

Units for the fishsmoking industry

JET SMOKE

H 1950 - 2850

(Fishsmoker)

With a horizontal air circulation for all products which are treated in a lying position.

- Drying
- Smoking
- Dry Cooking
- Baking
- Cooking
- Sterilizing
- Cooling

Ideal also for poultry
and milk products!



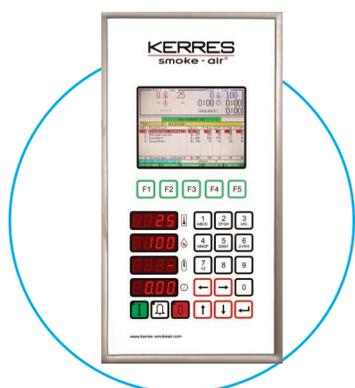
KERRES
smoke - air®

Units for the fish smoking industry

Comfortable, reliable, clear: Screen control MAXI 3001

Only a few simple touches:
Choose the program. Start. Ready.
The integrated screen control makes
it easy to control, change, store and
monitor the programs - in your
national language.

- user-friendly controls
- several languages
- PC - networking
- documentation of the processes
- microprocessor-controlled technology
- memorised procedures can be reliably recalled at any time
- program interrupt possible
- clear error message
- power outage fuse
- signal at the end of the program run



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 temperatures 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.

Single-Truck Smokehouse for smaller businesses: Fishsmoker JS H-1950/1

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



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

At a glance

- horizontal air circulation system for products in a lying position
- fully-automatic regenerative separate smoke generation 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 28 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
- intergrated 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 smokehouse
Fishmoker JS H-2250/1*



Multi-Truck Universal Smokehouse: Fishmoker JS H-2850/4

*multi-truck
universal
smokehouse
Fishmoker
JS H-2850/4*



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 the 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 systems 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, w x d x h	170 x 106 x 224	168 x 106 x 250	168 x 117 x 280
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 kg, depending on the product type	130	160	240
Technical data for multi-truck	H-2850/2	H-2850/3	H-2850/4
Dimensions cm, w x d x h	168 x 235 x 280	168 x 345 x 280	168 x 455 x 280
Energy consumption kW electricity	63,6	95,4	127,2
steam	100	150	200
Capacity smoke truck kg, depending on the product type	480	720	960

Subject to technical modifications.

The units of 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

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 also with maximum yields.

Your benefits:

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

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 Ginter Bauer
Turgay Gungormus and Ginter 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

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