

Units for cooking, frying, cooling for industry and trade.

Cookinghouses

KK 2800

Baking- and Roastinghouses

BK-H 1950 - 2850

Showering- and

Intensive-Coolinghouses

IKK 2850



KERRES
smoke - air®

Units for cooking, baking and cooling for industry and small business

All processes under control - microprocessor control **MAXI 1001**

Only a few simple touches: Choose the program. Start. Ready. The integrated microprocessor control makes it easy for you to control, store and monitor the programs - in many languages.

- waterproof and washable control panel with lettering and numeric keypad
- Microprocessor-controlled technology
- user-friendly controls
- several languages
- creation of 97 programs with 9 sequences each
- value display shows the temperature inside the house, the core temperature, the sequence time, the sequence number, the program number and the function number
- at the touch of a button you get the nominal value
- PC -networking possible



Cookinghouses

KK 2800/1 - 2800/8

The KERRES cooking units prepare all kinds of food fully-automatic and particularly gentle with the steaming process. Natural flavouring, look and colour of the food are preserved. Thanks to the KERRES circulation technology with vertical reversing circulation a high utilization of the unit and a consistent temperature distribution inside the unit are ensured.

Your benefits:

- higher utilization of the unit and a consistent temperature distribution with reversing circulation
- gentle microprocessor-controlled processes
- time and energy saving with high quality fibreglass upgraded insulation
- high vapour density and very low loss of weight with integrated steam generation
- approx. 30 % shorter cooking times with the proven KERRES reversing circulation

At a glance

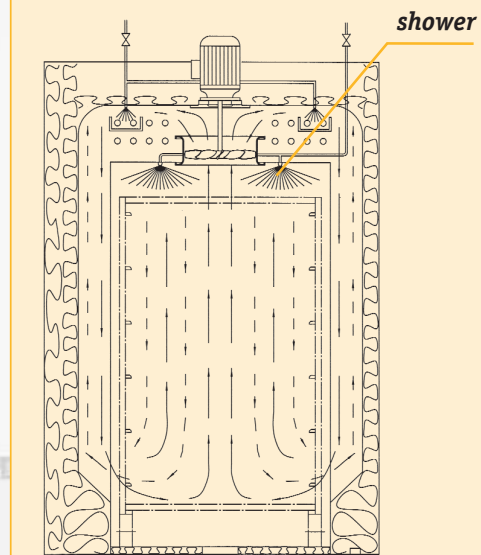
- ready to plug in delivery ex works
- fast installation on the spot
- modular design from 1-truck to 8-truck
- robust stainless steel construction
- fibreglass upgraded insulation
- integrated steam generation
- microprocessor control MAXI 1001 available in many languages
- all current heating methods



Built-in microprocessor as standard with three cooking processes

- cooking via time
- cooking via core temperature
- cooking via Delta-T-Process

Schematic diagram cooking chamber
-electrically heated- vertical reversing circulation



Technical data	KK 2800/1	KK 2800/2	KK 2800/3	KK 2800/4
Dimensions cm, w x d x h	158 x 127 x 280	158 x 237 x 280	158 x 347 x 280	158 x 457 x 280
Cooking truck cm	101 x 103 x 202	101 x 103 x 202	101 x 103 x 202	101 x 103 x 202
Electric connection kW	26,3	52,5	78,5	104,6
Heating power EL kW/kcal	25,2	50,4	75,6	100,8
Steam kg/h	50	100	150	200
Stock length cm	100	100	100	100
Capacity kg	160-400	320-800	480-1200	640-1600

Technical data	KK 2800/5	KK 2800/6	KK 2800/8
Dimensions cm, w x d x h	158 x 557 x 280	158 x 667 x 280	158 x 887 x 280
Cooking truck cm	101 x 103 x 202	101 x 103 x 202	101 x 103 x 202
Electric connection kW	130,9	156,8	209
Heating power EL kW/kcal	126	151	201
Steam kg/h	250	300	400
Stock length cm	100	100	100
Capacity kg	800-2000	960-2400	1280-3200

Subject to technical modifications.

Units for cooking, baking and cooling for industry and small business

With horizontal air flow

Baking- and Roastinghouses BK-H 1950 - 2850

At a glance

- temperature range up to 200°C
- ready to plug in modular design, future expandable
- 1-truck to 4-truck units
- suited for both hanging products and products in a lying position
- microprocessor control MAXI 1001 available in many languages
- all current heating methods
- fibreglass upgraded insulation

Whether baking or roasting of meat, sausages or other kinds of food: the KERRES baking- and roastinghouses provide the right preparations for all requirements – microprocessor-controlled for repeatable product quality at any time.

Your benefits:

- consistent temperature distribution inside the units thanks to the KERRES circulation technology with horizontal reversing circulation
- time and energy saving with high-quality fibreglass upgraded insulation
- very low loss of weight with gentle treatment
- high utilization especially with products in a lying position

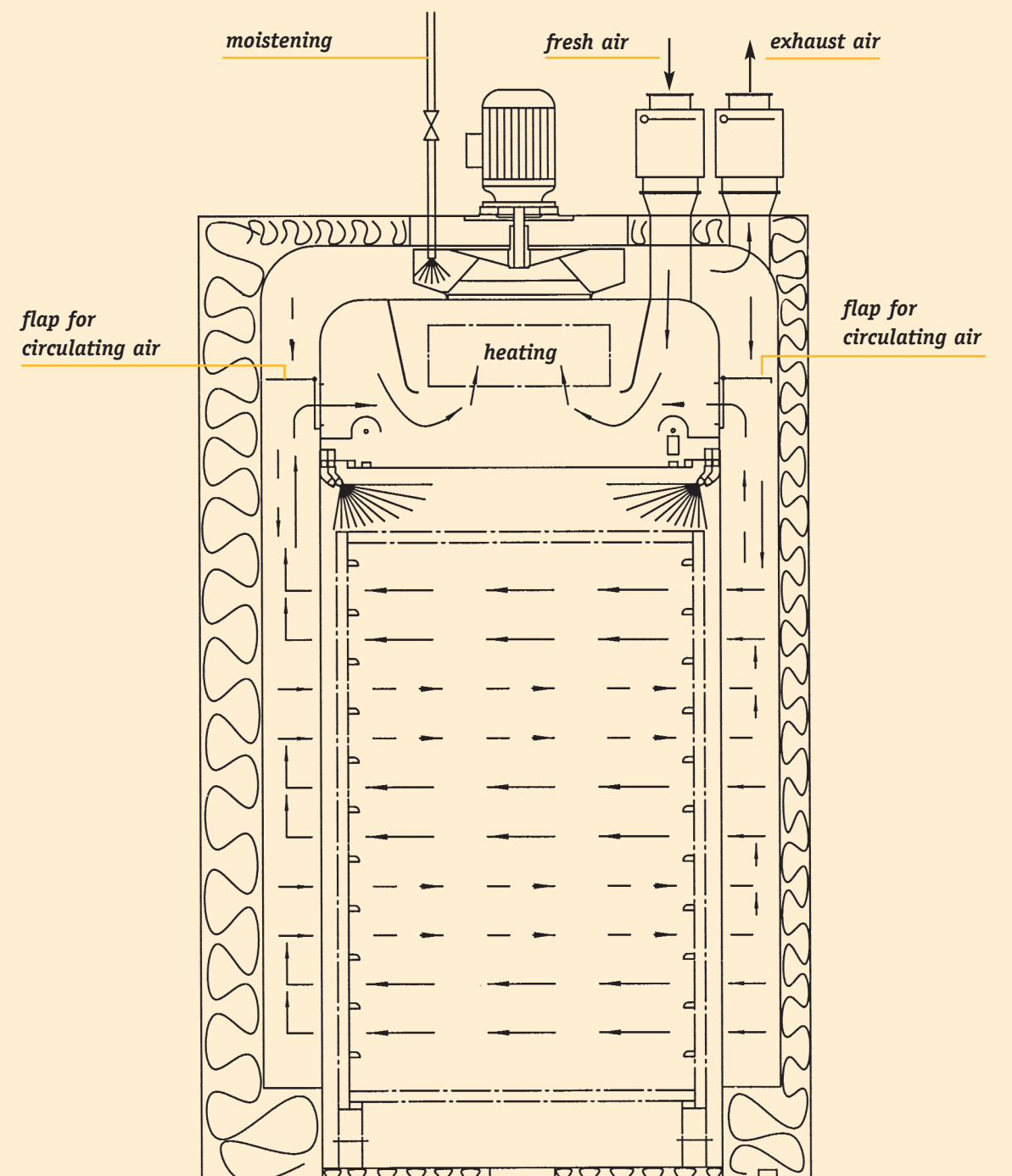


BK-H 1950

Technical data	BK-H 1950/1	BK-H 2250/1	BK-H 2850/1
Dimensions cm, w x d x h	170 x 106 x 224	168 x 106 x 250	168 x 117 x 280
Roasting truck dimensions cm	101 x 91 x 150	101 x 91 x 170	101 x 103 x 202
Heating power EL kW/kcal	28,2	32,4	36
Numbers of stations/truck	11-13	13-16	16-22

Subject to technical modifications.

Schematic diagram cooking and roasting house - horizontal reversing circulation



Showering- and Intensive-Coolinghouses IKK 2850

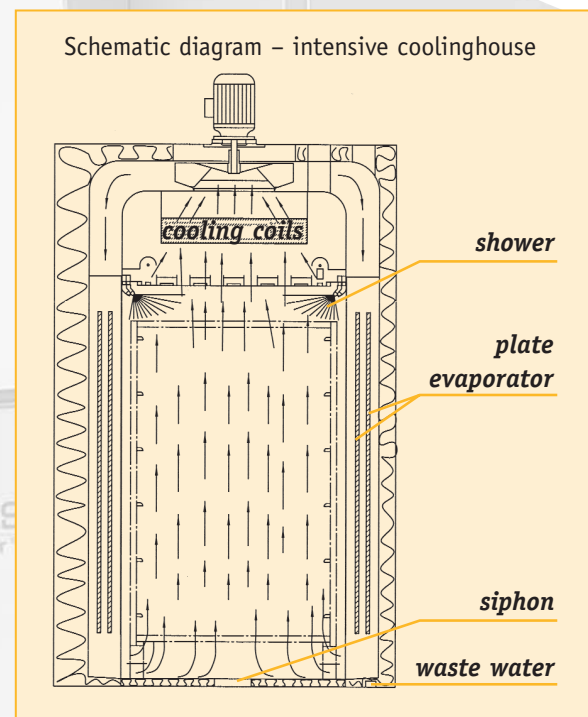
At a glance

- microprocessor-controlled cooling conditions
- ready to plug in delivery ex works - fast installation on the spot
- 1-truck to 6-truck units
- microprocessor control MAXI 1001 available in many languages
- cooling down to 6°C core temperature possible
- stainless steel evaporator
- all current coolants usable

The KERRES showering and intensive coolinghouses stand for modern and efficient production processes and minimum product cycle times. Immediately after the thermal treatment of meat, sausages and other kinds of food the product can be cooled down to a requested core temperature and packed. The air is cooled down in the circulation process. This process is monitored and controlled by a microprocessor.

Your benefits:

- minimum loss of temperature and minimum loss of weight
- short cycle times by immediately ready to pack products
- saving of cooling surfaces and storage space
- shelf life of product extended because of faster and monitored cooling down
- increased slicability strength with cold cuts
- attractive look of the products



Technical data	IKK 2850/1	IKK 2850/2	IKK 2850/3
Dimensions cm, w x d x h	168 x 117 x 280	168 x 227 x 280	168 x 336 x 280
Smoke truck cm	101 x 103 x 202	101 x 103 x 202	101 x 103 x 202
Electric connection kW	4	7	10
Refrigerating capacity kW/kcal		14	28
Stock length cm	100	100	100
Capacity kg	160-400	320-800	480-1200

Technical data	IKK 2850/4	IKK 2850/5	IKK 2850/6
Dimensions cm, w x d x h	168 x 447 x 280	168 x 557 x 280	168 x 665 x 280
Smoke truck cm	101 x 103 x 202	101 x 103 x 202	101 x 103 x 202
Electric connection kW	14	16	20
Refrigerating capacity kW/kcal	56	70	84
Stock length cm	100	100	100
Capacity kg	640-1600	800-2000	960-1600

Subject to technical modifications.

KERRES smoke-air:

From the fine art of smoking to an expert on 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 demands 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, reliable with a forty-year experience in over 80 countries.

Craftsmanship and high-quality raw materials combined with an economi-

cal and reliable KERRES unit lead you to success in "the fine art of smoking". In the end, the most important thing is a constantly high product quality. A quality your customer can see, smell and taste.

"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."

The KERRES management:

Turgay Gungormus *Gunter Bauer*
Turgay Gungormus and Gunter Bauer



The quality criteria of the KERRES units:

- user-friendly controls, maintenance and cleaning
- CE-tested stainless steel constructions
- environmental friendly and low-noise operation
- energy saving heating systems
- technology with a guaranteed future
- high quality
- high operational safety
- modern design
- worldwide distribution and service network

The KERRES product range:

- universal smoking and cooking-houses for smoking, drying, frying, maturing, dry cooking, roasting, fermenting and cooking
- smoke generators (friction smoke, sawdust smoke, liquid smoke)
- cook tanks
- intensive cooling houses
- units for processing of fish, poultry and milk products
- drying units for the production of animal food
- planning, consulting, service

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-smokeair.com

info@kerres-smokeair.com



Your contact at the spot

