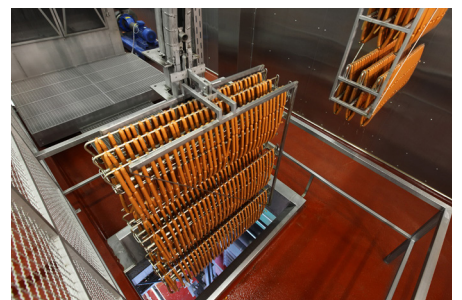
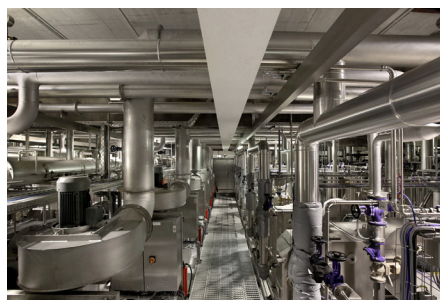


AEROMAT VARIO

The AEROMAT VARIO was developed specifically for the continuous production of meat and sausage products. The fully continuous installation, combined with automatic loading and unloading, is the perfect solution to drying, smoking, cooking and cooling when dealing with high production capacities. ▯



VARIANTS

AEROMAT VARIO PF & AEROMAT VARIO ST

For maximum flexibility, we provide two different conveying systems.

The Power & Free system transports suspended products to the installations (AEROMAT VARIO PF). Alternatively, horizontal, stacked products on floor-running trolleys are transported on roller conveyors (AEROMAT VARIO ST).



BENEFITS

HIGH DEGREE OF AUTOMATION & FLEXIBILITY

1.
 - ⌘ Depending on process time and production capacity, a different number of AEROMAT installations may be used - in other words, part-loads can be run in the case of reduced production. This allows you to operate flexibly and save costs.
 - ⌘ Automatic operation enables you to achieve significant savings in both staff and materials.
 - ⌘ Rapid and simple change of products ensures maximum flexibility.
 - ⌘ We achieve a space-saving design by exploiting available space to the full.
 - ⌘ We make best use of production time by smoothly incorporating cleaning times into the production sequence.

CAPTIVATING QUALITY

2.
 - ⌘ The thermal treatment of products is based on tried and tested AEROMAT installation technology.