

KERRES Smoke Air®

Equipment
for conditioning

Ripening/maturing

Fermenting

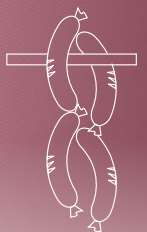
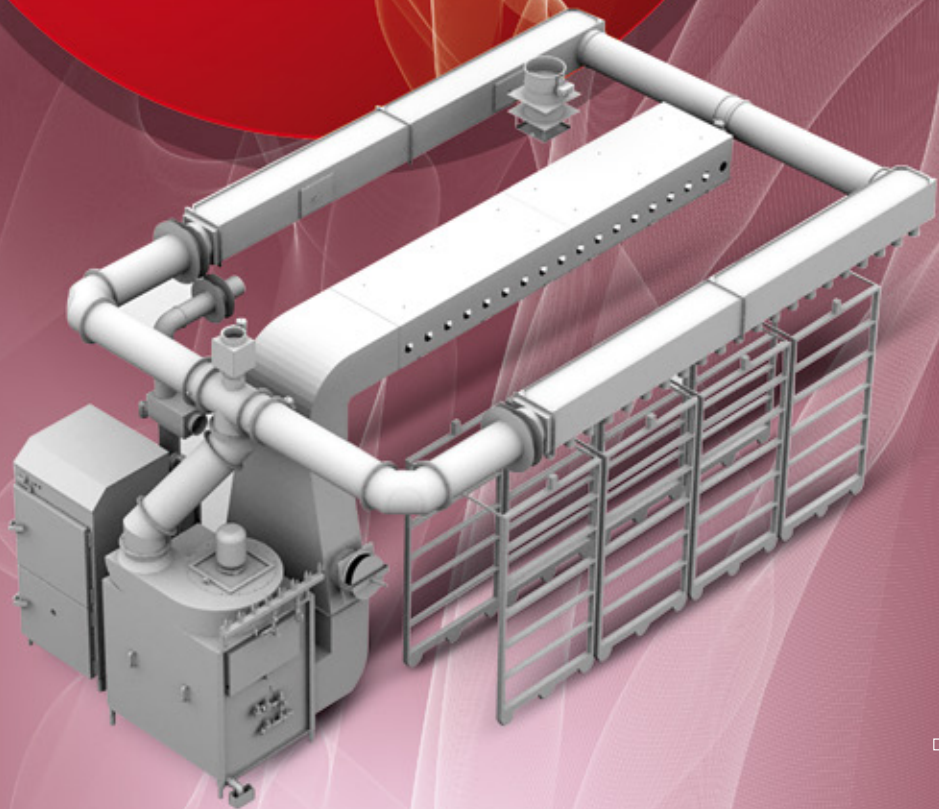
Reddening

Drying

Smoking

Climatization/

Conditioning



KERRES
anlagensysteme



Equipment for smoke conditioning and ripening/maturing with 3D-air circulation



Daily high performance included

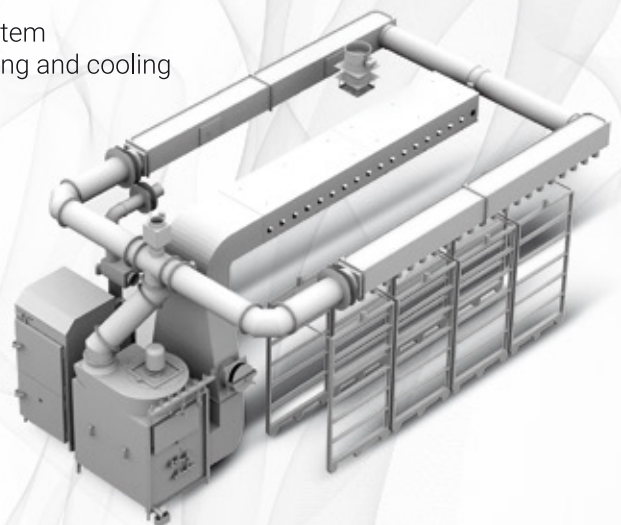
KERRES equipment for conditioning add value to your meat, fish, cheese or sausage products fully automatic and especially smooth. Through the uniform conditioning of the product their natural taste and the food colour remains perfectly as it should be. The innovative KERRES technology provides this, with controlling the ripening process precisely and product related - for constantly high product quality in each production cycle.

Exactly your choice

KERRES equipment for conditioning are designed and fabricated individually for our customer, size and function are determined corresponding to your requirements.

Like this you get exactly the adequate equipment for your needs.

- flexible size from 1 up to 150 trolleys
- half and fully automatic cleaning system
- all common energy suitable for heating and cooling

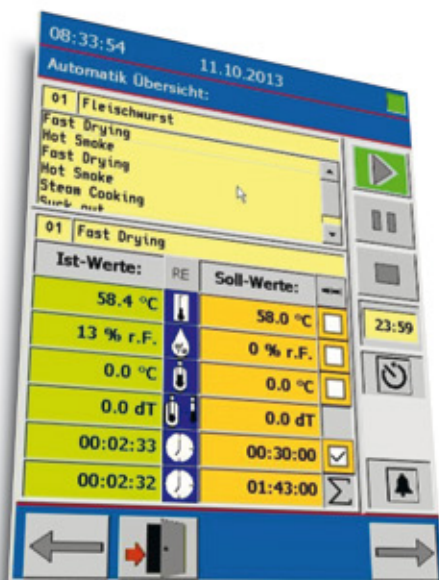


K-Touch 4012

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 clima 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



Equipment for conditioning with smoke

To add value of raw sausage products, hams, meat, fish or cheese

At a glance:

- order position of trolleys in one, two or three rows
- mixing unit can be placed in, behind or on top of the processing room
- heating energy: warm water, electric, high or low pressure steam
- cooling with: Freon/ Frigen, Ammoniak, cold brine, glycol, R 64
- steam generation through the humidity of the product itself and also through electrical steam generation, low pressure steam or water injection via nozzles
- temperature range: +10°C up to +40°C
- relative humidity: from 80% to 95%
- capacity/ room size: up to 30 trolleys
- step less speed control of the fan: air speed from 0,5 m/s - 15 m/s
- step less control of the changing flap motor
- outside air conditioning
- cleaning through high pressure pump
- large variety of smoke generators
- option: use of heat coming out of the cooling machine through installation of a additional heat exchanger





Equipment for conditioning and ripening/fermenting

For ripening/fermenting, drying, smoking and conditioning of raw sausage products, hams, meat, fish or cheese



At a glance:

- mixing unit can be placed in, behind or on top of the processing room
- heating energy: warm water, electric, high or low pressure steam
- cooling with: Freon/ Frigen, Ammoniak, cold brine, glycol, R 64
- steam generation through the humidity of the product itself and also through electrical steam generation, low pressure steam or water injection via nozzles
- temperature range: +2°C up to +40°C
- relative humidity: from 80% to 95%
- capacity/ room size: up to 100 trolleys
- step less control of the changing flap motor: air speed from 0,5 m/s to 15,0 m/s
- fully automatic outside air conditioning
- cleaning through high pressure pump
- option: use of heat coming out of the cooling machine through installation of a additional heat exchanger



Equipment for after conditioning and ripening/maturing

For conditioning and storing of pre-conditioned product

At a glance:

- unique 3D air circulation mixing unit can be placed in, behind or on top of the processing room
- heating energy: warm water, electric, high or low pressure steam
- cooling with: Freon/ Frigen, Ammoniak, cold brine, glycol, R 64
- steam generation through the humidity of the product itself and also through electrical steam generation, low pressure steam or water injection via nozzles
- temperature range: +8°C up to +20°C
- relative humidity: from 76% to 80%
- capacity/ room size: up to 120 trolleys
- step less speed control of the fan: air speed from 0,5 m/s to 3,0 m/s
- step less control of the changing flap motor
- fully automatic outside air conditioning
- cleaning through high pressure pump
- option: use of heat coming out of the cooling machine through installation of a additional heat exchanger



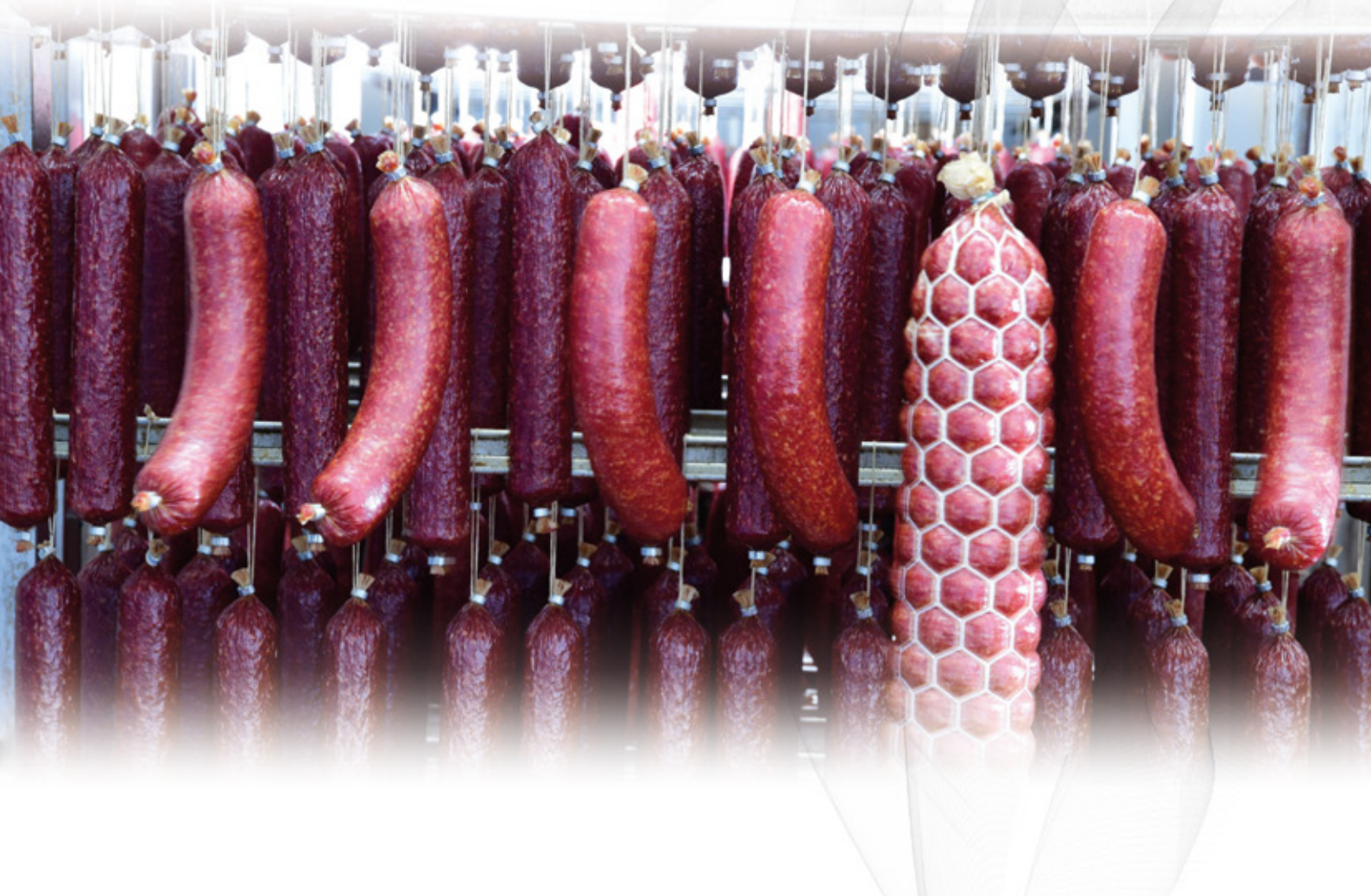
Advice for the practice: equipment for after conditioning should generally be 3-4 times bigger than the equipment for conditioning with smoke or for equipment for pre-conditioning.

Plus points for high quality

- Constant quality through uniform air circulation and drying
- Robust construction out of high quality stainless steel
- Environmental friendly use
- High security standard
- Short processing times
- User friendly application and user guide in all common languages
- Minimum-Maximum control of all parameters
- User friendly cleaning and service
- Servo reversair technology
- Frequency motors
- PC-connection
- Large variety of visualizing possibilities as e.g.parameter documentation, charge and user control, charge follow up
- Standard energy stop provides a minimum energy consumption
- For floor passable trolleys or for overhead-rail trolley-system

Standard energy stop

All aimed values reached? Then the equipment switches into the energy save mode. As soon as a value changes, the system adjusts the values fully automatic. Like this the equipment keeps the energy consumption on a minimum. That is not only good for the benefit, but also for the environment.





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 a big industrial company: from the planning stage and assembly to the service we stand by our customers - prompt and reliable with more than 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

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