

Smoking and cooking systems for the small business

Combined Chambers CS 350 + CS 700
Combined Chambers 1600 + 1900
Universal-Smokehouse JET SMOKE 1250-2850

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



KERRES
smoke - air®

Smoking and cooking systems for the small business

Your know-how. Your skills. Our equipment.

Comfortable, reliable, clear: Screen control MAXI 3001

Only a few simple touches:
Choose the program. Start. Ready.
The integrated screen control makes
it easy to control, change, store and
monitor the programs - in your
national language.

- user-friendly controls
- several languages
- PC - networking
- documentation of the processes
- microprocessor-controlled technology
- memorised procedures can be reliably recalled at any time
- program interrupt possible
- clear error message
- power outage fuse
- signal at the end of the program run

From our forty-year experience with "the fine art of smoking" we know, that each company has its own skills, specialities and requirements. One thing however is true for all of them - the quality of the product must be perfect. The customer has to be satisfied and oneself has to be proud on the achievement. For masterly results not only craftsmanship and high-quality raw materials are counting nowadays, but also a reliable and economical technology. Therefore

You have the choice

- devices and units in various sizes as well as extendable modular design for big units
- integrated or separate smoke generation
- various heating methods: electricity, gas, oil, steam
- various smoke systems: sawdust smoke, friction smoke or liquid smoke
- overhead systems or floor passable units for the assembly with smoke trucks

we have developed modern and flexible systems for small and big crafts enterprises. The KERRES range of smoking- and cookinghouses provides the right system for each business, from the space-saving compact cabinet with built-in smoke generator to the universal unit with separate smoke generator for all smoke generation methods.

Quality criteria that make your work easier

- constant quality at all operating stages
- 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
- easy and fast to install
- minimum required space
- instruction manual in your national language

Compact combined chambers for the small businesses: CS 350 and CS 700

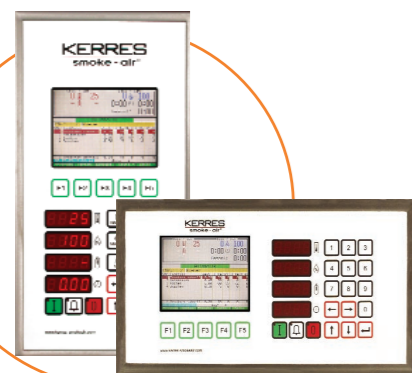
At the glance

- drying, smoking, cooking
- for hanging loading
- integrated smoke generator
- user-friendly controls
- ready to plug in delivery
- for sawdust smoke and liquid smoke
- temperature range up to 180°C

CS 700



CS 350, semi-automatic



Technical data	CS 350	CS 700
Dimensions cm, w x d x h	82 x 63 x 170	107 x 91 x 180
Electric connection kW	8,5	9,0
Heating power EL kW/kcal	7,2/6200	7,8/6700
Capacity dependig on the calibre	up to 50 kg for hanging loading	40-125 kg for hanging loading

Subject to technical modifications.

Versatile systems for medium-sized businesses: Combined Chambers 1600 + 1900

At a glance

- drying, smoking, cooking, hot-air dry cooking, baking, showering
- suitable for smoke trucks (floor passable)
- fully-automatic control with modern microprocessor technology
- user-friendly controls
- ready to plug in delivery
- for sawdust smoke and liquid smoke
- integrated or separate smoke generation
- low loss of weight with the proven KERRES smoke-air circulation system

combined chamber 1600 RET-C



combined chamber 1900 EL-C-Q



Technical data	1600 EL-C-Q*	1900 EL-C-Q*	1600 RET-C	1900 RET-C
Dimensions cm, w x d x h	127 x 98 x 196	137 x 113 x 196	127 x 112 x 196	137 x 127 x 196
Electrical connection kW	15,2	18,8	16,0	19,6
Heating power EL kW/kcal	14,4/12400	18,0/15500	14,4/13800	18,0/15500
Stock length cm	90	100	90	100
Capacity smoke truck kg, dependig on the calibre	70-200	90-270	70-200	90-270

Subject to technical modifications.

*Connected loads for separate smoke generator see smoke generator brochure.

Environmental-friendly and economical:

The JET SMOKE-System

JET SMOKE is a smoke circulation system, that reduces smoke emissions to the stationary levels – in fact way below them. The smoke is constantly regenerated via the smoke generator. The advantage: No fresh air enters the system and there is virtually no exhaust gas. This method ensures a particularly environmentally friendly and economical operation in all processes.

In this closed JET SMOKE system the generated smoke is used in the best possible way. It stands for

- minimum energy requirements
- environmental-friendliness
- loss of weight as with conventional procedures

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

The space wonder for progressive businesses: Universal Smokehouse JS 1250 RET-C

The unit for the progressive master butcher makes an economical working method possible also for small businesses.

At a glance

- environmental-friendly by "TA-Air"
- various smoke systems, sawdust smoke and liquid smoke
- maxi 3001-Q in your national language.
- supplied with stainless-steel evaporator for cold smoking processes as standard
- closed system, therefore low energy consumption and lower loss of weight
- integrated foam cleaning system

universal smokehouse JS 1250 RET-C



Technical data	JS 1250 RET-C-G	JS 1250 RET-C-RR
Dimensions cm, w x d x h	127 x 112 x 237	127 x 116 x 237
Electric connection kW	17	22
Heating power EL kW/kcal	14,4/12400	14,4/12400
Stock length cm	80	80
Capacity kg, depending on the product	60-150	60-150

Subject to technical modifications.

Fully-automatic maximum performance for large businesses:
Universal Smokehouse
JS 1650 - 2850

The KERRES JET SMOKE universal smokehouses provide a constant quality with all smoking processes and heat treatment methods. The circulation in the unit exactly coordinated with the steady smouldering of the sawdust in the separate smoke generator provide high-quality products. The fully-automatic process control enables reliable repeatable production processes.

The units are manufactured in modular design. They can be flexibly designed and easily installed on the spot. The robust stainless steel construction, CE tested. The JET SMOKE units are available in various sizes, with or without smoke generator as well as all current heating methods.

Your benefits:

- you save energy
- you need less sawdust
- you have shorter smoking times
- you have a lower loss of weight

JS 1950 RET

At a glance

- drying, smoking, dry cooking, baking, cooking, air-conditioning, showering
- integrated or separate smoke generation
- four different sizes + modular design for big units
- all kinds of smoking processes: hot smoking, intensive smoking, cold smoking
- available for various heating methods: electricity, gas, oil, steam
- environmentally friendly by "TA-Air"
- floor passable, on request also for overhead trolley systems
- easy to clean with integrated foam cleaning system
- intergrated bottom drainage
- microprocessor control, reliably repeatable processes
- available as closed or exhaust air reduced circulation system
- modular design: easy to install on the spot
- sawdust smoke, friction smoke and liquid smoke



Technical data	JS 1650	JS 1950	JS 2250	JS 2850
Dimensions cm, w x d x h	155 x 96 x 219	170 x 107 x 224	168 x 107 x 250	168 x 117 x 280
Smoke truck cm, w x d x h	91 x 78 x 155	91 x 93 x 155	91 x 93 x 175	101 x 103 x 202
Electric connection kW	17,8/18,5*/22,8**	23,8/24,8*/28,8**	28,2/29,2*/33,2**	31,8/32,8*/36,8**
Stock length cm (max.)	80 oder 90	90 oder 100	90 oder 100	90 oder 100
Capacity kg	70-200	100-260	110-355	160-400

Other kinds of heating methods on request. *Units with sawdust smoke generator built into the door (RET-C-G). Subject to technical modifications. **Units with friction smoke generator built into the door. (RET-C-RR).

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 Gungormus Günter Bauer
Turgay Gungormus 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



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anlagensysteme

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