

KWP-p

STEAM-CURING & SMOKE-CURING CHAMBER – STEAM TYPE



Application: Thermal processing of meat, pork-meat and other products from meat, poultry and fish.
Available processes: sedimentation, preliminary drying, drying, steam-curing, smoke-curing, baking.

Standard equipment:

automatic device control system, smoke-curing cart set, smoke-curing pole set, air intake motors with two-speed rotation, central washing system, microprocessor controller, polish language display, scattering smoke generator with the TURBO smoke generation feature, smoke chute, steam system for heating (electro-pneumatically controlled steam valve, mesh filter, manual steam cut-off filter, drain), steam system for moistening (electro-pneumatically controlled steam valve, mesh filter, manual steam cut-off filter), steam pipe coil made from acid-resistant materials.

Characteristics:

- Air heated up to 120°C
- Air saturated with steam or smoke
- Electric and pneumatic systems for controlling executive devices
- The chamber is designed to be loaded using smoke-curing floor carts with the following maximum dimensions: 1000 x 1000 x 2000 (mm)
- Active smoke circulation decreases smoke emissions into the atmosphere
- High-tech microprocessor controller (with the possibility of a configuration with a computer – monitoring, remote process control, full process control, process recording)
- Drying process in semi-vacuum (faster evaporation of water from pork-meats)
- Drying process in overpressure (better penetration of the baton inside by the smoke)
- Panel-based chamber design (guarantees the chamber is rigid, thermal insulation preventing from heat loss, chamber's lifetime, insulation is protected against moisture)
- Increased drying efficiency (motor drive system controlled by frequency inverters, large intake turbines Ø500).

Chamber type	KWP-1pt	KWP-2pt	KWP-3pt	KWP-4pt
Number of carts	1	2	3	4
Heating type	Steam	Steam	Steam	Steam
Single batch [kg]	~250	~500	~750	~1000
Personnel required	1 person	1 person	1 person	1 person
Chips – consumption [m³/process]	0,010	0,012	0,015	0,017
Maximum temperature [°C]	120	120	120	120
Heating steam				
Pressure [MPa]	0,4 - 0,8	0,4 - 0,8	0,4 - 0,8	0,4 - 0,8
Consumption [kg/h]	60	105	150	195
Electric power				
Fan power [kW]	1 x 3,0	2 x 3,0	3 x 3,0	4 x 3,0
Smoke generator heater power [kW]	0,46	0,46	0,46	0,46
Smoke generator reducer power [kW]	0,18	0,18	0,18	0,18
Power supply voltage [V,Hz]	3 x 230/400,50	3 x 230/400,50	3 x 230/400,50	3 x 230/400,50
Dimensions				
Width [cm]	160	160	160	160
Height [cm]	290	340	340	340
Depth [cm]	154	254	354	454
Total weight [kg]	1800	2100	3000	3300
Steam for moisturing				
Pressure [MPa]	0,08 - 0,1	0,08 - 0,1	0,08 - 0,1	0,08 - 0,1
Consumption [kg/h]	65	100	150	200
Water				
Pressure [MPa]	0,3 - 0,6	0,3 - 0,6	0,3 - 0,6	0,3 - 0,6
Consumption [m³/h]	0,06	0,06	0,09	0,09
Compressed air				
Pressure [MPa]	0,4 - 0,6	0,4 - 0,6	0,4 - 0,6	0,4 - 0,6
Consumption [m³/h]	5,5	5,5	5,5	5,5
Atmospheric air				
Consumption [m³/h]	2200	2500	2700	3000



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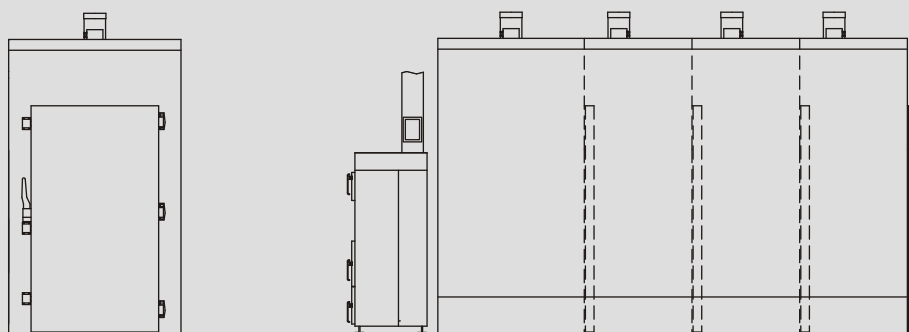
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Please mark the chosen alignment and equipment in the check boxes below



Smokegenerator

- ☐ Left
☐ Right

☐ KWP-1ptz

☐ KWP-2ptz

☐ KWP-3ptz

☐ KWP-4ptz

Door

- ☐ Left
☐ Right

drawings

Optional equipment:

- ☐ Batch cooling system
☐ Exhaust ventilator
☐ Cold smoke-curing system
☐ Local printing system
☐ Overlap over the chamber door (no fan)
☐ Water-based smoke filter
☐ Steam pressure reducer
☐ Monitoring system

optional equipment

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