

Microprocessor control TS 800 KR

Through touch-screen prompting and optical navigation aid, the TS 800 KR offers, apart from high flexibility, a clear advantage in terms of user-friendliness and safety.

All steps for treatment are indicated in plain language form in the usual international languages.

The control separately indicates set and actual values.

The following input functions are available:

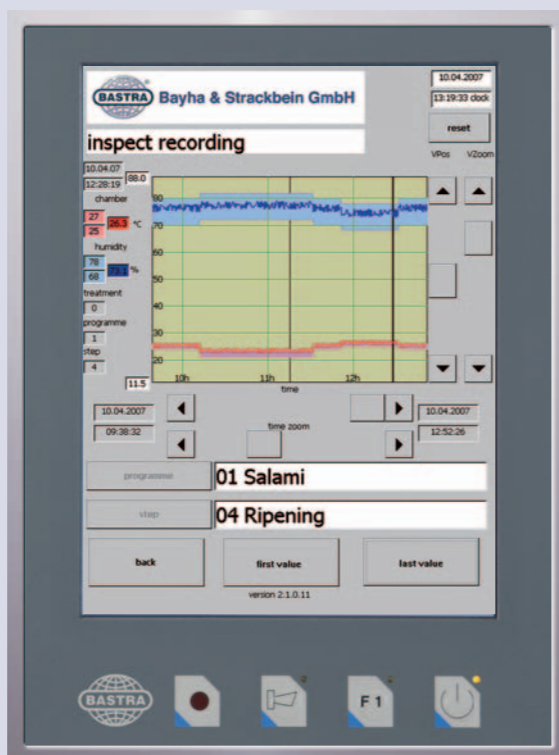
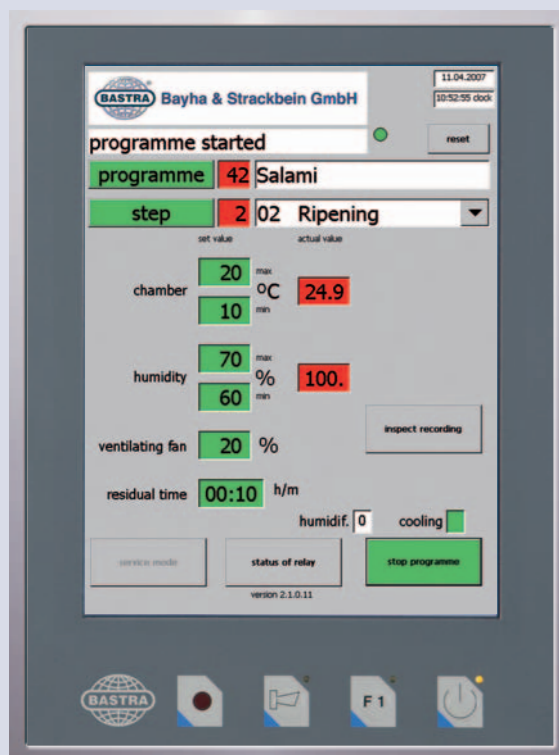
- Ambient temperature
- Relative air humidity
- Waiting and process time
- Motor speed (continuous)
- Program, treatment and step number
- Real-time clock
- High-quality controller for temperature and humidity

99 programs can be freely defined. Each of these programs can consist of up to 30 individual treatment steps. Several programs can be coupled with one another.

The temperature and humidity process can be shown graphically.

All important process data can be optionally logged and visualised through software on an independent PC.

The software required BASTRA VIEW & CONTROL is available at an extra charge.



Status: 05/2007 – subject to technical alterations



INDUSTRIAL LINE

BASTRA climate smoke maturing installations

BASTRA climate smoke maturing installations are ideal for the ripening, drying, smoking as well as the after-ripening of raw and non-perishable foodstuffs. An efficient and accurate air conditioning is achieved, which optimises the ripening process via a particularly careful treatment and minimises the risk of ripening defects.

In connection with smoking refinement in the temperature range of +10 °C to +30 °C, these plants can be designed for up to 42 trolleys.

For after-ripening at temperatures between +10 °C and +20 °C, plants with capacities of up to 150 trolleys are available.

Technical layout

Heating can take place via electricity, vapour or warm water and the humidification via vapour or water. The water is atomised by means of compressed air through a binary nozzle.

The relative humidity is adjustable in a range from 65% to 98%.

The mixing chamber, produced completely out of special steel, has two large control doors, which enable the components to be easily maintained and cleaned.

The ventilation unit was separated from the mixing chamber and mounted with vibration absorber. A frequency converter ensures a continuous regulation of the circulating air speed.

The switch cabinet and operating element with microprocessor control TS 800 KR are each independent units and can thus be individually positioned, according to the spatial conditions. The operating element has a separately operating safety temperature regulator for excess temperature disconnection.

The humidity measuring device is equipped with an automatic water feed.

An optical and audible alarm transmitter reports plant disturbances as well as threshold value deviations.

Depending on design and room size, two exhaust channels and two central extraction channels are provided.

The exhaust and extraction orifices can be adjusted separately and continuously.

All channels and formed parts have inspection holes. The change-over valve for air circulation is pneumatically driven.

For BASTRA climate and smoking plants all usual smoke-producing technology is available.

The mixing chamber, channels and smoke pipes are cleaned through a semiautomatic cleaning system. Compressed air can be introduced to the cleaning agent mixture, in order to achieve a better foaming of the smoke resin remover.



INDUSTRIAL LINE

The BASTRA product line INDUSTRIAL LINE stands for high-capacity production plant, designed to meet the requirements of industrial meat and sausage producers.