

VOSS UNIVERSAL Smoking- and Cooking Units

Successful technics of application for rational processing of

SMOKING

COOKING

SCALDING

MATURING

DRYING

ROASTING

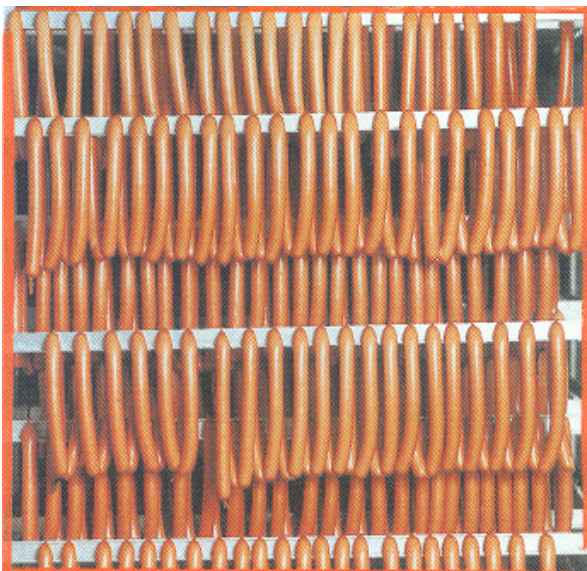
AGEING



CLIMATISATION

COOLING

COOL—SHOWERING



You demand **top-quality** day by day

We offer **efficient technology** with

VOSS Universal-Units in **high-quality finish**

- **housing** in self supporting welded construction, made out of chrome nickel steel, inclusive profiled floor for area of the driven trolley where the trolley passes
- **insulation**-by means of antihygroscopic mineral cotton matting
- **housing cover** made out of polished chrome nickel steel sheets, replaceable if needed
- with **insulated charging door**, made out of chrome nickel steel, complete with hinges and closing blocks with safety mechanism and squeeze-off trigger
- Door can be opened from inside
- Drive-in and drive-out of the trolley **alternatively** by integrated folding-ramp or by



....and perfect process technology...

by the proved **VOSS AIR-CIRCULATION SYSTEM**

- consisting of either **two-** or **three-speed motor** by attached air-wheel made out of chrome nickel steel
- with central and uniform ventilation of the treating atmosphere
- with **conditioning** the inner atmosphere according to the request of heat, cold, humidity, fresh-air and smoke
- with **circulation** the treating-medium by lateral installed nozzles

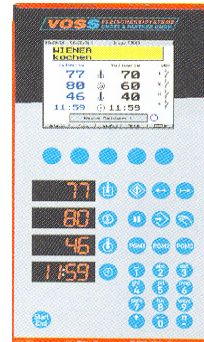


with individual **VOSS PROCESS CONTROL**

For absolute **reproductional processes** and **maximum production control**

Like as

- **VOSS - unitron-Standard Control**, half automatic version
- **VOSS - Unitron-Microprocessor Control**, fully automatic version
- **VOSS - screen control**, monitoring version



AVERAGE DATA FOR VOSS UNIVERSAL UNITS

(VOSS Universal Units model 2020.2 are to be multiplied with "2")

model	813	815	915 / 917	1015.2 / 1017.2	1020.2*		
products	Capacity per trolley	Capacity per trolley	Capacity per trolley	Capacity per trolley	Capacity per trolley	Treating temperatures	Average treating time
Bouillon sausages calibre 20 - 22	50 kgs	70 kgs	80/90 kgs	100/120 kgs	140	55 – 78 °C	60 – 70 min
Bouillon sausages calibre 45	70 kgs	90 kgs	120 kgs	150 kgs	220 kgs	55 – 78 °C	70 – 90 min
Cold cuts calibre 90/105	150 kgs	180 kgs	260 kgs	390 kgs	500 kgs	78 °C	160 – 200 min
Bratwurst	120 kgs	130 kgs	170 kgs	200 kgs	250 kgs	78 °C	30 min
Streaky bacon	150 kgs	180 kgs	260 kgs	320 kgs	350 kgs	30 – 40 °C	240 – 300 min
Cured, smoked middle	150 kgs	180 kgs	250 kgs	300 kgs	350 kgs	60 – 75 °C	80 – 100 min
Cooked ham in forms	120 kgs	160 kgs	200 kgs	240 kgs	300 kgs	72 – 78 °C	300 – 360 min
Meat loaf in forms, 2,5 kg	180 kgs	200 kgs	220 kgs	250 kgs	280 kgs	120 °C	150 – 180 min
chicken	60 pcs	75 pcs	100 pcs	115 pcs	150 pcs	70 – 90 °C	100 – 140 min
Average capacity per 8 hours shift	400 kgs	500 kgs	600 kgs	800 kgs	1000 kgs		

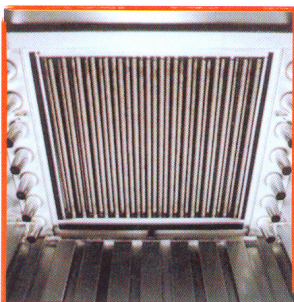
You request an optimum of the treating atmosphere for all your products

We offer.....

.....for the **heating** of the conditioned treating mediums

- **constructional perfected**
- and **optimum dimensioned heating systems**

To be used direct and indirect with....



ELECTRICAL ENERGY

GAS

FUEL

THERMO FUEL

HIGH PRESSURE-STEAM

LOW PRESSURE-STEAM

HOT WATER

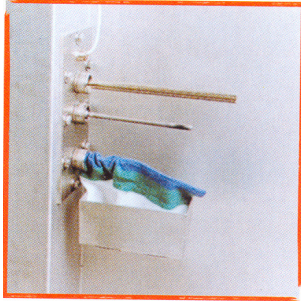
**EQUIPPED WITH A STANDARD
ELECTRICAL HEATING WITH LOW
CONNECTION IN ORDER TO KEEP
AN OPTIMUM CONTROL IN**

...for **climate processes**



as option
cooling-systems
for connection to a cooling-machine
on site
within the temperature
of 15 - 30°C

..for humidification-, scalding-, and cooking-proceedings....



- ...**steam** in potable water quality is prepared of fresh water.
- ...the **integrated humidification systems in series** are depending on kind and execution of the heating medium.
- ...it is possible to install in plants with central steam generation
low pressure-steam in potable water quality
- ...or you can decide to use an **electrical pressure-less steam generator** equipped in the unit.
-**special executions** for special products are available

...for roasting and baking the units are able to be equipped with...

- **HORIZONTAL AIR-FLOW**
- **CHANGING-FLAP DEVICE**
- **ROTATING TROLLEYS**

This way an **even treatment** of your goods is guaranteed



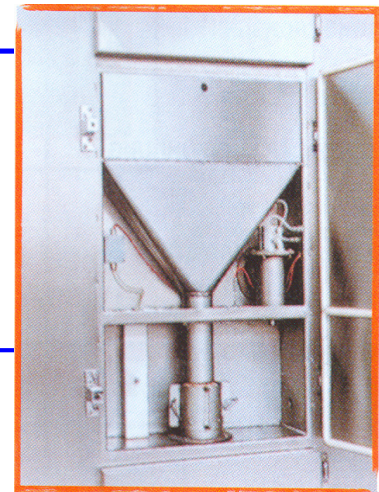
...for **smoking proceedings**...

You have the choice between **five models of smoke generation** to be estimated each for your own smoking and using

- **SAW DUST**
- **WOODEN CHIPS**
- **FRICTION SMOKE**
- **LIQUID SMOKE**
- **STEAMSMOKE**



... and for plants with **too little space**,
VOSS is able to deliver several smoke generators as
"incorporated in the charging door"!



VOSS-Universal-Units are to be defined as
emission reduced units.

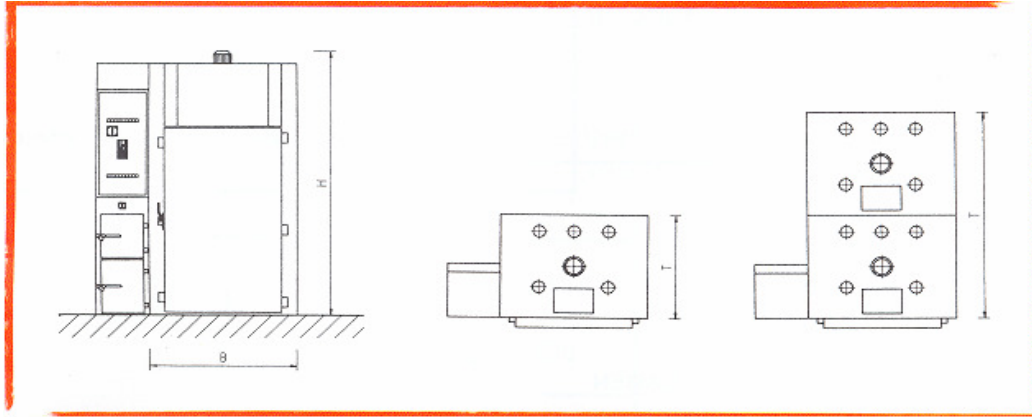
Depending on capacity, execution and
smoking process



- **Waste air cleaning systems**

are deliverable, meeting as well the
requirements of the law
as the **environmental protection**
and last not least
your plant and your production!

CONNECTED LOADS and DIMENSIONS



model	813 / 813E	815	915 / 917	1015.2 / 1017.2	1020.2	2017.2 / 2020.2
width mm	1212/1374	1305	1405	1505	1505	1505
depth mm	920	955	1055	1155	1155	2190
height mm	2130	2495	2495 / 2695	2495 / 2775	3070	2775 / 3070
trolley	1	1	1	1	1	2
width mm	840	840	940	1040	1040	1040
depth mm	800	800	900	1000	1000	1000
height mm	1350	1500	1500/1700	1500 / 1700	1980	1700 / 1980
Stick lenght mm	800	800	900	1000	1000	1000
Circulation air motor (kW)	1,5	1,5	4,0	4,0	4,0	2 x 4,0
Heating Medium						
electricity (kW)	18,5	20	24	33	33	66
gas (kW)	-	22	27	33	33	65
fuel (kW)	-	22	27	33	33	65
steam 1,0 bar (kg/h)	-	-	45	50	50	120
steam 6,0 bar (kg/h)	-	-	-	50	50	100
humidification	By means of water-spraying - elt, gas - or fuel heatings					
steam 0,5 bar (kg/h)	-	-	45	50	50	100
Compressed air (bar)	4,0 – 6,0 bar					
cooling (kW)	1,16	1,16	1,74	2,32	2,32	4,65

Errors and technical modifications are reserved!

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VOSS SMOKING- AND COOKING-UNITS

VOSS COOKING- AND STEAMING-UNITS

VOSS AIR-CONDITIONING- AND COLD SMOKING-UNITS

VOSS BAKING- AND ROASTING-UNITS

VOSS SMOKE GENERATORS

VOSS WASTE-AIR CLEANING SYSTEMS

VOSS MATURING-AND STORING SYSTEMS

VOSS BOILING KETTLES

VOSS CAULDRON AUTOCLAVES

VOSS AIR-COOKING UNITS

VOSS ROASTING-, BAKING-AND STEAMING APPARATUSSES

VOSS TECHNOLOGICAL PROCEDURE

VOSS PLANNING-AND CONSULTING SERVICE