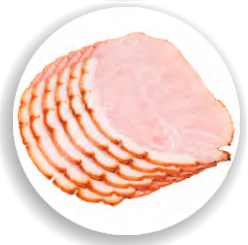
KORIMAT AUTOKLAVE & BOILER KA 240

240 litres boiler capacity
available with classic or
fully-automatic control unit



NEW!
Fully-automatic cooking process control!

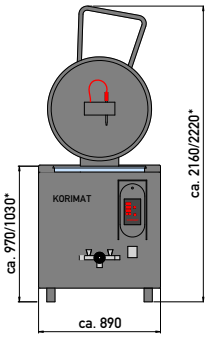
sterilise
simmer
steam
ripen
boil

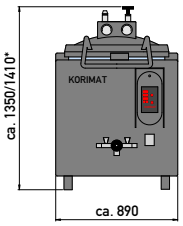
KA 240

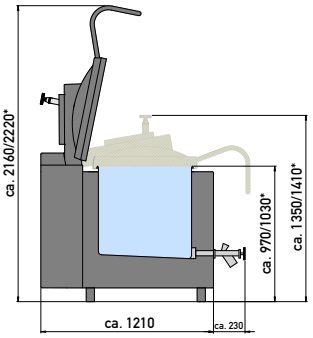
- Appliance completely stainless from our own manufacture
- Safety quick closure
- Excellent, and therefore energy-saving all-round insulation
- Optional: circulating pump for uniform temperature distribution (recommended for fully-automatic control unit)
- Classical microprocessor-control unit with program memory
- Wide range of control facilities by specifying:
  - boiler temperature
  - cooking time
  - pre-set time
  - core temperature
  - F-value
  - delta cooking
- NEW! Optional: Fully automatic cooking process control

www.korimat.de

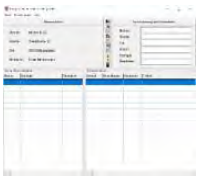
KORIMAT KA 240
with classical control unit







*Dimensions for appliance with gas or oil operation



Filling	Heating-up phase	Cooking phase	Cooling-down phase	Cooked food removal	Data transfer	Evaluation / archive
Manual	Manual	Temperature automatic Pressure manual	Manual	Manual		

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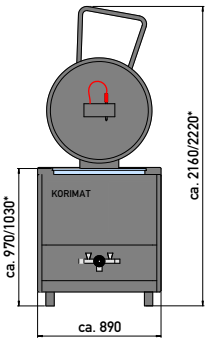
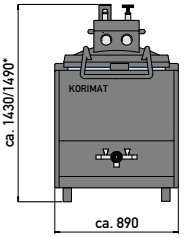
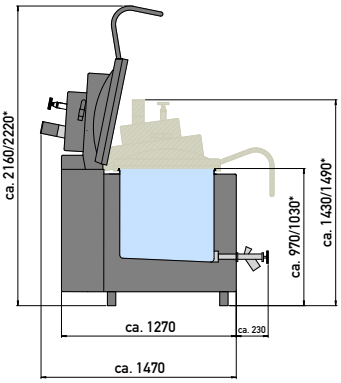
Manual	Automatic	Temperature automatic Pressure automatic	Automatic	Manual		







*Dimensions for appliance with gas or oil operation

KORIMAT KA 240
fully-automatic control unit

The tried and tested KORIMAT autoclave and boiler - now with newly-developed cooking process control

The KORIMAT is a universal device in which food can be cooked, steamed and sterilised with overpressure, negative pressure (vacuum) or with no pressure.

The KORIMAT has successfully been used in butchers shops and commercial kitchens, and is now being used by food manufacturers, in restaurants with their own labels, in soup and laboratory kitchens, by agricultural self-marketers and market suppliers.

Up to now, the user's experience and know-how was necessary to produce optimum results, because he had to carry out settings to the temperature and pressure regulation systems in good time during the cooking process. Now, a completely newly-developed fully-automatic process control unit takes over regulation for all cooking phases and therefore ensures safe, reproducible processing.

The entire cooking process runs fully automatically and with high precision. The operator is only active at the end of the process - he is notified that he has to unload the appliance by a signal tone.

Highest quality at small batch sizes

We have been able to fulfil many customer requests with the new control unit. Especially companies who wants to produce the highest-possible quality at a constant level will enjoy a solid partner with KORIMAT. A wide range of tried-and-tested cooking programs are available thanks to the new control unit. On top of this, high-precision production details can be individually developed, precisely logged, modified and saved reproducibly.

The whole range of packaging alternatives is also now available

The exceptionally accurate regulated pressure control unit allows processing of soft packaging, convenience products, hard shells, tubes and much more, far more than just conventional tins and jars. In this context the user can access a wide range of pre-installed cooking programs, but can also individualise these himself by changing the various parameters and therefore optimise his process by himself.

A log is made by the control unit during each cooking process, and this can be read out contactless via a chip card and saved for internal quality control and for further product development. It goes without saying that the recorded product temperatures are measured using a pointed probe in the individual product cores.

60 company years of all-round experience

We do not just deliver our KORIMAT devices. We accompany the initial startup, train the operators, give valuable tips, remind you about statutory prescribed inspection deadlines and carry out the necessary maintenance and repair works professionally.

And: we listen very carefully to our customers when they talk about their production, their experiences and their plans! All the findings and knowledge about the wide range of different application areas has been completely incorporated in the development of new process control systems, and is now available to every single user.

KORIMAT - the autoclave with added value

In comparison with a mechanically-loadable industrial autoclave, one decisive difference is always gladly "taken on board": A KORIMAT is always a fully-featured usable boiler in which goods which widen your range of products are actually manufactured.

This means that it is not unusual to find that several KORIMAT autoclaves are being flexibly deployed with a range of conservation processes at any particular production location rather than just one.

The operating panel for the cooking process control is separately fitted and supplied, saves all the information and offers facilities for contactless data exchange.

The cooking process is measured in the product using a pointed probe.

Data is then exchanged using a chip card.

The well thought-out and exceptionally robust construction enables handling of the cooked food manually or using a crane.

KA 240

Operating versions, Accessories, Capacities and Surfaces

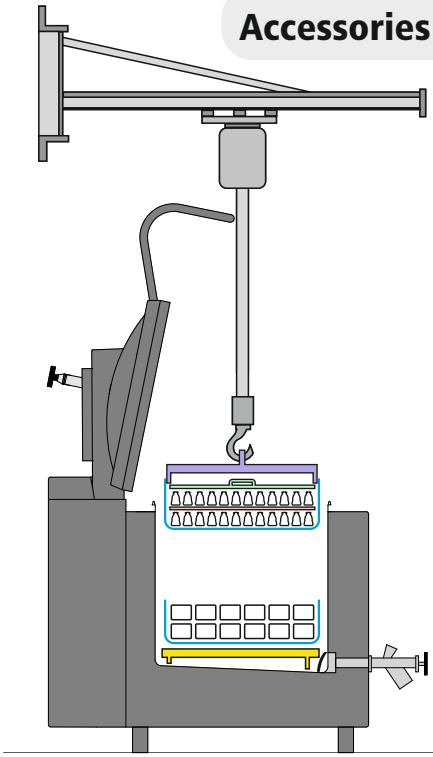
Available operating version

Electrics max. connected load 16,5 kW, 400 V
Fuses minimum 3 x 25 A

Gas Heating capacity approx. 21 kW
Gas consumption:
Natural gas approx. 3 m³/h
Liquid gas approx. 1 m³/h
Connection to gas line: ¾ inch

Oil Heating capacity approx. ca. 21 kW
Oil consumption approx. 2 kg/h
Copper pipe 10 x 1 mm

Accessories



Lifting handle
for safe transport
on crane hooks

Insert basket
in full format (1/1) and
stackable size 1/3

Boiler float (with perforation)
prevents flotation
of cooked food

Intermediate layer (with perforation)
stabilises individual
cooked food layers

Baseplate / Spacing ring
compensates discharge gradient
in boiler base
(removal hook for this purpose
not shown in sketch)

Discharge sieve
retains solids when draining off
boiling water

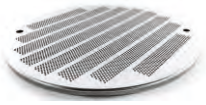
Lifting handle
Order no. 4300 409

Insert basket 1/1
Inside Ø 635 mm
height 550 mm
weight 14,5 kg
Order no. 4200 408

Insert basket 1/3
Inside Ø 635 mm
height 180 mm
weight 6 kg
Order no. 4200 400

Boiler float
Ø 670 mm
perforation Ø 15 mm
height 15 mm
weight 4,4 kg
Order no. 4200 866

Intermediate layer
Ø 600 mm
perforation Ø 19 mm
height 3 mm
weight 0,8 kg
Order no. 4200 415



Baseplate
Ø 670 mm
height 20 mm
weight 3,3 kg
Order no. 4200 401

Spacing ring
inside Ø 640 mm
height 25-85 mm
weight 2,7 kg
Order no. 4200 402

Removal hook
6 mm
Order no. 4200 418

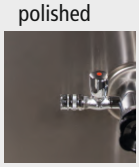
Discharge sieve
dimension 135x60x1 mm
weight 0,2 kg
Order no. 4122 403

KA 240 Capacity

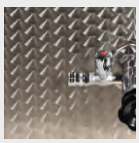
for each insert basket of size	1/1	1/3	3 x 1/3
Product container			
Can 73/41	700	211	633
Can 73/58 (200 g)	448	157	471
Can 73/110 (400 g)	216	54	170
Can 99/33 (200 g)	480	150	450
Can 99/50 (300 g)	345	100	300
Can 99/63 (400 g)	255	70	210
Can 99/119 (800 g)	140	40	120
Twist-Off glas 86/70	240	74	222
Twist-Off glas 86/102	180	37	111

Surfaces

polished



marbled



Vacuum adapter
(Compressed air required)
dimension 110x55x30 mm
Order no. 4120 866

Data recording set
(only required for
classic control unit)
Order no. 4125 000

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