

# KDK

## MATURATION & AIR-CONDITIONING CHAMBER



**Application:**

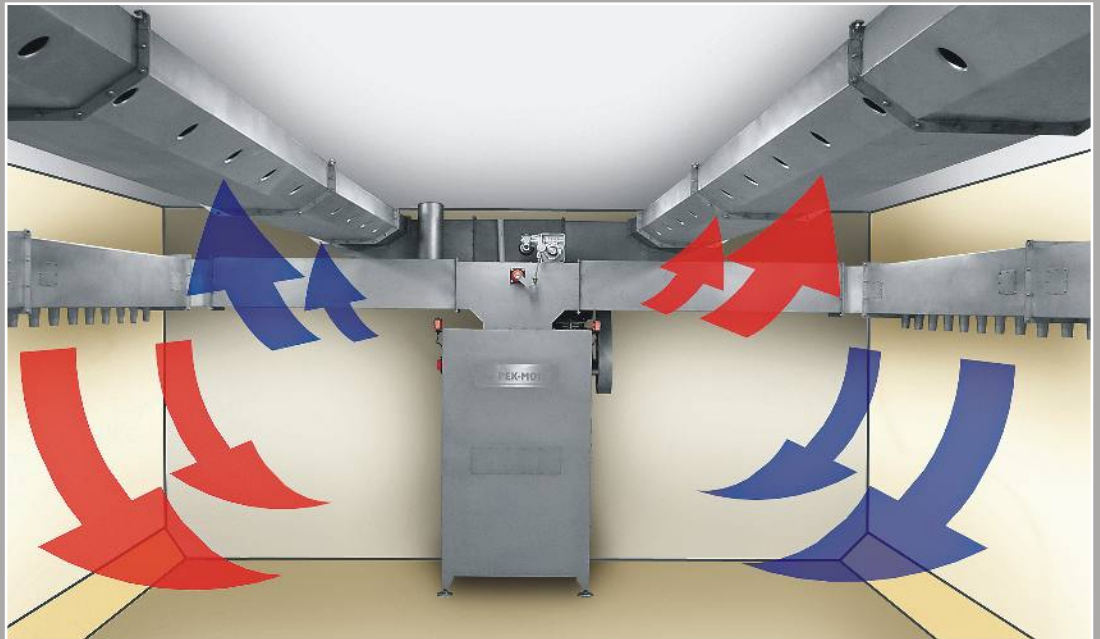
Thermal processing of meat, smoked cold meat and other products from meat, poultry and fish. Available processes: maturation, desiccation, smoke-curing (option).

**Standard equipment:**

automatic control system, microprocessor controller, cooling assembly with equipment, air ventilation ducts, exhaust ducts, door with instrumentation.

**Characteristics:**

- Individual matching of sizes and solutions to fit the needs of a particular processing plant
- The maturation process can be done using typical smoke-curing carts or similar stationary racks
- The chamber is equipped with a high-class air-conditioning assembly consisting of: air circulation unit, heating unit, cooling unit with with a condensate disposal system, humidification system, air circulation change mixer, system of air circulation ducts
- Electric and pneumatic systems for controlling executive devices
- System capable of humidity elimination or humidification allows precise maintaining of a correct humidity level
- Size of the offered devices varies from versions for few carts to versions for several dozens of carts
- High-tech microprocessor controller (with the possibility of a configuration with a computer – monitoring, remote process control, full process control, process recording).

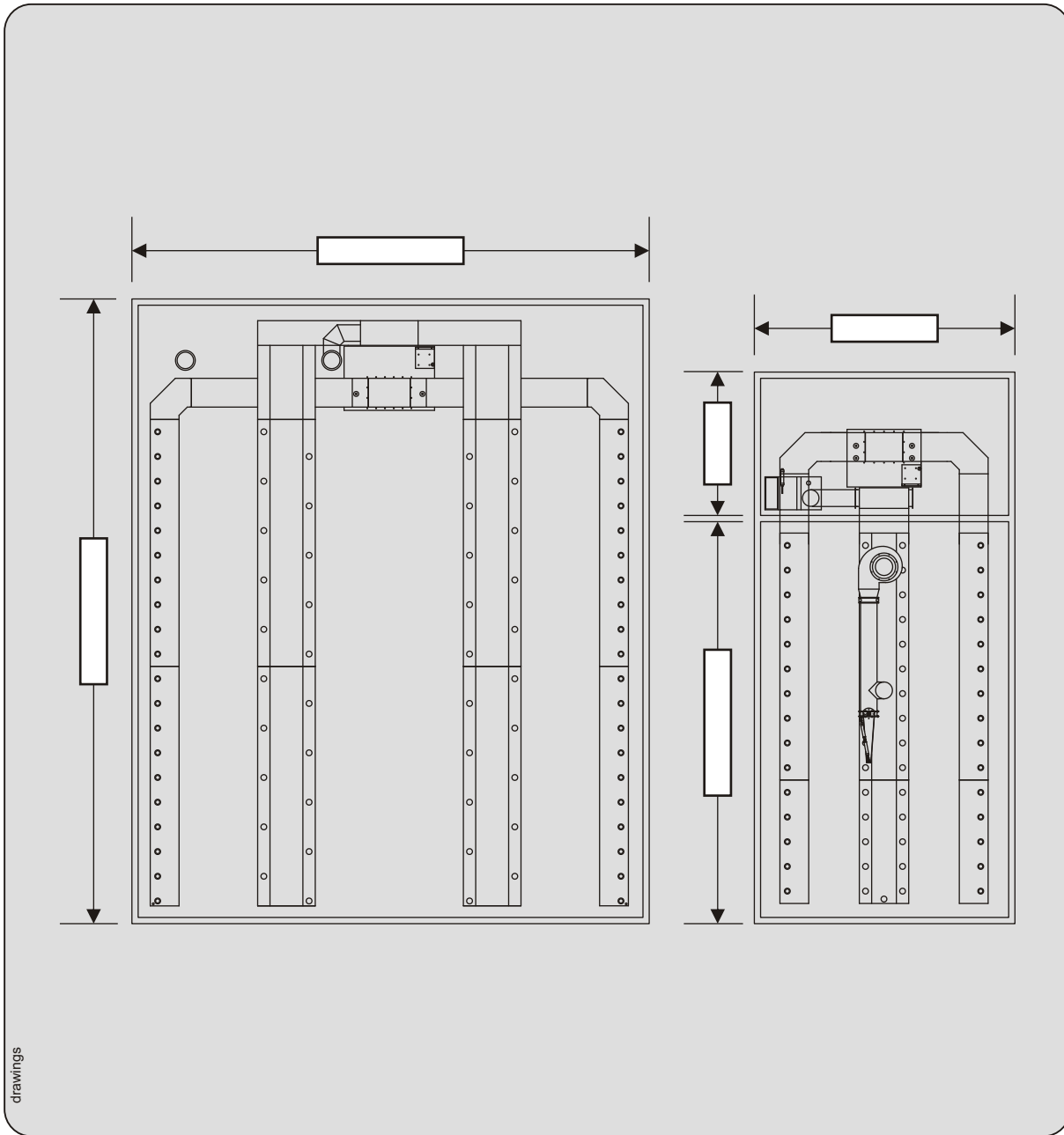


POLSKA  
09-230 Bielsk  
ul. Spółdzielcza 30  
tel./fax (+48 24) 261 55 09  
261 51 30  
261 50 95  
fax (+48 24) 261 58 26

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Please mark the chosen alignment and equipment in the check boxes below



drawings

**Optional equipment:**

- Scattering smoke generator
- Washing system

optional equipment

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261 51 30  
261 50 95  
fax (+48 24) 261 58 26

[pekmont@pekmont.pl](mailto:pekmont@pekmont.pl)  
[www.pekmont.pl](http://www.pekmont.pl)