

# KERRES Smoke Air®

Kerres Hybrid  
Airflow Systems

JET SMOKE HV

Drying  
Smoking  
Dry cooking  
Cooking  
Frying  
Maturing  
Fermenting  
Showering

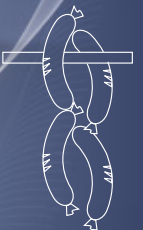
**1250**

**1650**

**1950**

**2250**

**2850**



**KERRES**  
anlagensysteme



# Smoking- and Cooking-Systems for Industry and Small Business



## At a glance:

KERRES offers smoking and cooking systems for both the small and large processor. Systems can range in size as well as functionality. The KERRES Smoking- and Cookinghouses equipped with the Hybrid Airflow Circulation System have the ability to control the direction of the airflow. This technological advancement allows the user countless options to control the direction of airflow inside of the cooking chamber. As a result, the user can cook vertically hung products like bologna or sausage and be certain they will finish in the shortest time possible with guaranteed consistency throughout the truck. Even more impressive, KERRES Hybrid Airflow has made it possible for production of screened products like beef Jerky or salami to be cooked in high density in short process times! 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.

## Hybrid Airflow Circulation System

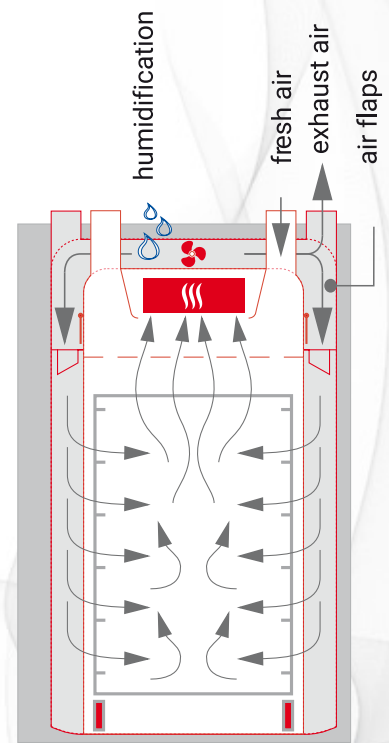
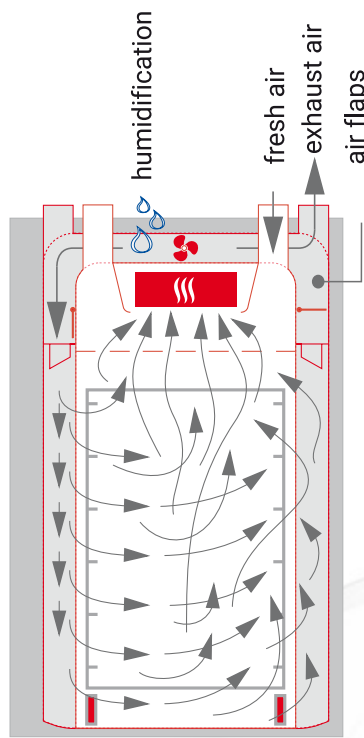
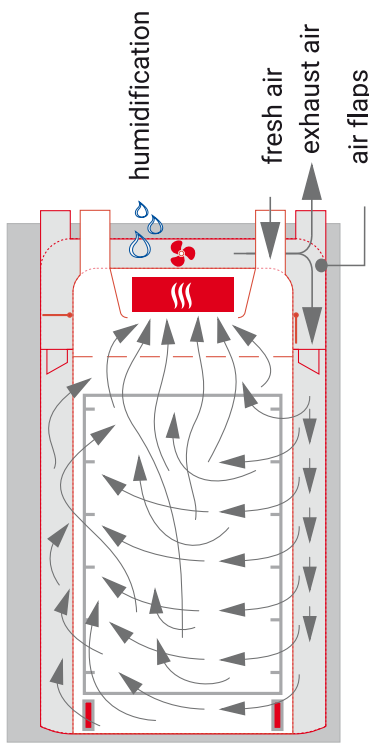


### Your benefits:

- faster processing times
- higher product output
- energy savings
- less weight loss
- absolute uniformity throughout the final product
- perfect for product hung on sticks, or laid on screens
- compatible for all smoking systems:  
wood chips, sawdust, closed system, friction smoke, liquid smoke.



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



Technical data	HV 1250	HV 1650	HV 1950	HV 2250	HV 2850
dimensions cm, w x d x h	127x112x235	155x96x219	170x107x224	168x107x250	168x117x280
smoke truck cm, w x d x h	81x78x142	91x78x155	101x93x155	101x93x175	101x103x202
energy consumption kW	17,8	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	80 or 90	90 or 100	90 or 100	90 or 100
capacity kg	60-150	70-200	100-260	160-400	160-400

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

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

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



#### 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  
Fax +49 (0) 7191 9129-70  
[www.kerres-group.de](http://www.kerres-group.de)  
[info@kerres-group.de](mailto:info@kerres-group.de)

