

KERRES  
**Smoke Air®**

## **Fishsmoker**

Drying  
Smoking  
Dry cooking  
Baking  
Cooking  
Sterilizing  
Cooling

**JET SMOKE H 1950 - 2850**  
**JET SMOKE HV 1650 - 2850**

**IDEAL ALSO FOR POULTRY  
AND MILK PRODUCTS!**

**KERRES**  
anlagensysteme





# Units for the fish smoking industry



## Top performance for challenges in industry and trade

The KERRES JET SMOKE universal units provide a constantly high quality in the small business as well as in the industrial company.

The circulation in the unit exactly coordinated with the steady smouldering of the sawdust provide high-quality products.

The fully-automatic process control enables reliable repeatable production processes. Thanks to the JET SMOKE technology the Fishsmoker units work with such low emission levels, that no emission reducers are needed. Additionally each Fishsmoker is equipped with a stainless steel cooling system.

It guarantees consistently low temperature during the cold smoking. KERRES units are manufactured in modular design. They can be flexibly designed and easily installed on the spot. The robust stainless steel construction is CE-tested. The universal smokehouses are available in various sizes, with different smoke generators as well as all current heating methods.



## 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.

Saving and monitoring of programs, thanks to the clear screen very simple - in all common languages.

- touch screen
- clear control
- simple operation
- Microprocessor-controlled technology
- PC networking
- documentation of processes
- stored programs are always reliably repeatable
- power failure protection

# Horizontal system

## At a glance:

- horizontal air circulation system for products in a lying position
- fully-automatic regenerative separate smoke generator for sawdust smoke, friction smoke and liquid smoke
- all kinds of smoking processes: hot smoking, intense smoking, cold smoking
- various heating methods available: electricity, gas, oil, steam
- extremely high charging of the smoke truck possible (up to 38 stations)
- modular design and individual sizes: from the single-truck-to the multi-truck-smokehouse for the industrial production
- floor passable
- easy to clean with integrated foam cleaning system
- integrated bottom drainage
- microprocessor control, reliably repeatable processes
- easy to install on the spot
- environmental-friendly and economical thanks to modern JET SMOKE technology
- cooling battery fitted as standard



**single-truck-unit**  
**Fishsmoker JS H-1950 / 1**



**Single-Truck Smokehouse for medium-sized businesses: Fishsmoker JS H-2250/1**



# Environmental-friendly and economical: The JET SMOKE SYSTEM



JET SMOKE is a smoke circulation system, that reduces smoke emissions to the stating levels - in fact below them. The smoke is constantly regenerated via the smoke generator. The advantage: No fresh air enters th system and there is virtually no exhaust gas. This method ensures a particularly environmental 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
- lower loss of weight as with conventional procedures

**In contrast to open system the requirement of smoking material for the closed JET SMOKE system is up to 40 per cent lower. Subsequent combustion units, smoke scrubbers or catalytic converters are unnecessary.**

Technical data for single truck	H-1950/1	H-2250/1	H-2850/1
Dimensions, cm, wxdxh (with door)	159x106x224	168x106x250	168x117x280
Energy consumption kW electricity	23,8	28,2	31,8
Smoke truck sizes	101 x 91 x 150	101 x 91 x 170	101 x 101 x 200
Stock length cm	90	90	100
Capacity smoke truck	130	160	240

Technical data for multi truck	H-2850/2	H-2850/3	H-2850/4
Dimensions, cm, wxdxh (with door)	168x235x280	168x345x280	168x455x280
Energy consumption kW electricity steam	63,6 100	95,4 150	127,2 200
Capacity smoke truck	480	720	960

Subject to technical modifications.

The units for the series Fishsmoker are available in the current heating methods (connected loads on request) and as multi-truck chambers. Heating methods Electricity - Steam (HP/LP)- Oil - Gas.





# Hybrid Airflow Circulation System: for hanging and lying products

## At a glance:



**Multi-Truck Universal  
Smokehouse:  
Fishsmoker JS H-2850/4**

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.

## The smoke truck can be equipped with hanging or lying products!

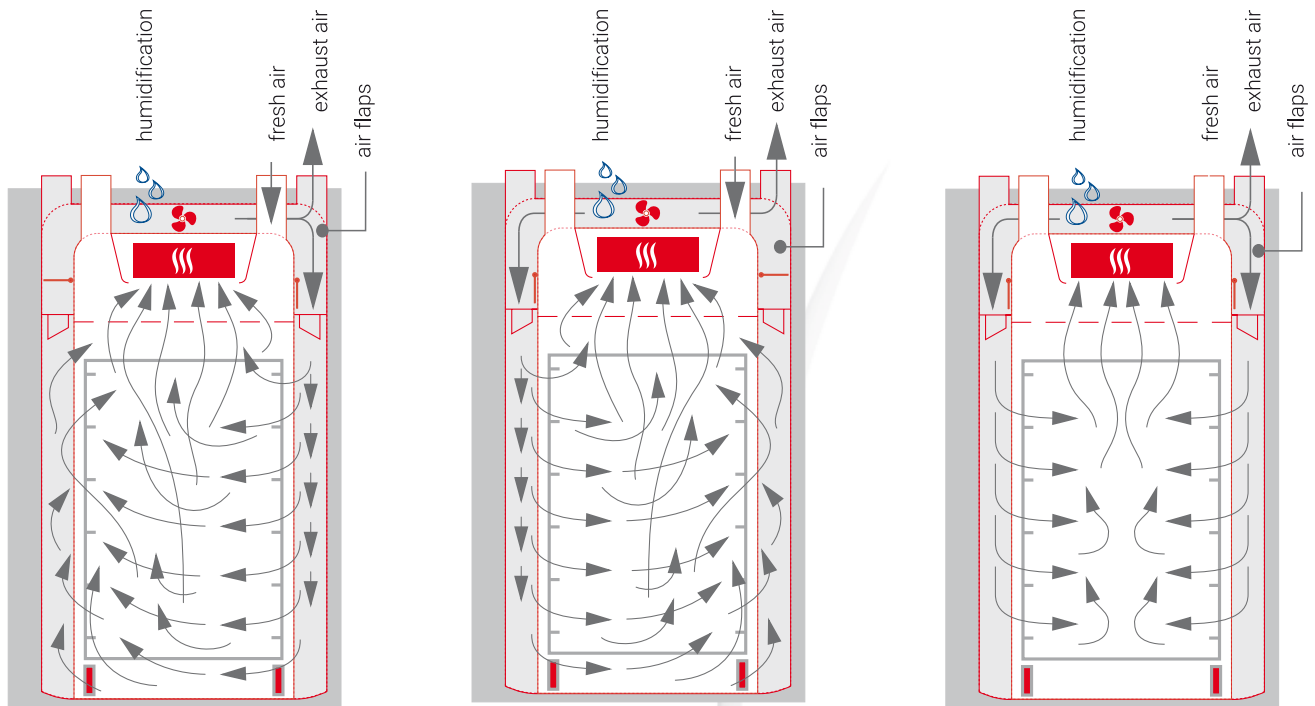
Technical data	H V 1650	HV 1950	HV 2250	HV 2850
<b>dimensions</b> cm, w x d x h	155x96x219	170x107x224	168x107x250	168x117x280
<b>smoke truck</b> cm, w x d x h	91x78x155	101x93x155	101x93x175	101x103x202
<b>energy consumption</b> kW	17,8/18,5*/22,8**	23,8/24,8*/28,8**	28,2/29,2*/33,2**	31,8/32,8*/36,8**
<b>stock length</b> cm (max.)	80 or 90	90 or 100	90 or 100	90 or 100
<b>capacity</b> kg	70-200	100-260	160-400	160-400

Technical data	2850/2	2850/3	2850/4
<b>Energy consumption</b>			
electricity kW	64,8	97,2	129,6
steam kg	100	150	200
<b>Stock length</b> , cm (max.)	100	100	100
<b>Minimum room height</b> , cm	380	380	380
<b>Capacity</b> , kg	320-800	480-1200	640-1600

*Multi trucks on request*



## 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.

**30%**

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

# Improving gently. Acting environmental-friendly and economically. Selling successfully.

Fish products need a different processing than meat products. Salmon, trout, herring - and mackerel fillets for example, have to be placed in a lying position on grates or plates. Kerres has developed a smoking system which meets these special requirements: The **Fishsmoker System**.

During the improvement of fish, poultry and other kinds of food, which have to be treated in a lying position, the horizontal air circulation system provides a consistent treatment atmosphere inside the chamber and ensures even drying results within the entire batch als with maximum yields.



## Your benefits:

- energy saving mode of operation
- low sawdust consumption
- short smoking times
- low loss of weight
- high utilization







#### 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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