

KERRES smoke-air:

From the fine art of smoking to an expert on food processing

Drying, smoking, cooking, roasting and cooling. Since 1966 KERRES has developed, manufactured and sold units for processing and treatment of meat, fish, poultry and milk products.

Modular design, versatile accessories and functional operating elements enable us to provide units in the right dimension, with the right equipment and for all demands and each size of business. Whether a small family business or a big industrial company: from the planning stage and assembly to the service we stand by our customers – prompt, reliable with a forty-year experience in over 80 countries.

Craftsmanship and high-quality raw materials combined with an economi-

cal and reliable KERRES unit lead you to success in "the fine art of smoking". In the end, the most important thing is a constantly high product quality. A quality your customer can see, smell and taste.

"Our target? Tomorrow to be always one step further than today. At KERRES, we use our industry experience and our highly motivated personnel to provide our customers with the highest level of quality, unsurpassed reliability and the most innovative technology advancements to date, in all of our products. This is our promise to you, for today and well into the future."

Your KERRES Team

The quality criteria of the KERRES units:

- user-friendly controls, maintenance and cleaning
- CE-tested stainless steel constructions
- environmental friendly and low-noise operation
- energy saving heating systems
- technology with a guaranteed future
- high quality
- high operational safety
- modern design
- worldwide distribution and service network

The KERRES product range:

- universal smoking and cooking-houses for smoking, drying, frying, maturing, dry cooking, roasting, fermenting and cooking
- smoke generators (friction smoke, sawdust smoke, liquid smoke)
- cook tanks
- intensive cooling houses
- units for processing of fish, poultry and milk products
- drying units for the production of animal food
- planning, consulting, service

KERRES
anlagensysteme



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Your contact at the spot

Universal smoking and cookinghouses for the industry

Fully automatic universal smokehouse

JET SMOKE 2850

- Drying
- Smoking
- Dry Cooking
- Frying
- Cooking
- Maturing
- Fermenting
- Showering



KERRES
smoke - air®

Fully Automatic Universal Smokehouse JET SMOKE 2850

K-Touch 4012

New developed touch screen control - and all processes always at sight

Some touches on the control panel are enough, then the microprocessor control automatically takes over: It constantly monitors and controls all the parameters and ensures a precise clima and repeatable, reliable processes.

Saving and monitoring of programs, thanks to the clear screen very simple - in all common languages.

- touch screen
- clear control
- simple operation
- Microprocessor-controlled technology
- PC networking
- documentation of processes
- stored programs are always reliably repeatable
- power failure protection

A variety of maximum performance for industrial companies

The KERRES JET SMOKE universal smokehouses provide a constant quality - with all smoking processes and heat treatment methods. The smouldering of the sawdust in the separate smoke generator and the exact co-ordinated circulation in the smokehouse ensure first-class products. The fully automatic process control enables reliable repeatable production processes.

KERRES units are manufactured in modular design. They are flexibly designed and easily assembled. The

robust stainless steel construction is CE tested. The Universal Smokehouse 2850 is available in various sizes and all current heating systems.

Your benefits:

- energy saving mode of operation
- low sawdust consumption
- short smoking times
- low loss of weight

At a glance

- fully automatic regenerative smoke generation
- all kinds of smoking processes: hot smoking, intensive smoking, cold smoking
- available for various heating systems: electric, gas, oil, steam
- environmental friendly
- floor passable, on request also for overhead trolley systems
- integrated bottom drainage
- easy to clean with integrated foam cleaning system
- microprocessor control, reliable repeatable processes
- available as closed or exhaust air reduced circulation system
- modular design: extendable, easy to assemble on the spot
- various kinds of sawdust smoke, friction smoke and liquid smoke

Environmental friendly and economical: The JET SMOKE System

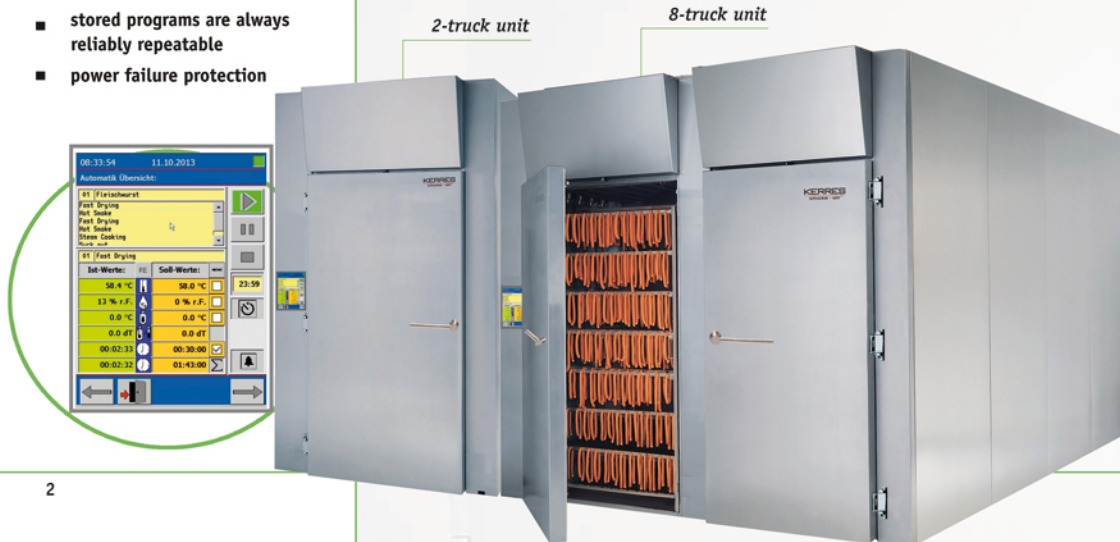
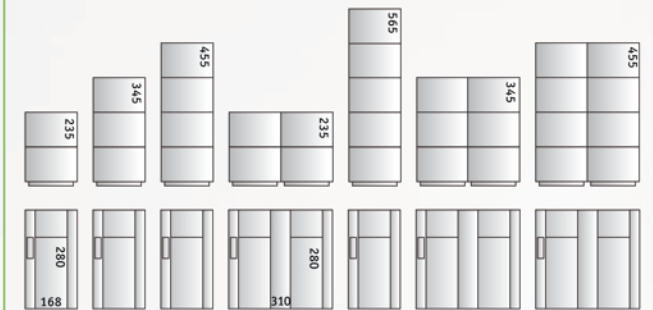
JET SMOKE is a smoke circulating system which reduces the smoke emissions to the statutory levels - in fact below them. The smoke is continuously regenerated via the smoke generator. The benefit: the circulation system is sealed; no fresh air enters the system and there's virtually no exhaust gas. This method ensures a particularly environmental friendly and economical operation in all processes.

possible way. It stands for

- minimum energy requirements
- environmental friendly
- lower loss of weight as conventional procedures

In contrast to open systems the requirement of smoking materials for the JET SMOKE System is up to 40 per cent lower. Subsequent combustion units, smoke scrubbers or catalytic converters are unnecessary.

In this closed JET SMOKE system the generated smoke is used in the best



Technical data	2850/2	2850/3	2850/4	2850/2x2	2850/5	2850/2x3	2850/2x4
Energy consumption electricity kw	63,6	95,4	127,2	127,2	159	190,8	254,4
steam kg	100	150	200	200	250	300	400
Stock length cm max.	100	100	100	100	100	100	100
Minimum room height cm	380	380	380	380	380	380	380
Capacity kg	320-800	480-1200	640-1600	640-1600	800-2000	1000-2400	1300-3200

Other methods of heating on request. Subject to technical modifications.