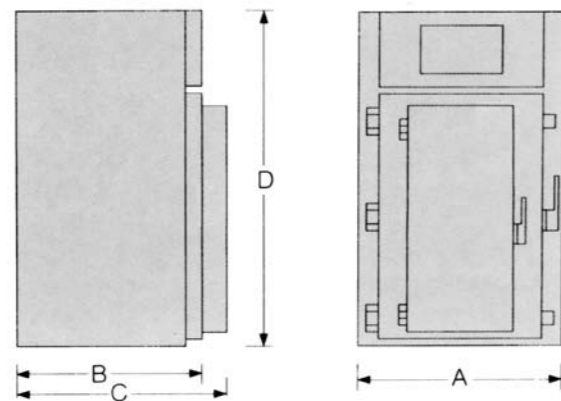


OUR UNIMATIC MODELS IN OVERVIEW

Definition /model		1000	1600	2200
Capacity	max ca. kg	40 ÷ 150	55 ÷ 220	65 ÷ 300
Measurement				
Dimensions of trolleys	ca. cm	70x70x135	80x80x155	90x90x175
Length of smoke sticks	ca. cm	70	80	90
Width A	ca. cm	105	115	125
Length B	ca. cm	112	126	136
Length with smoke generator C	ca. cm	142	156	166
Height D	ca. cm	202	215	235
Total height	ca. cm	212	225	245
Plants with electrical heating up to 120°C				
Electrical supply 400 V-3-50 Hz*	ca. kW	14	15	19
Plants with electrical heating up to 160°C				
Electrical supply 400 V-3-50 Hz*	ca. kW	20	22	31
Plants with gas or oil heating up to 120 or 160°C				
Electrical supply 400 V-3-50 Hz*	ca. kW	2,5	3,5	3,5
Gas/oil connection	inch	--	3/8	1/2
Total height with Gas connection	ca. mm	--	245	265

*with Friction smoke generator + 5,5 kW



changes reserved



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Top quality through high tech



GB

COMPACT COMBINED UNITS

UNIMATIC



00-18-011020001-00 ed. 2007-04

Economically with top performance confirmed through multiplied employments ... That's the presentation of our compact combined units Unimatic. This machines serves to work with different quality-products like sausage, meat, poultry, fish, cheese, vegetables ect.

YOUR ADVANCE DECIDE

different machine versions fulfill the individual product and clients wishes.

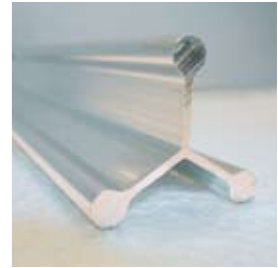
- Versatility will be shown in the different work possibilities like reddening, maturing, roasting, baking, scalding, drying, cooking, cold smoking, warm smoking, hot smoking ect.
- More productivity against the conventional plants through higher loading capacity of the loading trollies.
- Reduced working times through increased air ventilation.
- Decreased drying times through special exhaust fan with constant, extremely high air flow through.
- Enormous work facilitation through different advanced microprocessor controls what makes possible for example night or holiday work, as well as fully automatic work flows.
- Perfectly uniformity of the product.
- Any extension of product range possible through the use of additional equipment like shower, cooling, diff. smoke generators ect.
- Minimum of energy expense because of special isolation.
- Avoid of to high weight loss through DELTA – function
- Easy drive in of the loading trollies through niveau leveled, fixed ramps.
- Minimum loudness through big air fan with low rotation speed.
- Uniform smoke distribution.



Loading trollies complete out of stainless steel to load of different products with optimum space using



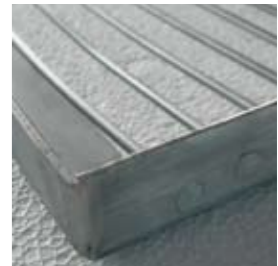
Ham forms



Smoke stick star-formed for sausage supply



Tray with holes



Tray with round bars

Computer control



Smoke generator



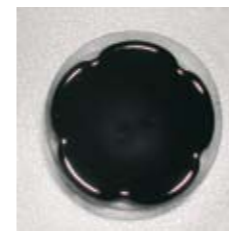
Square-timpers „wood“



Saw dust 0,75 ÷ 2,5 mm



Wood chips 4 ÷ 16 mm



Liquid smoke

Smoke generator integrated into machine door.selectively for square timber, saw dust, wood chips or liquid smoke.



Cooling unit (optional)

- Touch-control with TFT-Colour display 10,4"
- 99 storable programs á 20 work steps
- configuration of the controller is protected by code
- nominal values can be displayed during operation and transiently changed
- interfaces enables you to transfer data between touch screen and Pc
- The visualization programm VN offers the possibility to remote monitoring/recording of processes in accordance with HACCP and IFS

