

KERRES Smoke Air®

Cookinghouses
KK 2800

Baking- and Roastinghouses
BK-H 1950 - 2850

Showering- and Intensive-
Coolinghouses
IKK 2850



KERRES
anlagensysteme



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



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.

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 K-Touch 4012 available in many languages
- all current heating methods

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



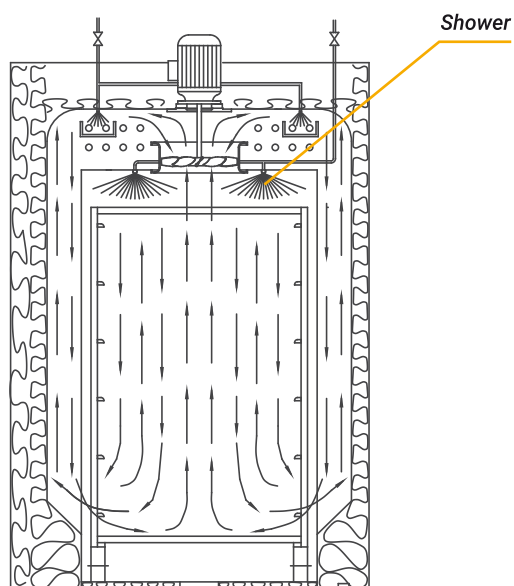
KK 2800/1

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 reliable repeatable
- power failure protection



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 Steam kg/h	25,2 50	50,4 100	75,6 150	100,8 200
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 Steam kg/h	126 250	151 300	201 400
Stock length cm	100	100	100
Capacity kg	800-2000	1000-2400	1280-3200

Subject to technical modifications.



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



Baking- and Roastinghouses BK-H 1950 - 2850

**With horizontal
air flow**

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.



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 K-Touch 4012 available in many languages
- all current heating methods
- fibreglass upgraded insulation

Your benefits:

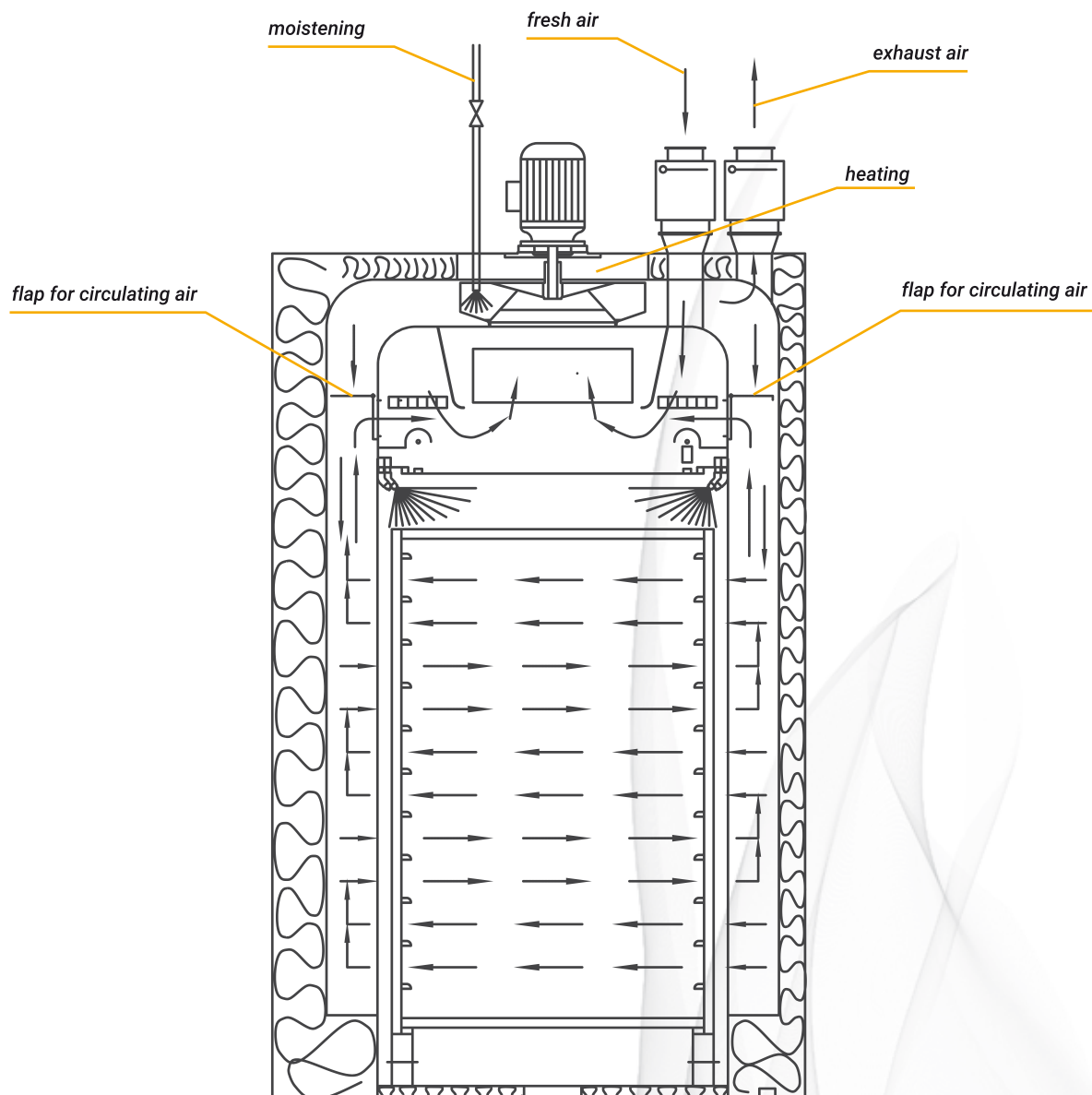
- consistent temperature distribution inside the units thanks to the KERRES circulation technology with horizontal reversing circulation
- time and energy saving with highquality fibreglass upgraded insulation
- very low loss of weight with gentle treatment
- high utilization especially with products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

BK-H 2850

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	16-20

Subject for technical modifications.

Schematic diagram cooking and roasting house - horizontal reversing circulation





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



Showering- and Intensive- Coolinghouses IKK 2850

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.

At a glance

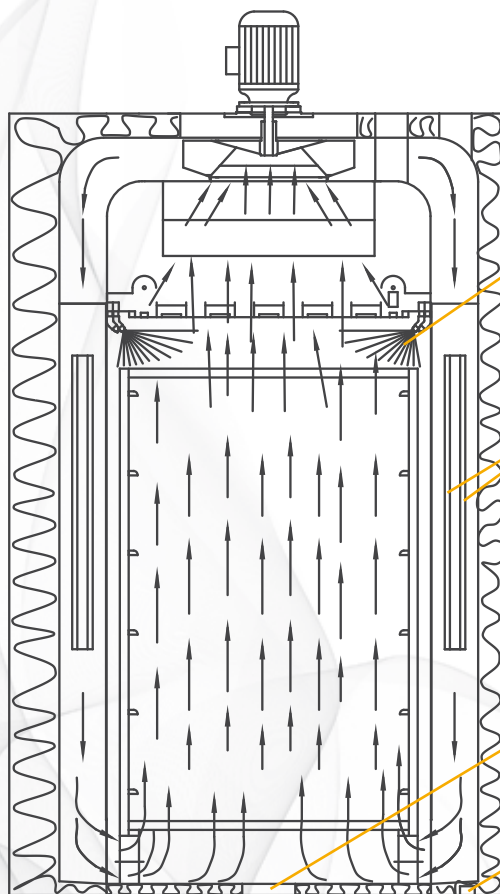
- microprocessor-controlled cooling conditions
- ready to plug in delivery ex works - fast installation on the spot
- 1-truck to 6-truck units
- microprocessor control K-Touch 4012 available in many languages
- cooling down to 6 °C core temperature possible
- stainless steel evaporator
- all current coolants usable

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



IKK 2850/(2x4)



Schematics diagram - intensive coolinghouse

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	18	36	54
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	72	90	108
Stock length cm	100	100	100
Capacity kg	640-1600	800-2000	1000-2400

Subject to technical modifications.



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
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-group.de
info@kerres-group.de

