measured by a psychrometric sensor.
- Steam is produced either by water mist injection or direct steam injection into the chamber.
- The chamber is manufactured of chrome-nickel stainless steel with grinding, respectively bright surface finish.
- Flaps in the pipelines are set automatically by means of pneumatic pistons according to the running program.

The smoking chambers can be manufactured in a tunnel version with trolleys in one or two raw versions.

**TECHNICAL DATA**

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<th>Type of Chamber</th>
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**SMOKING AND COOKING CHAMBERS**

<table>
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<th>Productivity in 8 hrs</th>
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<td>Smoking chambers</td>
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<tr>
<td>Cooking Chambers</td>
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<td>Chilling Chambers</td>
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**SMOKING AND COOKING CHAMBERS**

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Microprocessor Control System

Serves for automatic control of:
- smoking chambers
- cooking chambers
- roasting chambers
- chilling chambers
- smoke generators

Based on the client's requirement, the equipment can be delivered with the following regulator:
- MIC 2420
- TP 1011 with touch screen
- Programmable automat (PLC) with touch screen

The control system MIC 2420 and TP 1011:
- Regulates chamber temperature, relative humidity, catalyst temperature, incoming amount of steam into the chamber, incoming amount of coolant into the cooling exchanger, and cooking according to the "Delta-T" method.
- Controls and operates the smoke generator, controls the process of automatic chamber washing, and controls the fan speed.
- Activates showering, automatic door opening, and transposition of flaps in the smoke piping.
- Monitors chamber temperature, core temperature, catalyst temperature, and smoke generator temperature.
- Activates the friction smoke generator, application of liquid smoke, and additional facilities.

The regulator MIC 2420, TP 1011:
- The regulator display indicates:
  - Real and required values of chamber temperature, core temperature, and relative humidity.
  - Time of a running step, respectively the time remaining to the termination of the set step.
  - A product name and a name of the running program step.
  - Allows loading 99 programs into the memory. Each program can contain up to 20 steps (phases).
  - Resistance sensors Pt 100 are connected to the regulator inputs for measuring the chamber temperature and relative humidity, core temperature, and smoke temperature in the piping behind the smoke generator.
  - A thermoelectric sensor is connected for measuring temperature in the catalyst.

- The regulator outputs contain 32-40 relays according to the type of the regulator. They are used either as regulating elements or for program control of actuating units of smoking, cooking, and chilling chambers.
- Standard regulator is fitted with a serial interface RS 232 for PC connection allowing data collection and processing, plus information on the heating process procedure.
- Time of a running step, respectively the time remaining to the termination of the set step.
- The control system can contain up to 150 programs.
- Each program has a unique name. The required values and data necessary for control and setting of parameters of the control unit are displayed on the touch screen.
- The control is carried out by means of buttons showing used symbols.
- The control unit can contain up to 1.50 programs.
- Each program has a unique name. The required chamber temperature, core temperature, humidity, fan speed, cooking according the "Delta-T" method, and the step length can be programmed in every single step.
- The values are entered through the touch screen.
- The Ethernet interface allows data transfer between the control panel and the PC with a printer.
- It also provides connection of more regulators to the central system on the network to monitor and control the process of automatic chamber washing, and controls the fan speed.
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The door of the smoking chamber is robust with a safe closing system. Closure of the door is made of silicone rubber and ensures perfect sealing of the working area.

Door opening can be made either right or left according to the customer's requirements. Doors in standard design are one wing, rotary with manual opening. According to the customer's requirements we can deliver:
- double wing, rotary
- double wing, rotary with pneumatic opening
- lifting type - gilatina
- with open up sight glass
- glassed in
- rollup door - suitable for chilling chambers

A smoke generator is an integral part of the smoking chamber:
- Wooden chips - the smoke is generated by heating wooden chips on a special grate. Wooden chips are transported from a feed hopper automatically. An electric heating element provides wooden chips ignition. The smoke generation temperature is controlled with a temperature sensor. The process of smoke generation is operated according to the heating temperature of the wooden chips. The smoke generator is equipped with an automatic device for the correct inlet of fresh air and automatic fire suppression system in case of chips burning.
- Friction - smoke is generated by wood block friction on a specially constructed rotating cylinder
- Liquid smoke applicator - smoke is generated by liquid smoke atomization by a special nozzle with help of compressed air. The applicator is equipped with an automatic device for the regulation of the amount of liquid smoke and for the regulation of air pressure.
- Steam smoke generator (condensation type) - smoke is generated by superheated steam passage through wooden chips. The steam smoke generator can be supplemented with a shower for the outlet smoke.

The smoke generator position can be situated according to user's requirements either left or right of the smoking chamber. By request also on another place. The microprocessor control unit optimizes the whole smoking process of smoke generation.

The smoking chambers MAUTING can be produced in following versions:
1) tunnel construction for 1 to 10 trolleys
2) double-row construction for 2 to 12 trolleys
3) the smoking chambers can be fitted with a single door, eventually a door on each side of the chamber as a passing (tunnel) version.

Smoking chambers MAUTING can be fitted with an automatic washing system. The whole washing process is controlled by a microprocessor unit.

Exclusive equipment:
- pneumatic door opening
- equipment with a hanging track for hanging smoke cages
- tunnel version with doors on both sides
- supplement heating for baking
- changing flaps for continuous change of the circulatory air from the left and right side in the ratio 70:30
- smoke generator
- transport system for trolley transfer
- integrated shower
- integrated gully in the floor for outlet of waste water
- regulator TP 1010 with touch screen

Smoking chambers MAUTING can be fitted with an automatic washing system. The whole washing process is controlled by a microprocessor unit.

The core temperature sensor is an integral part of the smoking chamber. The regulator provides for thermal processing according to the "Delta-T" method. This processing method improves the quality and output as the actual energy decrease.

With this procedure, the chamber temperature is continuously raised depending on the core temperature and the pre-selected difference of "Delta-T". The humidity in the chamber is measured by means of a psychrometer and can be controlled by a program.

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Cooking chambers MAUTING - VKM Classic

Cooking chambers are used for an automatic process of heat treatment by cooking, on client’s request also by roasting. The whole process is controlled by a microprocessor control unit.

- Cooking chambers can be constructed for a horizontal air circulation system. They can be fitted with changing flaps for continuous change of the circulatory air from the left and the right side in the ratio 70 : 30.
- Chambers for temperatures over 160°C are fitted with thickened panels of 100mm and an additional heating unit.

Chilling chambers MAUTING - ZKM Classic

Chilling chambers are designed in a similar way as smoking and cooking chambers.

- They make possible intensive chilling of smoked and similar products after thermal treatment. The technological process of chilling is controlled by a microprocessor control unit and is carried out in several phases according to a program.
- Chilling by water shower with an intensive air flow - this phase is carried out up to the core temperature of 35 – 30°C. The showering can be controlled in intervals.
- Chilling by air flow at a temperature of 0 – 5°C. At this phase the product is chilled to the required temperature, which can be below 8°C.

Advantages of intensive chilling:

- Simple and fast chilling process time reduction.
- Decrease of the product weight loss in comparison with a common procedure.
- Fast passing of the critical temperature range from +40°C to +15°C, when the largest microorganism increase takes place.
- Prolongation of the product’s durability and storage period.
- Possibility of immediate dispatch - saving of storage and chilling areas.
- Possibility of quick expedition - saving of storage areas.
- Time reduction between heat treatment and dispatch.

Chilling medium:

- Ammonia -10°C
- Freon

The microprocessor control unit provides for controlling:

- showering time
- showering intervals
- circulating air temperature
- program setting controlled in dependance on the core temperature
- program setting controlled in dependance on the time

Cooking and chilling chambers - MAUTING VZKM Classic

Cooking and chilling chambers are designed for industrial production.

The cooking chamber combines the steam heating with the chilling chamber. The units are suitable especially for heat treatment of products by cooking with immediate subsequent intensive chilling to reach the required temperature. They are suitable for heat treatment of products like ham, pâté, etc. The combination of a smoking chamber, a cooking chamber, and a chilling chamber, plus a transport system provides a nearly automatic process:

- smoking, cooking in the section for heat treatment
- intensive chilling in the section of chilling
- semi-automatic trolley movement in the section for heat treatment
- automatic trolley movement from the section for heat treatment to the section for chilling
- semi-automatic trolley discharging from the section for chilling.

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