

KERRES Smoke Air®

Combined Chambers
CS 350 +CS 700



Combined Chambers
1600 +1900 RET



Universal Smokehouse
JET SMOKE
1250-2850



Drying
Smoking
Dry cooking
Cooking
Frying
Maturing
Fermenting
Showering

KERRES
anlagensysteme



Smoking and cooking systems for the small business



Your know-how. Your skills. Our Equipment.

From our fifty-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 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.

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

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 require space
- instruction manual in your national language

Compact combined chambers for the small business: **CS 350 und CS 700**



CS 350, semi-automatic

At a glance:

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



CS 700

Technical data	CS 350	CS 700
Dimensions cm, wxdxh	82 x 64 x 172	107 x 96 x 185
Electric connection kW	7,5	8,8
Heating power el kW	7,2	7,8
Capacity depending 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 business:

Combined Chambers 1600 + 1900



combined chamber 1600 RET-C

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 1900 EL-C-Q

Technical data	1600 EL-C-Q*	1900 EL-C-Q*	1600 RET-C	1900 RET-C
Dimensions cm, wxdxh	126 x 102 x 202	137 x 113 x 196	126 x 112 x 203	136 x 127 x 203
Electric connection kW	15,4	19,0	16,0	19,6
Heating power el kW	14,4	18,0	14,4	18,0
Stockl length cm (max.)	90	100	90	100
Capacity smoke truck kg, depending 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.

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



At a glance:

- environmental-friendly by „TA-Air“
- various smoke systems, sawdust smoke and liquid smoke
- K-Touch 4012 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

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% lower. Subsequent combustion units, smoke scrubbers or catalytic converters are unnecessary.

Technical data	JS 1250 RET-C-G	JS 1250 RET-C-RR
Dimensions cm, wxdxh	127 x 112 x 235	127 x 118 x 227
Electric connection kW	17,8	22,8
Heating power el kW	16,2	16,2
Stockl length cm (max.)	80	80
Capacity kg, depending on the product	60-150	60-150

Subject to technical modifications.

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



JS 1950 RET

Your benefits:

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

The KERES 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 provides 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.



At a glance:

- drying, smoking, dry cooking, baking, cooking, air-conditioning, showering
- integrated or separate smoke generator
- 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
- integrated bottom drainage
- microprocessor-control, reliably repeatable processes
- available as closed or exhaust air reduces circulation system
- modular design: easy to install on the spot
- sawdust smoke, friction smoke and liquid smoke
- all smoking- and cooking-systems with the Hybrid Airflow Circulation System available.

JS 2850

Technical data	JS 1650	JS 1950	JS 2250	JS 2850
Dimensions cm, w x d x h	139 x 113 x 246	159 x 124 x 257	168 x 125 x 284	168 x 137 x 314
Smoke truck cm, w x d x h	91 x 78 x 155	101 x 93 x 155	101 x 93 x 175	101 x 103 x 202
Electric connection kW	17,8/18,5*/22,8**	24,6/25,6*/29,6**	30/31*/35**	35,4/36,4*/40,4**
Stock length cm (max.)	80 oder 90	90 oder 100	90 oder 100	90 oder 100
Capacity kg	70-200	90-270	110-355	160-400

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

* Units with sawdust smoke generator built into the door (RET-C-G).
** Units with friction smoke generator built into the door (RET-C-RR).



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
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