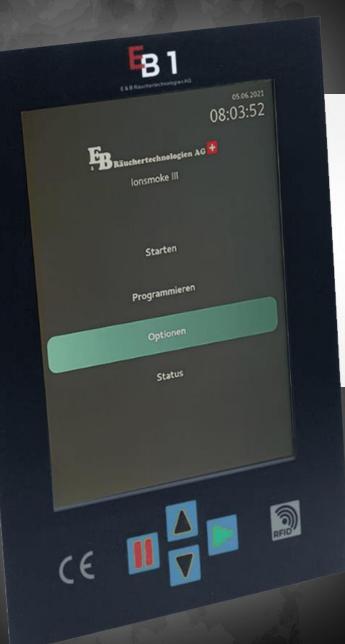
EB1 Controller

Everything you need to know



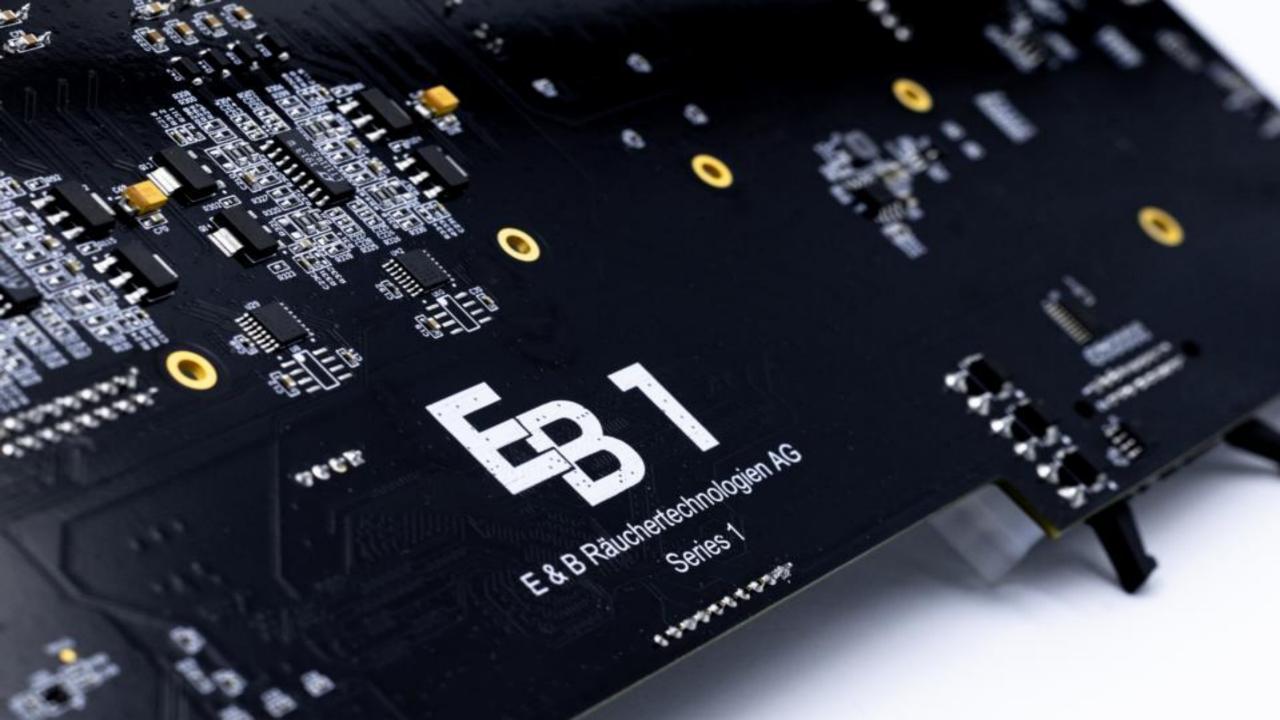


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Overview over the EB1 Controller

The EB1 controller for meat smoking systems was launched in 2021. It was developed and produced entirely here in Switzerland. The control system incorporates more than 35 years of experience of the company E&B Räuchertechnologien AG. Up to 99 programs of 99 steps each can be programmed. The interface is so simple to use that no manual is needed. The EB1 can be retrofitted to all existing systems.

Retrofitting to all systems in 1.5 days

In 1.5 days we will replace the controller on your existing system - no matter what brand, no matter what age. EB1 is retrofittable for cold, warm and hot smoke systems, universal systems, smoke and cooking systems, air conditioning and climate control smoke, ripening systems, cooking chambers and pasteurizers.





Technical configuration

- Screen with 85° viewing angle and brightness of 900 candela
- 4 big buttons for operation (even when wearing gloves)
- 32 relays, 10 optocouplers
- 4 analog outputs 0-10V, 4-20 mA; e.g. for frequency converters and for dynamic heating and cooling
- 6x PT-100 sensor inputs for accurate temperature measurement
- 4x 4-20 mA sensor inputs for climate and ripening rooms without smoke

Development history

- Since 1985: Continuous development & improvement of the machine software. So that the control fits everywhere
- Spring 2019: Start of EB1 development (completely in-house)
- Fall 2019: First prototype. Revision of the user interface and porting of the existing machine software
- Fall 2020: Series 1 goes into production
- Spring 2021: Completion & launch of first series EB1
- Summer 2021: First series completely sold and installed
- Fall 2021: Production start of the second series with various improvements and triple the number of units



Project references





Bern



Holland

METZGEREI MARK

Switzerland (Prättigau)



Canada

Ready for Ionsmoke

Smoking with ionization

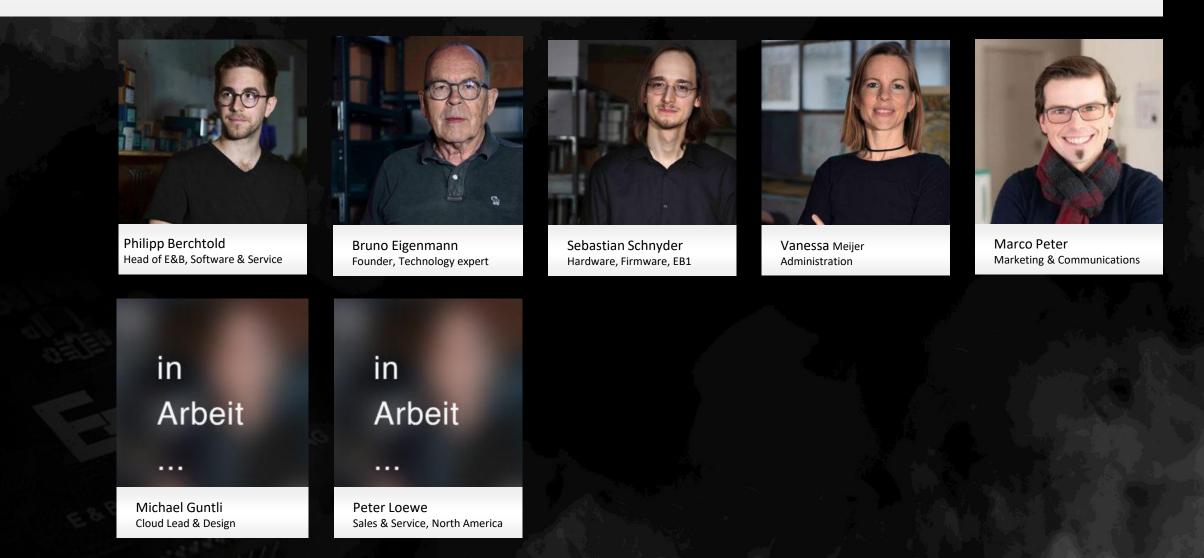
- Up to 70% faster smoking times
- Up to 4% more yield
- Up to 98% less fine dust emission

Ready for EBLuft

Record and visualize data
24/7 recording of programmes
Visualization in diagrams
Error messaging via E-Mail/SMS



Our Team



Contact



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