

Smoke generator for industry and trade

Sawdust Smoke  
Generator RE 981 - 984

Friction Smoke  
Generator RR 2000

Wood Chips Smoke  
Generator HSR 300/400

Liquid Smoke  
Equipment FLR



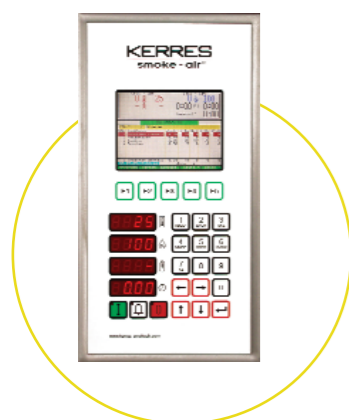
Suitable to all units with  
external smoke generator

**KERRES**  
smoke - air®

## Smoke à la Carte

Fully-automatic control via the intergrated computer screen:

- fully-automatic temperature monitoring in the sawdust space and in the baffle box
- monitoring of the nozzles for dirt
- monitoring of the water pressure
- monitoring of the motor protection relay
- error message on the display in your national language
- remote maintenance via modem possible



Whether sawdust smoke, friction smoke, wood chips smoke or liquid smoke - KERRES provides the suitable smoke generator for all kinds of flavour, applications and smoking units. The KERRES smoke generators produce a constant smoke density and intensity from the beginning to the end of the smoking process. They provide excellent, reproducible smoking results. The external smoke generator can be installed independently of the smoke house.

### It's your choice

Flavour, colour, preservation – that are the relevant criteria when you make the decision for a smoke generation system. Ask us! We are pleased to help you to choose the suitable smoke generation system for your products.



### Quality criteria that make your work easier

- constant quality at all stages of operation
- user-friendly controls, maintenance and cleaning
- robust stainless steel constructions
- environmental-friendly and low-noise operation
- low energy consumption with the highest smoking quality
- high operational safety
- technology with a guaranteed future
- instruction manual in your national language

## Sawdust Smoke Generator RE 981 - 984

### At a glance

- fully-automatic, external sawdust-smoke generator for crafts and industrial units
- stainless steel construction
- four different sizes
- hot and cold smoking possible
- suited to all kinds of sawdust with a graining of 1 to 8 mm

### Your benefits:

- user-friendly controls and cleaning
- very fine smoke flavour with sawdust smouldering
- microprocessor-controlled temperature monitoring



### Smoulder smoke generation

The smoke is produced from the smouldering of sawdust or wetted wood shavings. The smoke generation is controlled with the air supply. A reduced air supply generates a lower production of smoke, a high air supply generates more smoke.

- short smoking times with fast and intensive smoke generation
- variable smoke intensity
- natural smoke flavour
- different kinds of smoke flavour and colour nuances possible



RE 984 for 4 to 6-truck houses



## Friction Smoke Generator RR 2000

### At a glance

- fully-automatic, external friction smoke generator for industrial units
- suitable for all 1- to 4-truck houses in the closed system
- stock of wood magazine with automatic wood change for friction wood up to four pieces (80 x 80 x 1000 mm)
- very quiet operational performance with a specially developed stainless steel friction wheel
- stainless steel construction
- fully-automatic control via the computer screen of the unit

### Your benefits:

- user-friendly controls
- low priced smoking material
- low consumption of smoking material
- space-saving storage of the wood
- very fine and delicious smoke flavour

### Smoke generation by Friction

The particularly mild smoking smoke generated at the friction of a scantling on a rotating stainless steel friction wheel. The contact pressure of the wood on the wheel, the rotational speed of the friction wheel and the kind of wood are decisive for the smoke concentration. This way the KERRES friction system makes a precise gradation of the smoke flavour und the smoke intensity.

- particularly mild natural smoke flavour
- very fine dosing of smoke flavour and smoke intensity
- many different kinds of smoke flavour and colour nuances possible



## Wood Chips Smoke Generator HSR 300/400

### At a glance

- fully-automatic operation in the open system
- completely made of stainless steel
- four different sized available, for 1- to 8-truck houses
- suited to all kinds of wood chips with a graining of 8-16 mm
- controlling via the computer screen of the smoking unit
- electrical ignition
- cold- and hot smoke possible

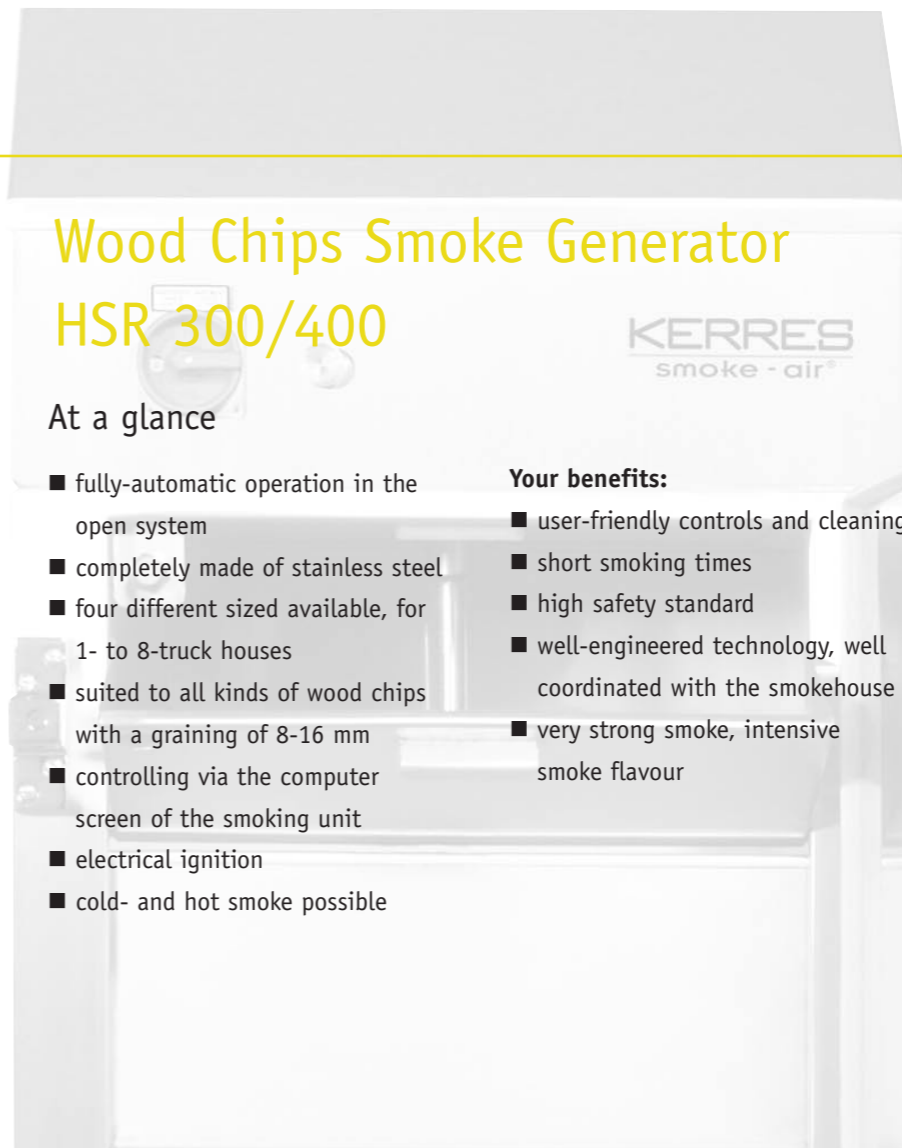
### Your benefits:

- user-friendly controls and cleaning
- short smoking times
- high safety standard
- well-engineered technology, well coordinated with the smokehouse
- very strong smoke, intensive smoke flavour

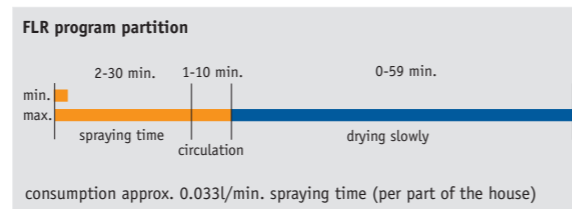
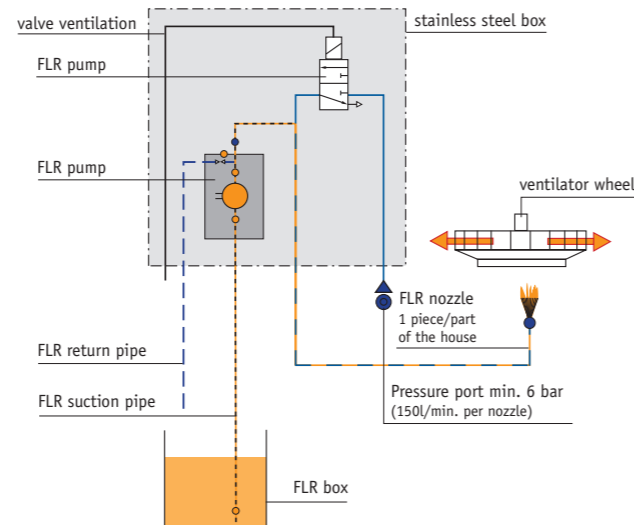
### Smoke generation with wood chips.

When using wood chips the coarse graining of the wood causes higher temperatures and a different composition of smoke. The result is a strong smoking colour combined with a stronger smoking flavour of the smoked products.

- intensive smoke flavour
- strong smoke flavour
- dark smoking colour
- high and consistent smoke density
- strong production of smoke



## Liquid Smoke Equipment FLR



### At a glance

- completely made of stainless steel
- infinitely variable pump capacity (0-7.8 l/h)
- stainless steel nozzle, exterior mixture of compressed air and liquid smoke
- stainless steel pipes (diameter 8 x 1 mm) for compressed air and liquid smoke

### Your benefits:

- minimum consumption of liquid smoke concentrate
- fast and low-priced smoking
- low wasting of the smokehouse

### Smoke Generation with Liquid Smoke

Liquid smoke is a condensed smoking method, that is sprayed onto the smoking goods in a very fine way. With the very fine distribution and the exact control of the smoke- quality and quantity the smoking goods are particularly uniform in flavour and colour.

- precise control of the used smoke quantity and intensity
- particularly hygienic
- high safety standard
- liquid smoke is free of carcinogen substances (benzpyrene)



## Technical data - overview

### Sawdust Smoke Generator RE 981-984

Technical data	RE 981	RE 982	RE 983	RE 984
<b>Dimensions</b> cm, w x d x h	40 x 82 x 138	55 x 87 x 150	73 x 115 x 158	73 x 120 x 178
<b>Electric connection</b> kW	0,8	1,2	1,5	2,8
<b>Range of application</b>	1-truck unit	2-truck unit	3-truck unit	4 to 6-truck unit

Subject to technical modifications.

### Friction Smoke Generator RR 2000

Technical data	RR 2000
<b>Dimensions</b> cm, w x d x h	48 x 190 x 78
<b>Electric connection</b> kW	5,5
<b>Range of application</b>	1 to 4-truck unit

Subject to technical modifications.

### Wood Chips Smoke Generator HSR 300

Technical data	HSR 300/1-3	HSR 400/4-6
<b>Dimensions</b> cm, w x d x h	55 x 100 x 150	72 x 123 x 177
<b>Electric connection</b> kW	1,8	2,2
<b>Range of application</b>	1 to 3-truck unit	4 to 8-truck unit

Subject to technical modifications.

# 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."

The KERRES management:

*Turgay Güngörmüş and Günter Bauer*  
Turgay Güngörmüş and Günter Bauer

### 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

