

# KERRES Smoke Air®

Cook tanks  
for industry and trade

Blanching  
Cooking  
Keeping warm  
Cooling down

FKK



**KERRES**  
anlagensysteme



## Cook tanks

Quality for small and big challenges.

Economical. Compact. Universally usable.



The KERRES cook tanks are completely made of stainless steel.

Thanks to eight different sizes - from 250l to 1000l in all current heating methods - the tanks are suited for meat processing industrial companies and crafts businesses as well as to big kitchens, delicacy- and frozen food producer.

### At a glance:

- flexible application with different system sizes
- CE-tested stainless steel welding constructions
- made according to the latest EU and HACCP guide lines
- shiny ground outer casing
- element with a cover plate sloping outwards periphery and seamless welded
- all-around thermo insulated, therefore high insulation value and constant temperature
- top cover lift in a heavy, strong version (brass chromed)
- electrical cold- and warmwater supply, safety outlet stop-cook.
- built-in insulating cover and tank overflow as standard
- ready to use delivery



Single cook tank FKK

### New control panel MKA 120

- 2,7" LED Display
- Robust stainless steel housing
- Freely adjustable controller with 3 potential free output relays and 2 analogue inputs in three wire connection
- Mini-USB serial port for firmware update



# Heating methods

**Steam heated (low pressure):** 0,5 bar - indirect heating via stainless steel double-casing. Built-in steam trap and electric valve.

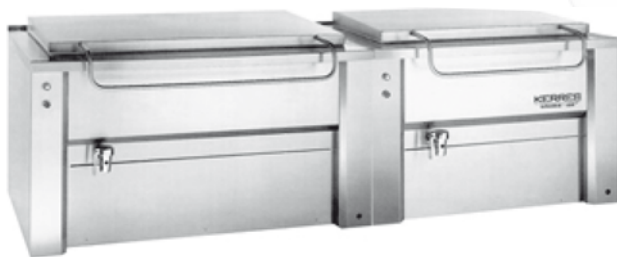
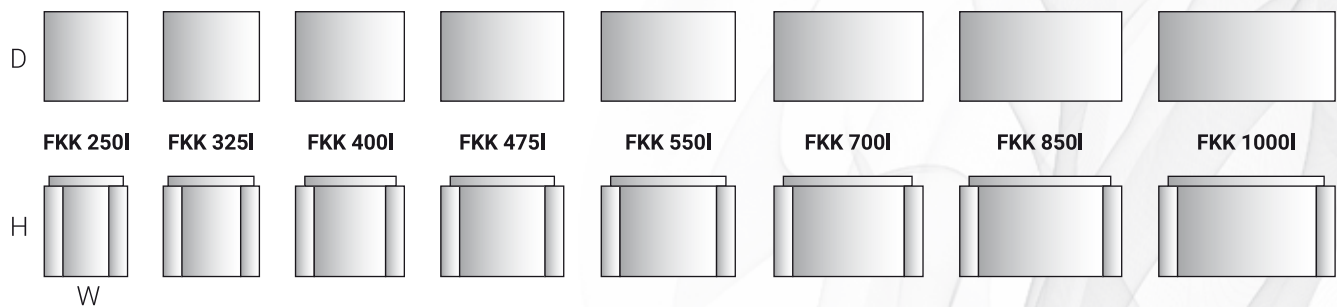
**Steam heated (high pressure):** Indirect heating via stainless steel high pressure heat exchanger. Built-in thermal condensate trap, manual blocking- and electric valve.

**Oil heated:** Built-in high pressure atomizer pump, burner, oil input pump and force pump. High quality, fully-automatic control device with electrical ignition and flame monitoring with photocell. Energy saving, high quality combustion space lining.

**Thermal oil heated (electric heated with thermal-oil):** Indirect heating via stainless steel double coating, that is filled with thermal-oil and electrically heated. With automatic oil temperature monitoring. Inclusive thermal-oil type WU 46.

**Electric heated, direct:** Built-in stainless steel heating elements in insulated heating through under the tank floor.

**Gas heated:** With gas-fan burner. Energy saving, high quality combustion space lining.



Double cook tank FKK

Type	Dimensions outside cm, w x d x h	Dimensions inside cm, w x d x h	Energy demand				Steam ND kg/h	Steam HD kg/h
			el kW	gas kW	oil kW	TÖ kW		
<b>FKK 250 I</b>	95 x 114 x 90	70 x 80 x 45	12,0	13,0	13,0	14,4	20,0	20,0
<b>FKK 325 I</b>	115 x 114 x 90	90 x 80 x 45	16,0	18,0	18,0	19,2	25,0	25,0
<b>FKK 400 I</b>	135 x 114 x 90	110 x 80 x 45	20,0	22,0	22,0	24,0	32,0	32,0
<b>FKK 475 I</b>	155 x 114 x 90	130 x 80 x 45	24,0	27,0	27,0	28,8	38,0	38,0
<b>FKK 550 I</b>	175 x 114 x 90	150 x 80 x 45	28,0	32,0	32,0	33,6	45,0	45,0
<b>FKK 700 I</b>	215 x 114 x 90	190 x 80 x 45					62,0	62,0
<b>FKK 850 I</b>	255 x 114 x 90	230 x 80 x 45					77,0	77,0
<b>FKK 1000 I</b>	230 x 142 x 90	210 x 102 x 45					93,0	93,0

Subject to technical modifications. Tank in floor construction or on legs available.





#### **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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