

TEMPERING
PTT 500-2000

IDEAL TEMPERING - ON A PALLET BASIS



TEMPERIERER PTT 500-2000

Technical Data

Pallet filling

Standard plastic Euro pallets with lift truck

Pallet configuration

8 Layers E2-Crates or

12 to 14 layers E1 crates

An even fill height is essential

Free air passage must be ensured

Room temperature

Defrosting in rooms with a temperature from 0 to 10°C

Chilling in rooms with a temperature from -4 to -30°C

Versions

Behind each other:

Versions for 1 to 4 pallets

PTT 500 = 1 pallet L= 1.800 mm

PTT 1000 = 2 pallets L= 3.000 mm

PTT 1500 = 3 pallets L= 4.200 mm

PTT 2000 = 4 pallets L= 5.400 mm

Next to each other: freely extendable

Construction width of basic tunnel 950 mm,
per each extensions 870 mm

Electrical connection

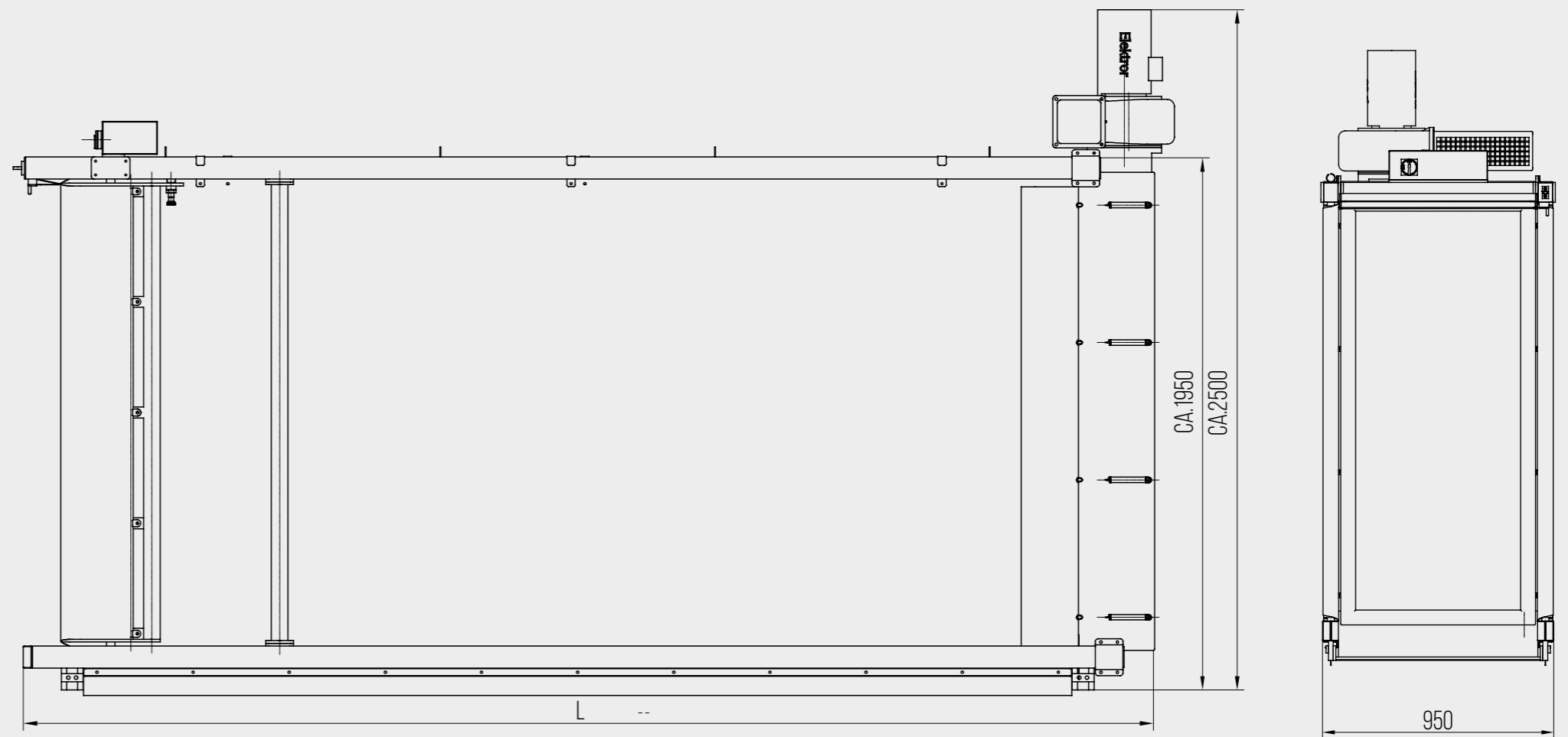
3x 400 V /N/PE, 16 A

Connection power approx. 3 kW per unit

Mode of operation

- Pallets with up to 14 layers of E1 crates or up to 8 layers of E2 crates are moved into the tunnel and a temperature sensor is placed in the meat. Depending on the version, 1 to 4 pallets can be positioned one behind the other.
- The upper awning is lowered and the tempering process can begin.
- A strong fan draws air through all crates. This airflow causes the upper and lateral awnings to attach to the crates thereby insulating the hollow space between the crate and the awning. As a result, the temperature at the outside is equal to the temperature at the centre of the pallets.
- Due to the uniform airflow through all layers on the pallet, the tempering is consistent and precise for all pallets.

The unit works only with ambient air (no additional cooling or heating element is required), meaning the unit can be used for defrosting or rapid cooling or freezing purposes, depending on the location of use. A controller is used to set the desired temperature.



IMPRESSIVE TECHNOLOGY

- Rapid tempering
- fast cooling
- no drip loss
- short throughput times
- low cooling energy cost
- space saving

PTT 500-1000-1500-2000

Air from the production or chilling room of 0 to 6°C flows through the boxes in consistent horizontal streams. There are only 5 to 6 cm between the airstream and the center of the meat pieces.

In freestanding pallets, the center of the meat is 40 to 60 cm from the airstream.

