

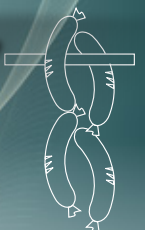


KERRES
Smoke Air®

Fully automatic universal
smokehouse

Drying
Smoking
Dry Cooking
Frying
Cooking
Maturing
Fermenting
Showering

JET SMOKE 2850



KERRES
anlagensysteme



Smoking- and cooking systems for industry



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 production processes.



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 climate and repeatable, reliable processes.

- Touch screen
- Clear control
- Simple operation
- Microprocessor-controlled technology
- PC networking
- Documentation of processes
- Stored programs are always reliable repeatable
- Power failure protection

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.

In this closed JET SMOKE system the generated smoke is used in the best 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 % lower. Subsequent combustion units, smoke scrubbers or catalytic converters are unnecessary.

Your benefits:

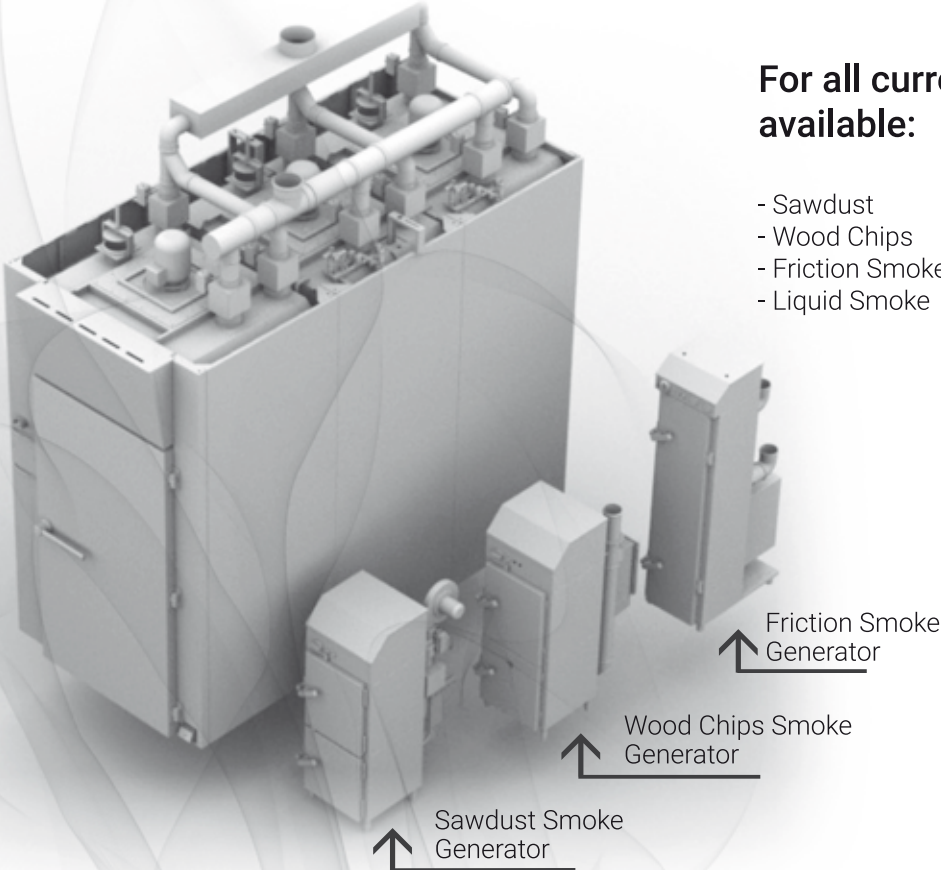
- Short smoking times
- Higher Output
- Energy saving
- Low loss of weight
- Absolute uniformity of the products
- Hanging and lying loading of the trucks
- Compatible for all smoking systems:
 - wood chips
 - sawdust
 - closed system
 - friction smoke
 - liquid smoke

Maximum performance for industry companies

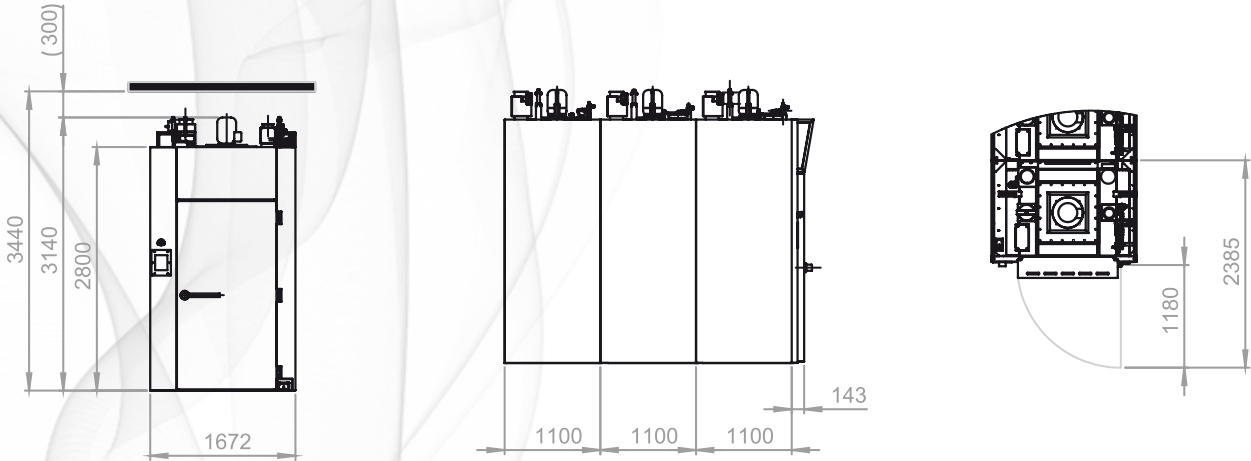


For all current heating systems available:

- Sawdust
- Wood Chips
- Friction Smoke
- Liquid Smoke

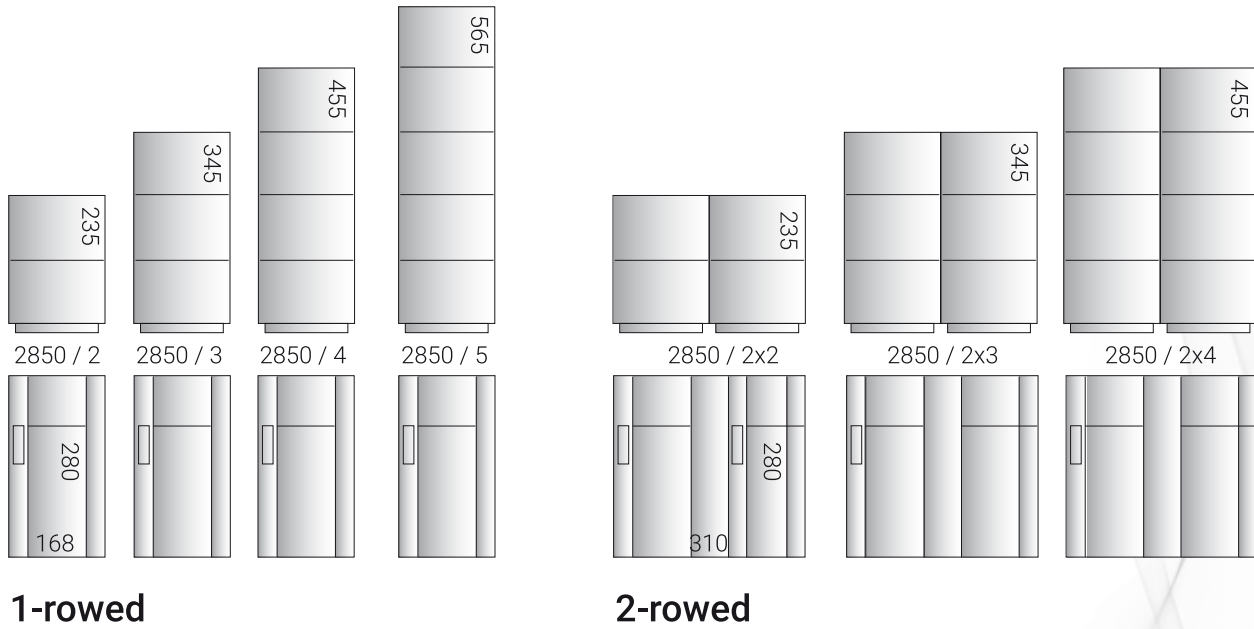


Presentation of JET SMOKE 2850



Modular design:

Building opportunity:



Various heating methods:

- available for
- electricity
 - steam
 - gas
 - oil

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.

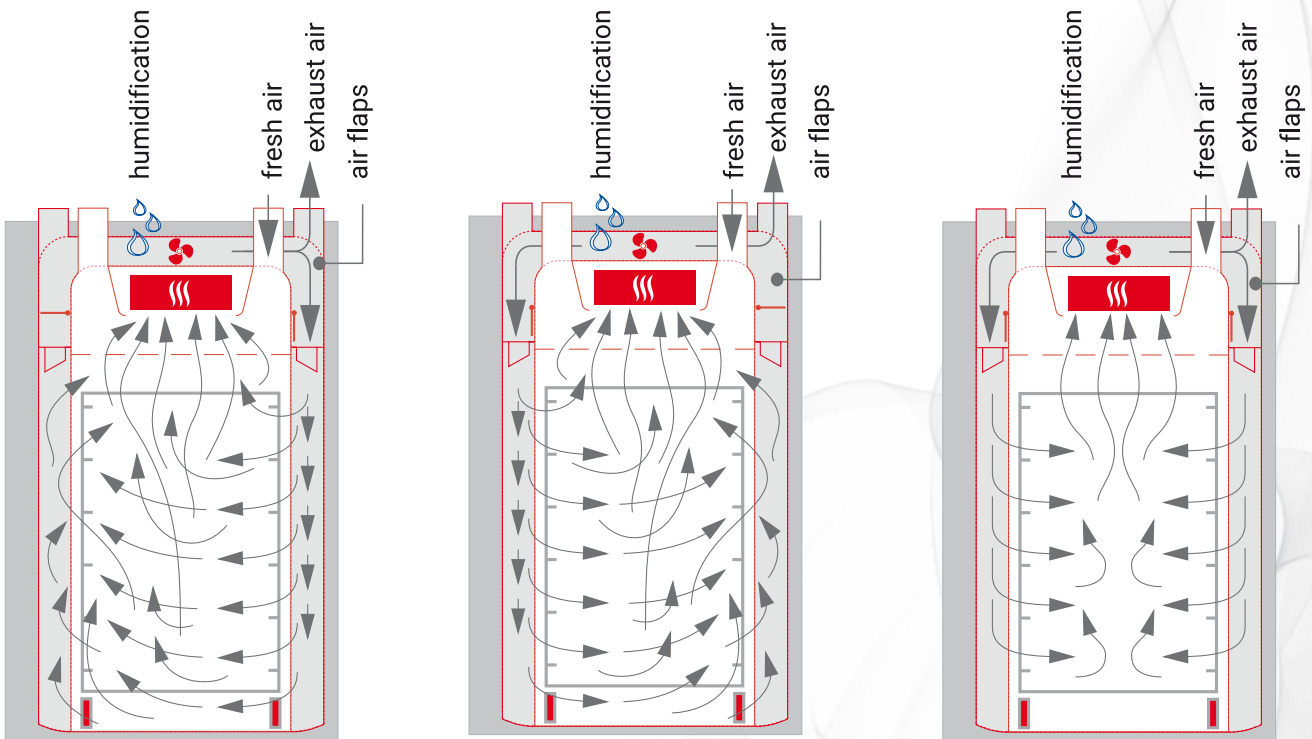
Available design :

- 42" for USA (wide smoke trucks)
- floor passable, 10 mm floor with lifting hinge

Technical data	2850/2	2850/3	2850/4	2850/2x2	2850/5	2850/3x2	2850/4x2
Energy consumption							
electricity kW	64,8	97,2	129,6	129,6	162	194,4	259,2
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.

Hybrid Airflow Circulation System



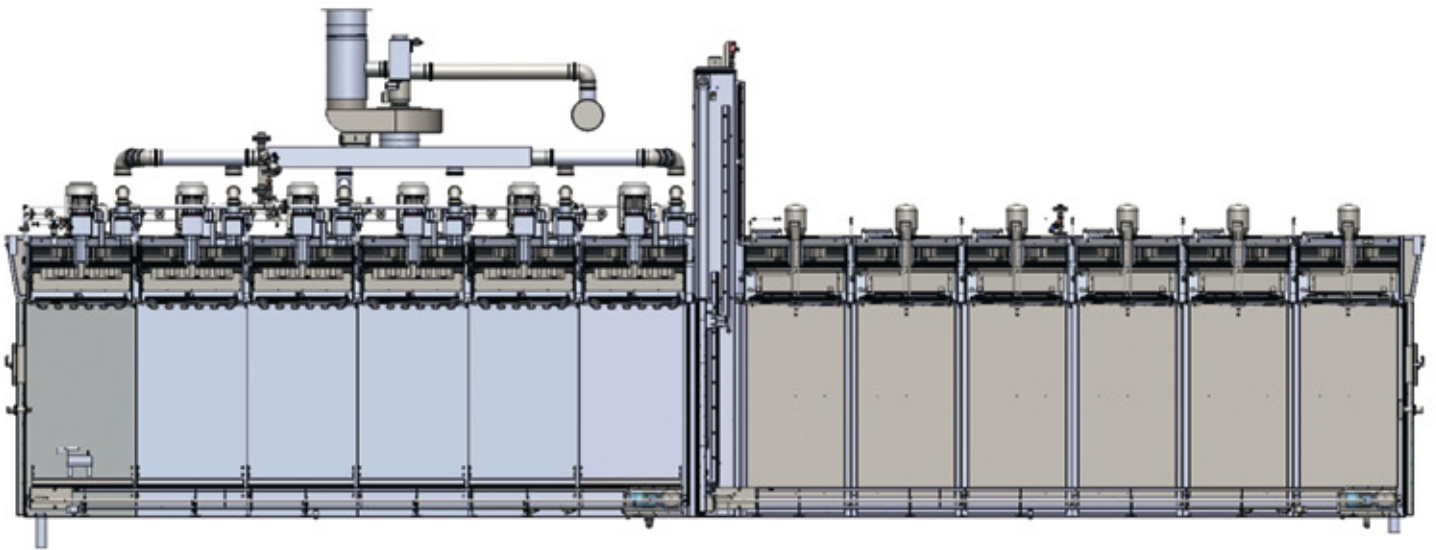
With the Hybrid Airflow Circulation System with air flaps for Universal Smokehouses you have the ability to control the direction of the airflow and reach faster processing times, higher product output, energy savings, less weight loss, and absolute uniformity throughout the final product. Perfect for product hung on sticks, or laid on screens. Throughout the world members of the KERRES family are cooking 38 screens of Beef Jerky at a time with absolute evenness throughout the entire truck.

30%

**Up to 30% faster
process times with the
KERRES hybrid system!**

Semi-continuous system

By combining smoke, thermal and cold treatment, especially small-caliber products can be produced very time efficiently in the semi-continuous system. Automated workflows increase production capacity and reduce operating costs. The loaded truck is put onto the automatic conveyor belt. From then on, the conveyor belt takes over and pushes the truck to the right position into the smoke chamber. By activating the process control, the processing program is started. The unique KERRES hybrid air circulation ensures that shortest processing times are achieved. After the thermal treatment process, the space-saving lifting door between the thermal treatment area and the cooling zone gets automatically opened and the smoke trucks are driven into the chilling area. Then the lifting door closes and the system can be re-loaded at the front, while the products are showered in the rear area and cooled down to packaging temperature.



Heat treatment



Showering & Intensive Cooling

KERRES

Smoke Air®



Meat

Universal Smoking and Cooking Houses for climatizing, fermenting, drying, smoking, roasting, steam cooking, dry cooking, baking and cooling of all meat products.



Fish

Smokinghouses designed specifically for cooking up to 8 trucks of fish at a time. Modular designs benefit both lying and hanging products.



Fine Food

From compact combined chambers to fully automatic universal systems.



Dairy products

Hot and cold smoking systems in vertical or horizontal systems.



Pet food

Drying systems built to handle 38 screens of the pet treats such as sticks or bars. Perfect for cat and dog food production.

From the fine art of smoking to an expert in 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 needs and each size of business. Whether a small family business or an big industrial company: from the planning stage and assembly to the service we stand by our customers - prompt and reliable with fifty years of experience in over 80 countries.

High quality raw materials combined with craftsmanship provide you with an economical and reliable KERRES unit leading you to success in „the fine art of smoking“. In the end, the most important part of production is making a product of high quality, a quality that your customer can taste, smell and see.

„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

KERRES
anlagensysteme

KERRES Anlagensysteme GmbH
Manfred-von-Ardenne-Allee 11
D-71522 Backnang
Fon +49 (0) 7191 9129-0
Fon +49 (0) 7191 9129-70
www.kerres-group.de
info@kerres-group.de



BADEN-WÜRTTEMBERG
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