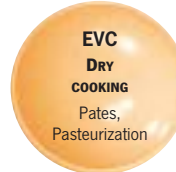


A LARGE CHOICE OF MODELS

RANGE OF APPLICATION



A RANGE TO MATCH YOUR INDIVIDUAL REQUIREMENTS



Description	A : Depth Overall (m)	L : Width (m)	H : Height (m)	Heat energy			Electrical load	
				E/EV EVS/DGV (kg steam/h)	PFE/EVC steam (kg steam/h)	PFE/EVC electrical (kW)	E (kW)	EV/EVS/PFE (kW)
1 trolley	1.370	1.480	2.785	25	35	27	1	4
2 trolleys	2.470	1.480	2.785	40	70	54	1	7
3 trolleys	3.570	1.480	2.785	60	105	81	1	10
4 trolleys	4.670	1.480	2.785	80	140	108	1	13
5 trolleys	5.770	1.480	2.785	100	175	135	1	16
6 trolleys	6.870	1.480	2.785	120	210	142	1	19
7 trolleys	7.970	1.480	2.785	140	245	189	1	22
8 trolleys	9.070	1.480	2.785	160	280	216	1	25
1 + 1 trolley	1.370	2.960	2.785	40	70	54	1	7
2 + 2 trolleys	2.470	2.960	2.785	80	140	108	1	13
3 + 3 trolleys	3.570	2.960	2.785	120	210	162	1	19
4 + 4 trolleys	4.670	2.960	2.785	160	280	216	1	25
5 + 5 trolleys	5.770	2.960	2.785	200	350	270	1	31
6 + 6 trolleys	6.870	2.960	2.785	240	420	324	1	37
7 + 7 trolleys	7.970	2.960	2.785	280	490	378	1	43
8 + 8 trolleys	9.070	2.960	2.785	320	560	432	1	49

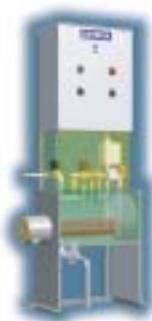
- Installation recommendations:**
- A fall of 5 mm per meter toward low risk is needed
 - The aperture for the trolleys is 2,070 x 1,100 mm
 - Dimension of a standard trolley is 1,000 x 1,000 x 2,050 mm
 - Available internal depth is A less 270 mm

ACCESSORIES

- Trolleys
- Shelves
- Smoking trolleys

STEAM GENERATORS

- 18 kW gives 24 kg steam/h
- 24 kW gives 36 kg steam/h



SINGLE TROLLEY COOKER ONE TROLLEY

Capacity: 1 trolley 1,000 x 1,000 x 2,050

Fully equipped, it benefits from the latest advances in cooker technology.

- System
- Two control and regulation systems
- Totally programmable



**Delivered complete
Ready to use...**

LUTETIA, THE LEADERS OF SMOKING METHODS

SMOKING BY ATOMISATION

ADAPTABLE TO ALL TYPES OF COOKER



ADVANTAGES OF SMOKING BY ATOMISATION:

- Consistent result
- Process time reduction of 30 to 50%
- Better yield
- Improved shelf life
- No wood in the factory and easier cleaning
- Safety: no supervision necessary and less fire insurance
- Health: elimination of pyrobenzenes
- Simple and economical
- NO POLLUTION RISK

NATURAL SMOKE

THE LIQUID SMOKE IS ATOMISED AND VAPORIZED IN THE COOKERS AND APPEARS AS A NATURAL SMOKE



LUTETIA LIQUID SMOKE Natural Aroma

It is made by consuming the smoke from selected hard wood. This treatment avoids the undesirable acid flavours.

THE LUTETIA TECHNOLOGIST

- Brings technology and gastronomic solutions
- by choosing a liquid smoke for each product and helping you to customise your final products : in degree of smoke, aroma, colour, flavour, etc...
- Help you in new product development

SMOKE GENERATORS



SAWDUST

- 2 models:
- Type 1: Smokers of 1 to 3 racks
 - Type 2: Smokers of 4 to 6 racks



LOG

- All stainless steel
- Automatic course
- Instant start and density control
- Integral fire extinguisher

LUTETIA – a team at your service, to advise, define your needs and to assist after sales service second to none.



Equipment for the Food Industry

7, rue du Colonel Driant – 95400 Amouville-lès-Gonesse – France – Tel. (33) 01 39 86 28 39 – Fax (33) 01 39 86 15 98 – <http://www.lutetia.fr>

LUTETIA

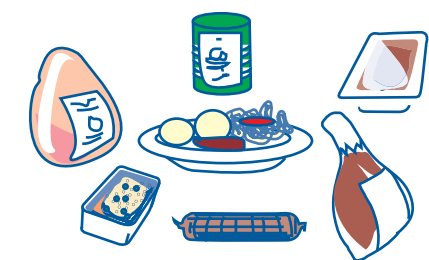
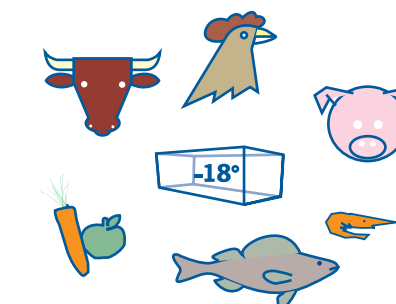
COOKERS

Steam cooking, dry cooking, drying, smoking
Defrosting



YOUR GUARANTEE OF CONSISTENT QUALITY

THIS DOCUMENT IS NOT BINDING AND LUTETIA RESERVES THE RIGHT TO CARRY OUT MODIFICATIONS



COOKERS WITH MULTIPLE CAPABILITIES

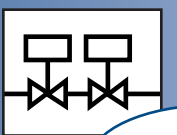
Faster cycles



Distributor equalizer



Energy savings



Security



Consistent quality



Space saving



Strong constructions

The new **AIR POWER** system brings progress in cooking and drying technology improving:

- High speed air circulation,
- Venturi principle,
- Air recycling giving consistent temperature.

Advantages : Saving of time, yield and improved homogeneity.

INTEGRATED HEAT EXCHANGER
Its integration to the **AIR POWER** system guarantees the perfect homogeneity of the cooking and contributes to a better quality of your products.

PROTECTION OF YOUR PRODUCTS
In case of faulty regulation system, a second independant control devices takes place automatically.

AIR POWER + **AUTOMATIC CONTROL**
These 2 assets added to the simplicity and the strength of the LUTETIA equipment guarantee the constant quality of your productions.

COMPACT AND MODULAR COOKERS
adaptable to all the production areas and to your production volumes. Your installation will be ideal and evolutive.

OUR EXPERIENCE leads to the best technical solution.

E / EV
STEAM COOKING
Ready meals, Hams

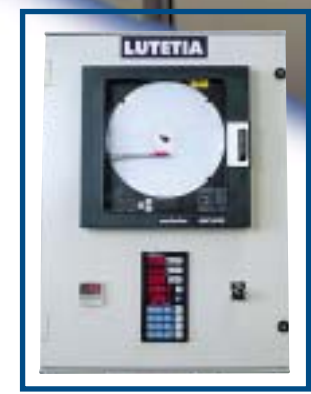
EVC
DRY COOKING
Pates

EVS
DRYING
Sausages

DGV
DEFROSTING
Delicate Products

THERE ARE ALWAYS MORE REASONS to select LUTETIA cookers

- **Guarantee the quality of your product.**
- **Improve your profitability.**
- **Reliable performance.**



AUTOMATION

Microprocessor control gives individual of your complete process.

PARAMETERS CONTROL:

- Temperatures: cabine, core, and delta T°c.
- Humidity, pasteurizing and cooking value.
- Length of cycle.
- Functions: fans, valves, etc...

A chart recorder to give a record of the temperatures.

MONITORING:

The control can be connected to a LUTETIA PC software under Windows or to your global system.

SUITABLE TO ALL FOOD INDUSTRY SECTORS

Bacon, hams, cooked and dry "charcuteries", ready cooked meals, shellfish, seafood, fruits and vegetables, cheese etc...

Your LUTETIA specialist can show you how you can benefit.

PFE
UNIVERSAL COOKER
Smoking Bellies, Sausages

- Quick and consistent drying
- Dry and wet cooking
- Smoking
- 3 types of generator
- Integrated cleaning system
- For all types of production
- **AUTOMATIC CONTROL**

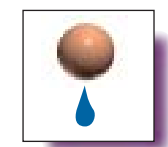
For 30 years LUTETIA

has been your partner for food manufacturer to bring you new technologies, constant quality and a perfect after-sales service

APPLICATION RANGE

Cookers	Type	Typical Products
Steam cooking	E and EV	Cooked meats (pork, beef, poultry, etc...), ready cooked meals, fish, vegetables
	EVC, PFE	Pates, terrines, sausage, etc...
Drying Smoking	PFE	Hot smoking : fish, pork, bellies, hams, sausages, chicken, etc... Cold smoking : fish, dry sausages, dry hams, cheese, etc...
Defrosting	DGV	Fragile fish, shell fish, cheese, vegetables, etc...
Drying Dry cooking	EVS, PFE	Drying of dry products, cold smoking, dry hams, salami, magret, fish, salmons, herrings

COOKERS WITH MULTIPLE CAPABILITIES



Drying/dry cooking: fast and consistent
A strong air circulation give rapid drying and with permanent humidity control.



Smoking: hot and cold
Process with an optimal drying the penetration of the smoke is perfect. Adjustable air circulation. Three types of generator: sawdust, log, liquid smoke, according to your requirement.



Cooking: dry heat or steam
The **AIR POWER** system gives a perfect heat exchange: speed, temperature, quality of final product. LUTETIA cookers fit all type of cooking.



Defrosting: in supersaturated steam
Thanks to the association of a steamed supersaturation to the **AIR POWER** system, LUTETIA invents a faster defrosting process guaranting the quality of your products.



Showering: a space saving method
The integrated showering by spraying is a guarantee of a controlled chilling.



Cleaning:
LUTETIA cookers are built to answer the Food Industry concerns (EC directives). The cleaning device is conceived to get a direct access to the dirty parts of the machine.