



Schöttler

THERMICjet





THERMICjet®

> The THERMICjet® is the right choice for cooking and smoking, heating, and drying. We manufacture our hot smoke and cooking systems as well as cooking kettles individually for you: whether for one trolley or fifty, transit or standard design, for standard trolleys or rail systems. This ensure the system is optimally integrated into your production flow.

FLEXIBLE COMBINATIONS

THE THERMICjet® SYSTEMS COMBINE THREE CLASSIC APPLICATIONS: COOKING, DRYING, AND PASTEURIZING. A COOLING FUNCTION CAN OPTIONALLY ALSO BE INTEGRATED.

This solution impresses clients from trade and industry in the same way. Whether it is a large or a small operation, we will design your THERMICjet® flexibly as a standard or transit design. We will take into account your planned utilization as well as the spatial options.

In addition, we adapt all systems individually to your loading systems – from standard trolleys through to stacking modules, cassettes, and hanging racks. Quick maintenance, easy access to components, and simple cleaning characterize this sophisticated system.

01 One-trolley compact hot smoke house

02 One-row hot smoke house with automatic lift door







THE MULTITALENTED THERMICjet®

When it comes to versatility in conventional applications, the THERMICjet® HR is unbeatable. The hot-smoke cooking system cooks, smokes, heats, dries and reddens. A cooling coil is also available as an option. The air is either conventionally blown in vertically and extracted in the center underneath the ceiling or via a multi duct system, where the air can also be blown in diagonally. Extraction is then done in the center underneath the ceiling and in the lower area of the side walls. This intricate air flow system results in high-quality products being treated absolutely uniformly. Cooked ham specialties can even be dried and smoked at eleven levels. The system is optionally closed with a standard hinged door, a double door, an automatic lift door, or a sectional door.

The THERMICjet® can also be operated with racks on a rail system. Productos Fernandez S.A., for instance, is using this system. The Chilean meat-processing company uses particularly high racks on a rail as a specially designed model because the frames used for sausage production must still be used. At 2,630 mm, they are about one-third higher than the standard model, and this required the installation of special supply and return air ducts.

01-04 THERMICjets® for a variety of types of suspension rail conveyor systems
05 Hot-smoking system with four-trolley capacity



ALWAYS THE RIGHT DIMENSION

Clients from industry and trade dry, cook, and pasteurize with sophisticated THERMICjet® systems from Schröter. Both the large industrial systems and the small single trolley systems are characterized by a flexible design and many combination options.

For the kettle systems, the chassis and all relevant components are absolutely tight. Heating is accomplished via low/high-pressure saturated steam, which is blown into the heating jacket. The condensate is taken back to the steam boiler.

Schröter offers counter-pressure pasteurizing systems to increase shelf-life of the products. The product- and packaging-friendly pasteurization principle keeps specialties like German black bread, salmon roe, or meat products fresh and aromatic for a long time. The foodstuff enters the

THERMICjet® PA as semipreserves in perforated, heat-resistant Euro crates on Euro palettes. If, for instance, bread wrapped in foil is in the pasteurizing plant in Euro crates, low-pressure steam is blown in from the outside via a valve. This results in the interior temperature to rise to approximately 100 degrees Celsius at a pressure of approximately 140 m bar. While the temperature is maintained, the pressure drops due to condensation and a vacuum is formed. This is balanced by means of compressed air, which is introduced through another valve. The air in the packaging foil of the bread expands due to the increase in temperature and generates pressure. Low-pressure steam or compressed air, which is introduced through another valve, ensures that the foil does not pop.

- 01 Cooking kettle installation with 1,000-liter kettle capacity
- 02 Cooking house with inflatable door seal
- 03 Hot-air cooking house, each with 42-trolley capacity
- 04 Cooking kettle installation with 1,200-liter kettle capacity
- 05 Hot-air cooking house entrance front
- 06 Counterpressure pasteurizing house
- 07 Compact machine, fully insulated





03



04



05



06



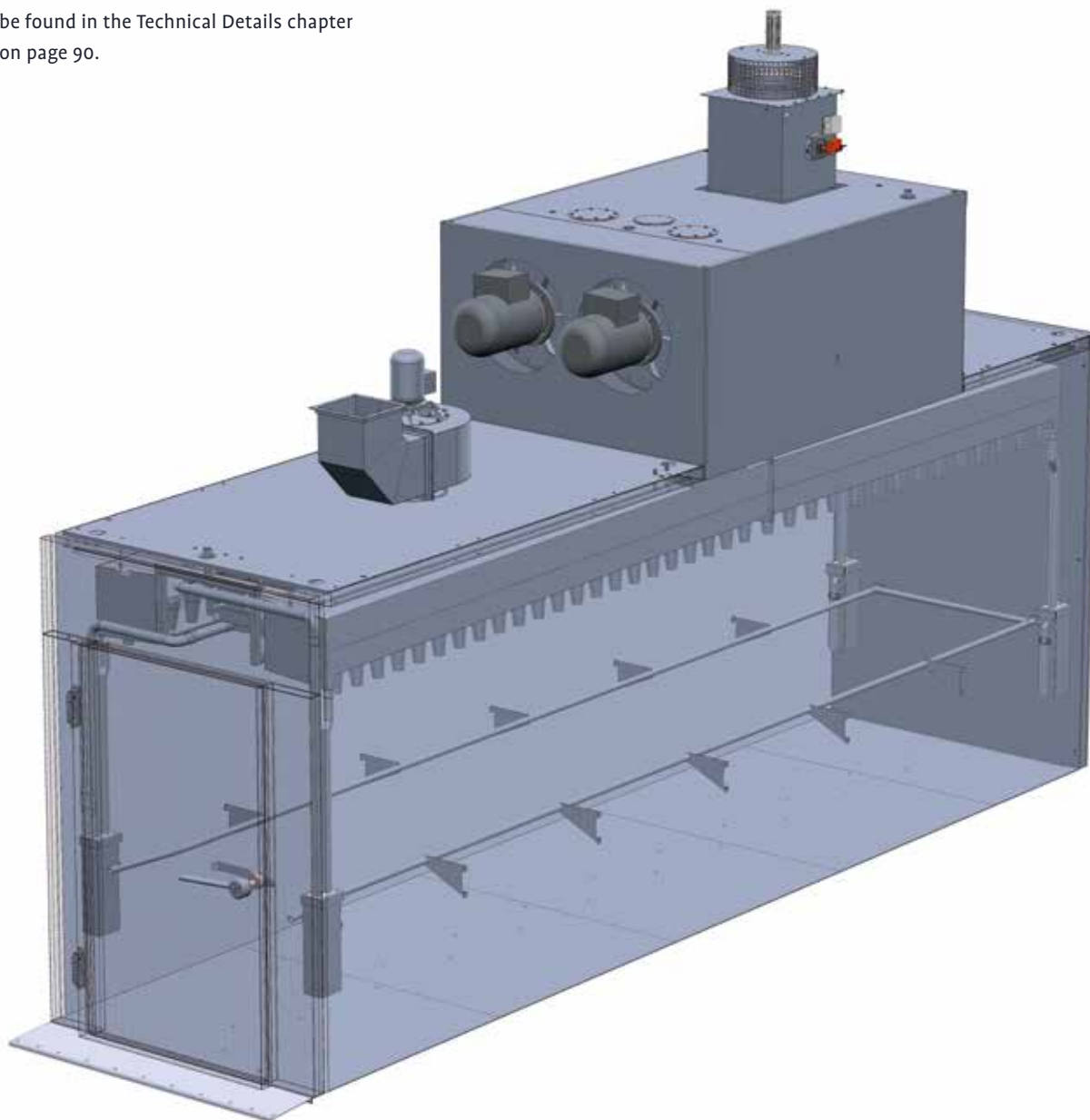
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AN OVERVIEW OF THERMICjet®

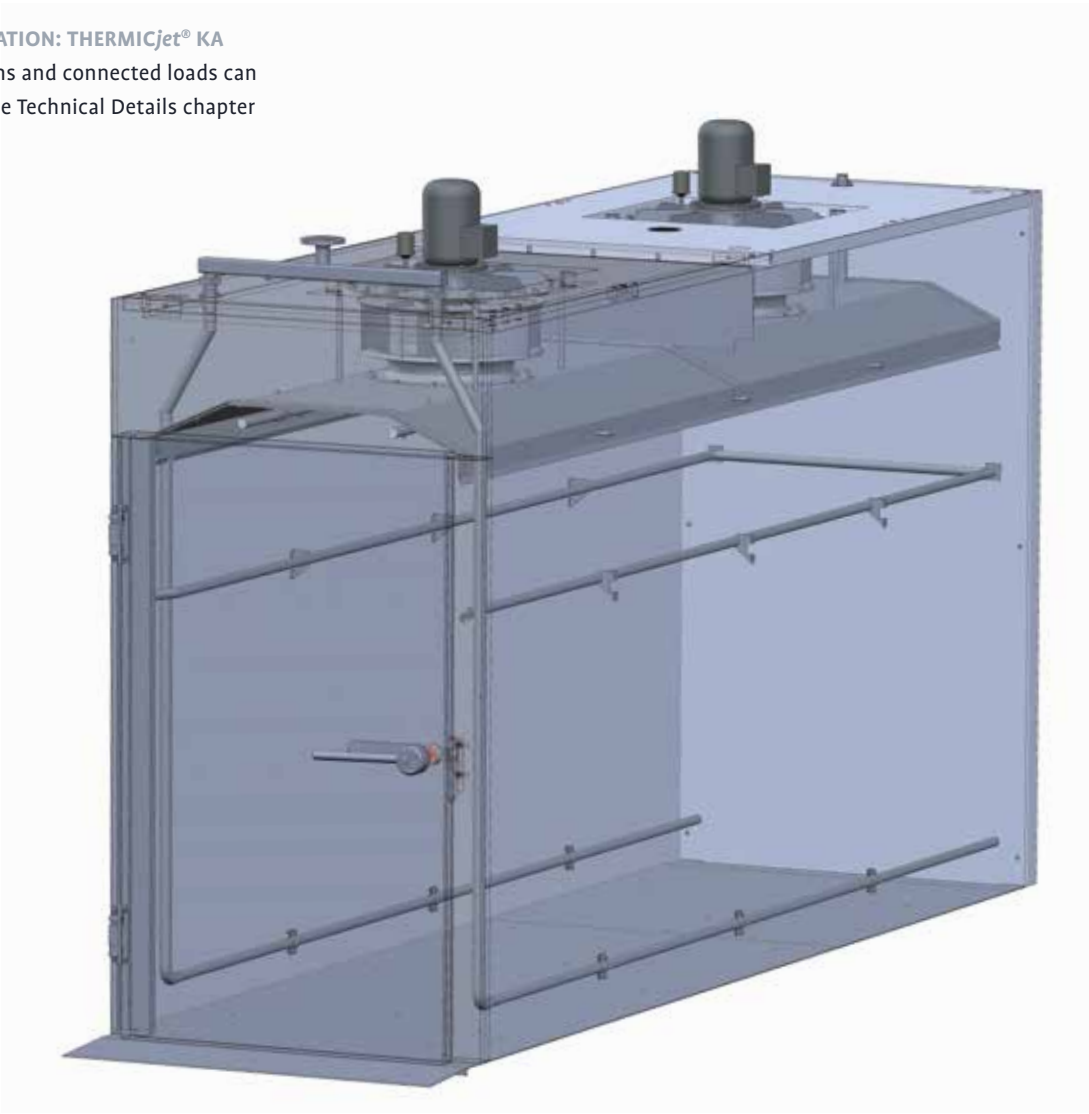
THERMICjet® IS AN EXPERT AT COOKING, SMOKING, HEATING, AND DRYING. THE 3-D VISUALIZATIONS ILLUSTRATE THE THERMICjet® HR HOT-SMOKING SYSTEM AND THE THERMICjet® KA COOKING SYSTEM.

3-D VISUALIZATION: THERMICjet® HR

The dimensions and connected loads can be found in the Technical Details chapter on page 90.



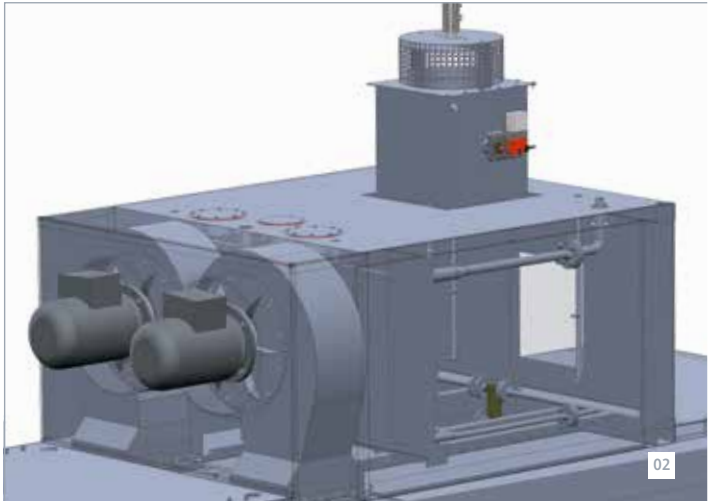
3-D VISUALIZATION: THERMICjet® KA
The dimensions and connected loads can be found in the Technical Details chapter on page 91.



- 01 THERMICjet® central door handle
- 02 Fully insulated compact machine



01



02





TECHNICAL DETAILS

> Sophisticated Schröter systems feature exceptional details and first-class workmanship and are manufactured using high-quality materials. We adapt every system and its equipment down to the smallest component to meet the customer's individual requirements. Even accessories such as smoking, cooking, and baking trolleys and frames for material-handling equipment are customized in line with your specific needs. The following pages contain all the dimensions and connected loads of our systems (hot smoking, cooking, baking, intensive chilling, smoke, climatic cold-smoking and climatic post-maturing, as well as cooking kettles and exhaust purification systems).

THERMICJet® HR:

SINGLE AND DOUBLE ROW HOT-SMOKING SYSTEMS

SINGLE-ROW HOT-SMOKING SYSTEMS											
DIMENSIONS	UNIT	1 T	1 T JS	2 Ts	3 Ts	4 Ts	5 Ts	6 Ts	7 Ts	8 Ts	10 Ts
Length, compact system*	mm	1200	1680	3100	4200	5510	6610	7930			
Length, transit system	mm			2360	3460	4560	5660	6760	7860	8960	11160
Width	mm	1440	1560	1640	1640	1640	1640	1640	1760	1760	1760
Height, compact system	mm	2650	2550	2550	2550	2550	2700	2700			
Room height for compact system	mm	3200	3250	3250	3250	3250	3400	3400			
Height, transit system	mm			4150	3700	3700	4000	4650	4650	4650	4650
Room height for transit system	mm			4300	4100	4100	4400	4750	4750	4750	4750
CONNECTED LOADS	UNIT										
Electricity	kW	3	4	10	10	18	18	25	25	35	35
Heating: steam, electricity, oil, gas	kW	27	36	70	100	130	160	200	230	260	300
Humidification and cooking: steam	kg/h	65	65	125	150	200	250	300	325	350	450
Shower: cold water	l/min	18	18	36	54	72	90	108	125	144	180
Weight	kg	1400	1700	2200	2400	2700	3000	3700	4000	4600	4900

DOUBLE ROW HOT-SMOKING SYSTEMS										
DIMENSIONS	UNIT	4 Ts	6 Ts	8 Ts	10 Ts	12 Ts	14 Ts	16 Ts	18 Ts	20 Ts
Length, compact system*	mm	3310	4410	5510	6610	7710	8980	10080	11480	12580
Length, transit system	mm	2360	3460	4560	5660	6760	7860	8960	10060	11160
Width	mm	2860	2860	2860	2860	2860	2860	2860	2860	2860
Height, compact system	mm	2550	2550	2550	2700	2700	2700	2700	2850	2850
Room height for compact system	mm	3200	3200	3200	3400	3400	3600	3600	3800	3800
Height, transit system	mm	3600	3700	3700	3900	3900	4000	4000	4700	4700
Room height for transit system	mm	3800	4000	4000	4100	4100	4200	4200	5000	5000
CONNECTED LOADS	UNIT									
Electricity	kW	18	25	35	40	40	42	65	65	80
Heating: steam, electricity, oil, gas	kW	120	180	240	300	360	420	480	540	600
Humidification and cooking: steam	kg/h	200	300	350	450	525	600	675	750	825
Shower: cold water	l/min	72	108	144	180	216	252	288	324	360
Weight	kg	2500	2800	3250	3900	440	5000	5700	6200	6700

Dimensions refer to trolley size (1.0 × 1.0 × 2.0 m) and energy supplies to the maximum connected load. The consumption values may be lower depending on the product.

* Oil- and gas-fired compact systems are 500 mm longer. A service corridor measuring approximately 800 mm is required behind the systems.

THERMICjet® KA:

SINGLE AND DOUBLE ROW COOKING SYSTEMS

SINGLE-ROW COOKING SYSTEMS							
DIMENSIONS	UNIT	1 Ts	2 Ts	3 Ts	4 Ts	5 Ts	6 Ts
Length	mm	1260	2360	3460	4560	5660	6760
Width	mm	1400	1400	1400	1400	1400	1400
Height	mm	2550	2550	2550	2550	2550	2550
Room height	mm	3100	3100	3100	3100	3100	3100
CONNECTED LOADS: COOKING SYSTEM UNIT							
Electricity	kW	1.5	3	3	6	6	9
Cooking: steam	kg/h	50	100	150	175	200	250
Shower: cold water	l/min	18	36	54	72	90	108
Weight	kg	900	1200	1500	1900	2250	2600

DOUBLE-ROW COOKING SYSTEMS					
DIMENSIONS	UNIT	4 Ts	6 Ts	8 Ts	10 Ts
Length	mm	2360	3460	4560	5660
Width	mm	2860	2860	2860	2860
Height	mm	2550	2550	2550	2550
Room height	mm	3100	3100	3100	3100
CONNECTED LOADS: COOKING SYSTEM UNIT					
Electricity	kW	6	9	12	15
Cooking: steam	kg/h	175	250	300	350
Shower: cold water	l/min	72	108	144	180
Weight	kg	1800	2300	2800	3300

Dimensions refer to trolley size (1.0 × 1.0 × 2.0 m).

THERMICjet® KK: COOKING KETTLE

COOKING KETTLE										
DIMENSIONS: ENCLOSURE	UNIT	150 Ltr.	200 Ltr.	300 Ltr.	400 Ltr.	500 Ltr.	600 Ltr.	800 Ltr.	1000 Ltr.	1200 Ltr.
Width	mm	1000	1000	1150	1400	1650	1900	2400	2900	2550
Depth. gas/oil	mm		1200	1300	1400	1420	1420	1420	1420	1570
Depth. steam/electricity	mm		1100	1250	1300	1300	1300	1300	1300	1450
Height	mm	950	950	950	950	950	950	950	950	950
DIMENSIONS: KETTLE INTERIOR	UNIT	150 Ltr.	200 Ltr.	300 Ltr.	400 Ltr.	500 Ltr.	600 Ltr.	800 Ltr.	1000 Ltr.	1200 Ltr.
Width	mm	D=700	700	850	1000	1250	1500	2000	2500	2150
Depth	mm		700	800	900	900	900	900	900	1050
Height	mm	450	450	450	450	450	450	450	450	510
CONNECTED LOADS	UNIT	150 Ltr.	200 Ltr.	300 Ltr.	400 Ltr.	500 Ltr.	600 Ltr.	800 Ltr.	1000 Ltr.	1200 Ltr.
Propane gas	kg/h	1,5	1,5	2	2	2,5	3	4	5	6
Natural gas	m ³ /h	3	3	4	5	6	7,5	10	12	14
Light crude oil (tsb)	l/h	3	3	3,5	4,5	5	7	9	10	11
Electricity	kW	11	13	18	22	32	36	48	56	60
Steam, 5,0 bar	kg/h	45	50	60	80	100	120	160	200	240
Steam, 0,6 bar	kg/h	45	50	75	100	125	150	200	250	280

BAKEjet® BA: ROTARY BAKING SYSTEMS

BAKEjet® BA			
DIMENSIONS	UNIT	Standard trolley	Special trolley
Width	mm	2000	2580
Length	mm	1980	2380
Height	mm	3150	3150
Room height	mm	3300	3300
Room temperature		+40 to +250°C	+40 to +250°C
Relative humidity		20 to 98%	20 to 98%
CONNECTED LOADS	UNIT		
Entire electrics	kW	89	128
Heating: electric	kW	84	120
Humidification and cooking: steam	kg/h	65	100

Standard trolley: 1.0 x 1.0 x 2.0 m | Special trolley: 1.5 x 1.0 x 2.0 m