



KERRES
Smoke Air®

Smoke Generator for Industry and Trade

Sawdust Smoke Generator
Friction Smoke Generator
Wood Chips Smoke Generator
Liquid Smoke Equipment

Suitable to all units with
external smoke generator

RE 201-204
HSR 300/400/500
RR 2000
FLR



KERRES

anlagensysteme



Smoke Generator for Industry and Trade



Smoke á la Carte

No matter what you are using to produce smoke, Kerres has the smoke generator for your business. Different generators will apply different levels of flavor and color, so whether your material is sawdust, wood chips, friction logs, atomized liquid smoke, Kerres has the perfect unit for you. Kerres smoke generators produce a both dense and intense smoke from the beginning to end of the smoking step in your cooking program. With advanced technology, Kerres smoke generators provide consistent results and the units can placed independently of the smoke-house itself.

Its your choice

Flavor, Color, Preservation - each smoke generator will give you different levels of these characteristics. Ask us! We are please to help you choose the best 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 201 - 204**



At a Glance

- Fully-automatic, external sawdust-smoke generator for craft 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 6 mm

Your Benefits

- user-friendly controls and cleaning
- very fine smoke flavour with sawdust smouldering
- microprocessor controlled settings including temperature, time, and so on
- data monitoring



Smoulder Smoke Generation

The smoke is produced by heating moistened sawdust or wood shavings. The smoke generation is then controlled by air supply fueling the smouldering smoking material. A reduced air supply generates lower levels of smoke, while a greater air supply will produce higher levels of smoke.

- Short smoking times with fast and intensive smoke generation
- Variable smoke intensity
- Natural smoke flavor
- Different kinds of smoke flavor and color tones possible.

Wood Chips Smoke Generator **HSR 300/400**



At a Glance

- fully automatic operation with the open smoke system
- completely made of stainless steel
- three different sizes 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 flavor



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 both a strong smoke flavor and deep smoke color applied evenly to all the products.

- intensive smoke flavor
- strong smoke flavor
- dark smoking color
- high and consistent smoke density
- strong production of smoke



Friction Smoke Generator **RR 2000**



At a Glance

- fully automatic, external friction smoke generators for units of all sizes
- suitable for all 1-to 4-truck houses in the closed system
- generator holds four friction logs (80x80x1000) at a time and will automatically feed them the friction wheel
- stainless steel construction
- very quiet operational performance with a specially developed stainless steel friction wheel
- 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 flavor



Smoke Generation by Friction

The particularly mild smoke generated by the friction between a spinning wheel and a kiln dried piece of wood puts a light, refreshing smoke onto products. When using a friction generator, the amount of pressure on the wood, the speed at which the wheel is rotating and the type of wood being used, can all be adjusted for different smoke flavor and color applications. With total control of those factors, Kerres can accomplish your precise flavor and color goals.

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

Liquid Smoke Equipment **FLR**

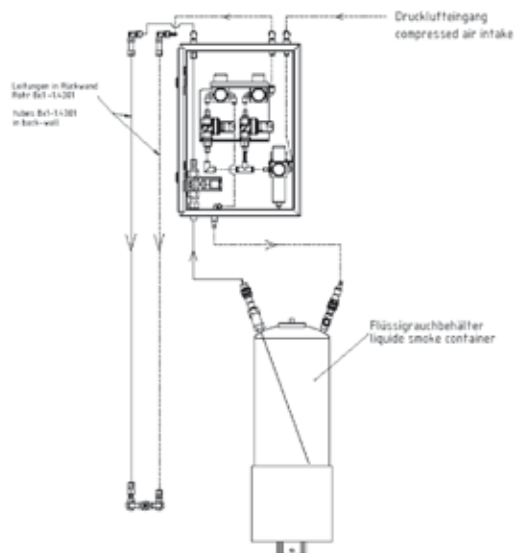


At a Glance

- completely made of stainless steel
- infinitely variable pressure capacity (0-7,8l/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 material. With a Kerres Liquid Smoke Atomizer, that liquid material is sprayed into the chamber and applied to products in a fine and even fashion. Exact control of the smoke application allows for complete uniformity between batches.

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



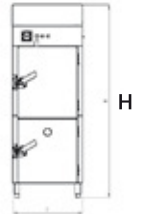
Technical data - overview

Sawdust Smoke Generator **RE 201 - 204**

Technical Data	RE 201/202	RE 203/204
Dimensions cm, wxdxh	55 x 96 x 152	85 x 130 x 183
Electric connection kW	0,8/ 1,2	1,5 / 2,8
Range of application	1-/2-truck unit	3-/4-6 truck unit



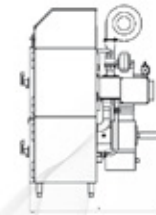
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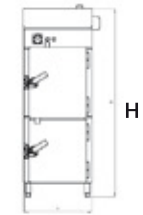
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Wood Chips Smoke Generator **HSR 300-400-500**

Technical Data	HSR 300	HSR 400	HSR 500
Dimensions cm, wxdxh	55 x 100 x 150	72 x 123 x 177	85 x 145 x 195
Electric connection kW	1,8	2,2	2,4
Range of application	1 bis 3-truck unit	4 bis 6-truck unit	5- bis 8-truck unit



D



W

Friction Smoke Generator **RR 2000**

Technical Data	RR 2000
Dimensions cm, wxdxh	48 x 190 x 78
Electric connection kW	5,5
Range of application	1 bis 4-truck unit



D



W





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

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