


## Installation details

- Location: KOMÉTA Meat Factory  
Kaposvár, Hungary  
[www.kometa.hu](http://www.kometa.hu)
- Model:  S100
- Area: Water main
- Purpose: To solve the scaling problems of the cooking and smoking chambers. Before installing Vulcan, the client had to use aggressive chemicals very often to remove scale.
- Result: The chief engineer's feedback: "scale has been reduced and the cleaning need has been minimized."
- Installed by: VARÁZSMAG Kft



KOMÉTA 99 ZRT. IS ONE OF THE LARGEST PORK PROCESSING COMPANIES IN HUNGARY. SELLING WORLD-CLASS PRODUCTS, KOMÉTA HAS PLAYED AN IMPORTANT ROLE NOT ONLY IN HUNGARY BUT ALSO IN SEVERAL EUROPEAN COUNTRIES THROUGHOUT THE PAST COUPLE OF YEARS.



Vulcan S100 was installed on the main inlet to solve the scaling problems of the cooking and smoking chambers. The pipe insulation was removed to install impulse bands.