

## MAUTING presented a wide portfolio of machines at IFFA 2019

When we say „Mauting“, probably everyone in our industry will think of smoking, cooking, chilling and air conditioned chambers, the parameters of whose are among the best on the market. These machines from the state-of-the-art development line as well as other devices from the portfolio of the company from Valtice in the south of Moravia were to be seen in Hall 8, at the G32 booth. The 240m<sup>2</sup> exhibition area was packed with machines that use modern technology, are easy to operate, program and meet the hygiene requirements, are safe and designed to achieve high productivity at the lowest cost.



Fig. 1: Mauting exposition with CrossFlow air distribution at the top of the booth

One of the exhibits Mauting presented at the IFFA exhibition was the air conditioned chamber with the CrossFlow system (fig. 1). It is one of the most sophisticated air flow systems in the air conditioned chambers. Its advantage lies in the possibility of alternating air flow, which increases the uniform drying of the products and reduces the risk of ring formation or other defects. As a result, the entire process can be safely accelerated by up to 20 percent. KMD CrossFlow ripening air conditioned chambers are particularly suitable where there is a high demand for standardization of products at the outlet of the chamber and also for products that achieve high average losses of 1–3 % in 24 hours. They are designed primarily for larger chambers with a width of more than



Fig. 2: The booth also exhibited a successful Mauting product - smoking chamber UKM Classic 2001.E.

6 trolleys side by side. High-performance chambers equipped with CrossFlow are undoubtedly an example of sophisticated investment in high-quality equipment that has proven successful throughout the world, from the Russian market to America.

MAUTING also introduced to its visitors the representative of the most successful product in its production program, the UKM Classic 2001.E type smoking chamber (fig. 2). These chambers are suitable for heat treatment of all kinds of meat products such as frankfurters, sausages, salami, ham, meat, but also fish and cheese. These Classic smoking chambers have their own fan for each trolley and heat exchangers are located in the chamber area, ensuring minimum energy loss and weight loss.

At the exhibition booth, Mauting also presented with a single trolley smoke chamber with full horizontal airflow UKMH 2001.E (fig. 3). The chambers are suitable for heat treatment of most types of products lying on grates, such as meat slices, jerky, fish, cheese, tofu and others. The flow system makes it possible to stack the entire grate area without gaps between the products, which guarantees a higher capacity compared to the traditional grate processing method. The air flows through the slots into the individual floors of the trolley, and on the other side it is extracted through the same slots. At specified intervals, this flow alternates from one side to the other. The standard exhaust fan guarantees evenness of drying and minimal weight loss..



Fig. 3: UKMH 2001.E is suitable for products in horizontal position.

The visitors of the Mauting booth were probably most interested in the smoking and cooling chamber UKM/ZKM with a transport system of trolleys (combined heat treatment TCI setup – fig. 4). The system allows for automatic loading of the trolleys into the smoking chamber, automatic transfer from the smoking chamber to the chilling chamber and automatic removal of the trolleys from the chilling chamber. Both sections can process products independently, but can also work together with the transport of trolleys from UKM to ZKM. This chamber had introduced the new straight hygienic design of SMART smokehouses with pneumatic door locks, concealed hinges, double-wing dividing doors and guillotine doors on the chilling section of the chamber. The device was equipped with a glass side to illustrate the operation of the transport system. As a result, it attracted a lot of attention from customers all over the world.



Fig. 4: The smoking and chilling chamber UKM/ZKM with a trolley transport system was in the visitor spotlight of the Mauting exhibition.

The smoking chambers are always equipped with a smoke generator. The



customer has the option to choose between a chip, friction and steam generator, or even an applicator of liquid smoke. The most popular is still a wooden chips smoke generator, in which the smoke is generated by glowing of wooden chips on a special grate. The control system controls both the combustion temperature and the smoke temperature and thanks to the precisely regulated air supply below and above the grate, the generator works steadily even under changing conditions. The generator is available in several sizes, with the 01, 02 and 04 types (fig. 5) exhibited at the IFFA booth.

Fig. 5: Wooden chips smoke generator Mauting



Fig. 6: UKM Compact smoking chamber is for small producers or large kitchens.

UKM Compact smoking chambers (fig.6) are also very popular with customers, as well as UKM Junior, which are rather intended for the craft production of sausages in small establishments, large kitchens and restaurants.

For the craft production of durable products in small quantities, MAUTING introduced the universal mini air conditioned chamber KMU MINI (fig. 7).



Fig. 7: The KMU MINI mini air conditioned chamber enables the production of common types of durable meat products, ground and whole muscle alike.

The chamber fulfils the conditions for treatment of most commonly manufactured durable products, both heat treated and untreated. The chamber is also suitable for production of moulded products, prosciutto or other dried meats. Glass doors with LED interior lighting provide an attractive view of the treated product (suitable for shops and restaurants).



Fig. 8: View of Mauting control units, M2016 control unit on the left, M2015 on the right

All MAUTING devices in combination with an advanced control system guarantee high and uniform product quality in all parts of the chamber.



Fig. 9: Ing. Josef Grégr is one of the managing directors of Mauting. He was readily showing the exhibits at the fair.

Modern microprocessor control systems (fig.8) ensure optimum temperature, humidity, velocity and flow direction. The control unit allows the setting of many programs that can be set up exactly according to customer requirements, including for example „Delta-T“ or „F<sub>c</sub>“ cooking.

The purely Czech company MAUTING is a regular exhibitor at IFFA exhibitions. At the eighth participation at this fair, it presented itself at the largest booth in the history of the company.

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