UCR Cooking and Cooling



The use of water for heat treatments of vacuum-packed meats allows to optimize the uniform transmission of heat inside the treatment units.

During cooking, the **improved efficiency of heat transfer** to the products, the possibility of using lower temperatures allows for **energy savings**, even in the presence of consequent **lower dispersions**.

During cooling, the use of water allows to reduce meat temperature faster, with obvious benefits both for the low permanence at critical temperatures; the reduction of time allows the **greater exploitation** of the plant.

Our UCR cooking units are basically **insulated tunnels**, with one or two hinged doors, connected to a recirculation pump for both the hot and cold circuits, thus making it possible to carry out cooking and cooling in the same place, without having to move the products.



Hot and cold water are stored in insulated tanks, also outside the plant, while the first cooling water is contained in a non-insulated tank. After the loading of the UCR, sized according to production requirements, the doors are closed and the hot water is transferred from the tank to the tunnel, until the product is covered, whether it is in the mold or on frames.

The water is then recirculated through a steam exchanger that allows the modulation of the temperature according to the chosen cooking cycle.

At the end of the cooking cycle, the water is transferred back into the tank, or into another UCR (energy saving) and the same pump fills the UCR with well water, for the first cooling of the product.

Once reached the desired temperature, the water is discharged and starts the treatment with ice water from the relative tank, recirculated through the exchanger until the required temperature is obtained.

Normally it is possible to cook and cool the product in less than 24 hours, allowing the optimization of the plant exploitation.

UCR treatment units integrate perfectly with the handling systems used for normal steam ovens and can be adapted to different handling techniques.

All our plants are equipped with a control panel with touch screen and PLC that can be interfaced both with the company's production control systems (production scheduling, traceability, temperature recording, etc.) and with our remote technical assistance service.









