

## TECHNICAL DATA

Type of chamber		M 1501	M 1701	M 2001	M 2002	M 2003	M 2004	M 20022	M 20023	M 20024
Number of trolleys	(ks)	1	1	1	2	3	4	4	6	8
Size of trolley	(m)	0,9 x 0,9 x 1,5	0,9 x 1 x 1,7	1 x 1 x 2	1 x 1 x 2	1 x 1 x 2	1 x 1 x 2	1 x 1 x 2	1 x 1 x 2	1 x 1 x 2
Width	A (mm)	1470	1470	1570	1570	1570	1570	2980	2980	2980
	B (mm)	1970	1970	2070	2070	2070	2070	3480	3480	3480
	C (mm)	1750	1750	1850	1850	1850	1850	3260	3260	3260
Depth	D (mm)	1130	1230	1230	2295	3360	4425	2295	3360	4425
	E (mm)	1230	1330	1330	2395	3460	4525	2395	3460	4525
Height	F (mm)	2130	2330	2630	2630	2630	2630	2630	2630	2630
	G (mm)	2400	2600	2900	2900	2900	2900	2900	2900	2900
Input of el. motors	(kW)	3	3	3	6	9	12	12	18	24

## SMOKING AND COOKING CHAMBERS

Electric heating	(kW)	18	22	26	52	78	104	104	156	208
Steam heating	(kg h <sup>-1</sup> )	40	50	60	120	180	240	240	360	480
Gas (oil) heating	(kW)	20	25	30	60	90	120	-	-	-

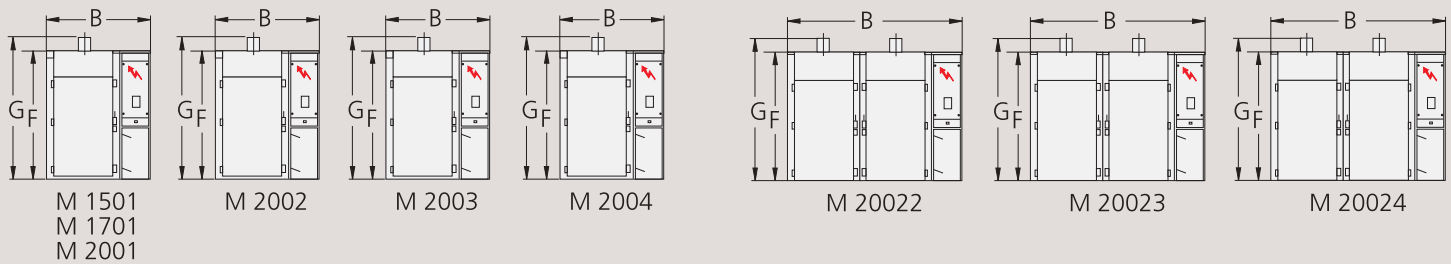
## CHILLING CHAMBERS

Refrigerating output	(kW)	-	-	15	30	45	60	60	90	120
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## Productivity in 8 hrs

Smoking chambers		370-500	460-600	600-800	1200-1600	1800-2400	2400-3200	2400-3200	3600-4800	4800-6400
Cooking chambers		4000-6000	500-800	600-1000	1200-2000	1800-3000	2400-4000	2400-4000	3600-6000	4800-8000
Chilling chambers		-	-	800-1500	1600-3000	2400-4500	3200-6000	3200-6000	4800-9000	6400-12000

## SMOKING CHAMBERS (UKM)



## COOKING / CHILLING CHAMBERS (VKM/ZKM)

