

Experience success in our industry
with KERRES Food-Systems and our
innovative Hybrid Air System.



KERRES

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 our intuitive control system
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DEDICATION

Our commitment is to ensure
 the success of every single one
 of our customers.
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RELIABILITY

Count on us every step
 of the way, from planning
 to seamless operation.
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PASSION

KERRES systems lead the
 innovation charge, built with
 unwavering quality.
 Plus, dedicated service
 support is always available.
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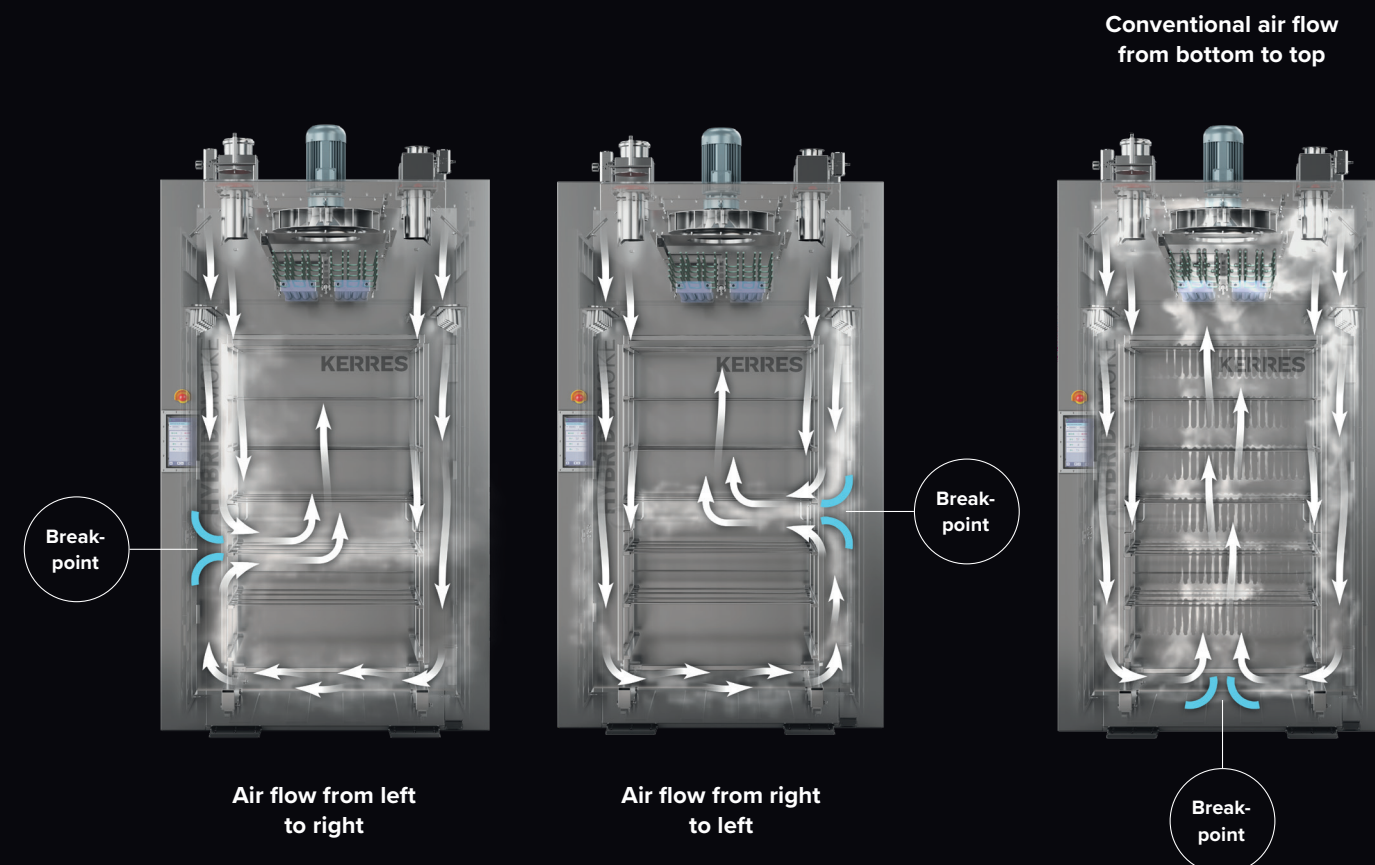
EXCLUSIVE TO KERRES:

Our ground-breaking technology adds extra flavor and boosts yields significantly.



Hybrid Air System: Exclusive to KERRES, and the future of your company's performance.

Horizontal and vertical air flow –
together in one system

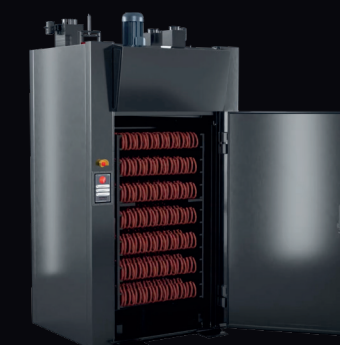


Unlocking Efficiency and Sustainability: KERRES pioneers the most cost-effective and eco-conscious processing method for meat, sausage, fish, and various food and pet food products. Our Hybrid Air technology seamlessly integrates vertical and horizontal airflow, guaranteeing optimal outcomes for your products.

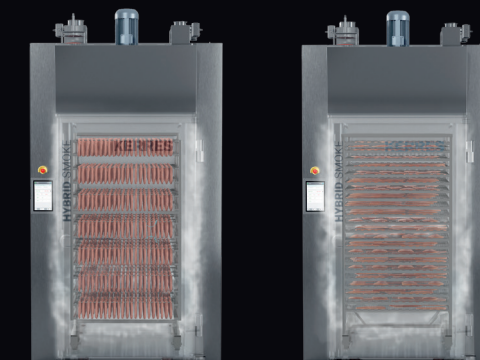
In traditional systems employing solely vertical airflow, air and smoke travel through products for about 2 meters from bottom to top. However, with our Hybrid Air technology, this distance is reduced to just 0.5 meters (from left to right and vice versa).

This shortened transfer distance facilitates quicker heating of the products. Consequently, faster energy transfer expedites all treatment processes, whether the products are lying flat or hanging.

→ WWW.KERRES-GROUP.DE/EN/HYBRID-AIR-TECHNOLOGY



Experience a 30% decrease
in processing time and minimal weight
loss, ensuring optimal economic
efficiency



Versatile and Consistent

Whether hanging or lying, our system
accommodates all types of products.
From meat to fish, and regardless of
quantity, Hybrid Air consistently delivers
optimal results



Realize real cost savings
through low energy consumption



Maximize Efficiency with
High Loads

Load each chamber with up to
42 horizontal layers for unparalleled
productivity and cost-effectiveness



Consistent product uniformity
across every layer



Individual air-flow control

Each trolley features individual air-flow
control, ensuring consistent high-quality
products across all chambers within
the system



**UNLOCK YOUR
COMPANY'S POTEN-
TIAL WITH US.**

You have unique ideas and seek tailored specialties for your customers. Achieving this requires both high-quality starting products and facilities that consistently deliver outstanding flavor according to your vision. With the Hybrid Air System, our customers gain a distinct competitive edge. The KERRES product range provides the ideal solution for every company in the food industry.

Quicker, more sustainable, more efficient, and more consistent. Who offers more?

KERRES SYSTEMS GROW WITH YOUR NEEDS.

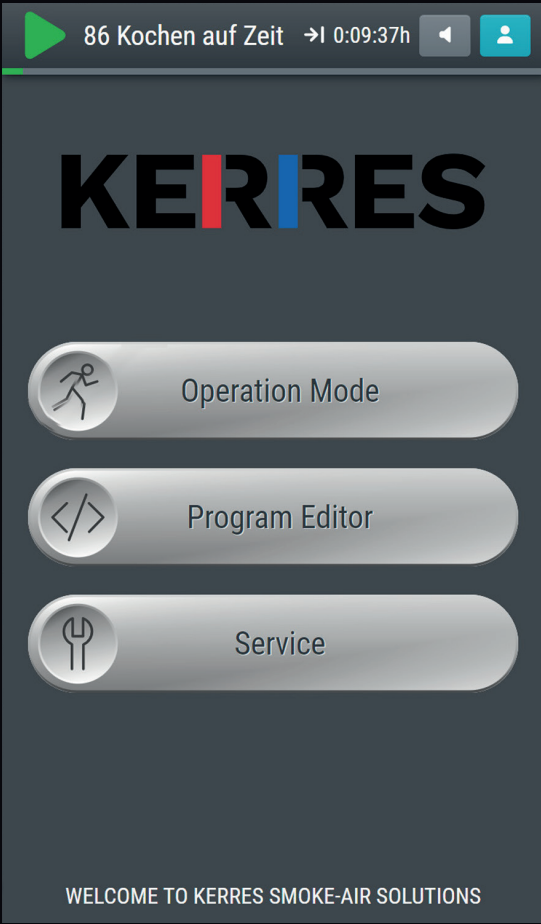


All Kerres systems are modular, offering the advantage of easily adjusting your production to meet desired output. With the newly developed KERRES Smart Control, select the desired treatment type and process seamlessly. This ensures that a KERRES system grows with your success and perfectly adapts to your evolving needs. This flexibility secures your future growth.

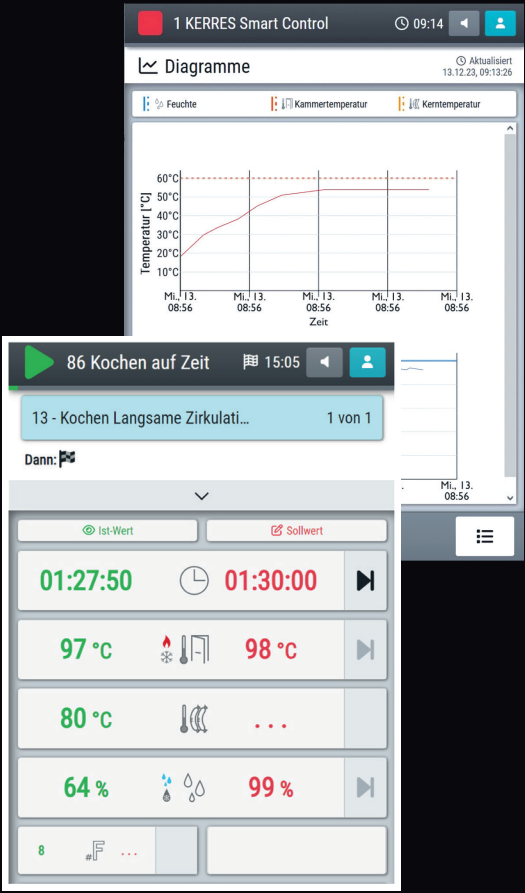
In addition, when smoking, the smoke is generated in a separate chamber allowing all types of medium to be used – sawdust, wood chips, friction and liquid smoke.

→ WWW.KERRES-GROUP.DE/EN/HYBRID-AIR-TECHNOLOGY

Our new control system simplifies operations for you.



We understand your dedication to achieving the finest flavour and results. Sometimes, a little assistance is invaluable. That's why we've created a new and user-friendly control system for our systems: the KERRES Smart Control with the KERRES Smart Touch operating unit.



Using your system is now even easier, quicker, and clearer. You can easily set all process parameters, including cooking time, temperatures, and more, directly via the touch display or through any web browser or connected PC.

Furthermore, managing and updating quality certificates, recipes, access rights, and other parameters is made simple through the Kerres Smart LOG.

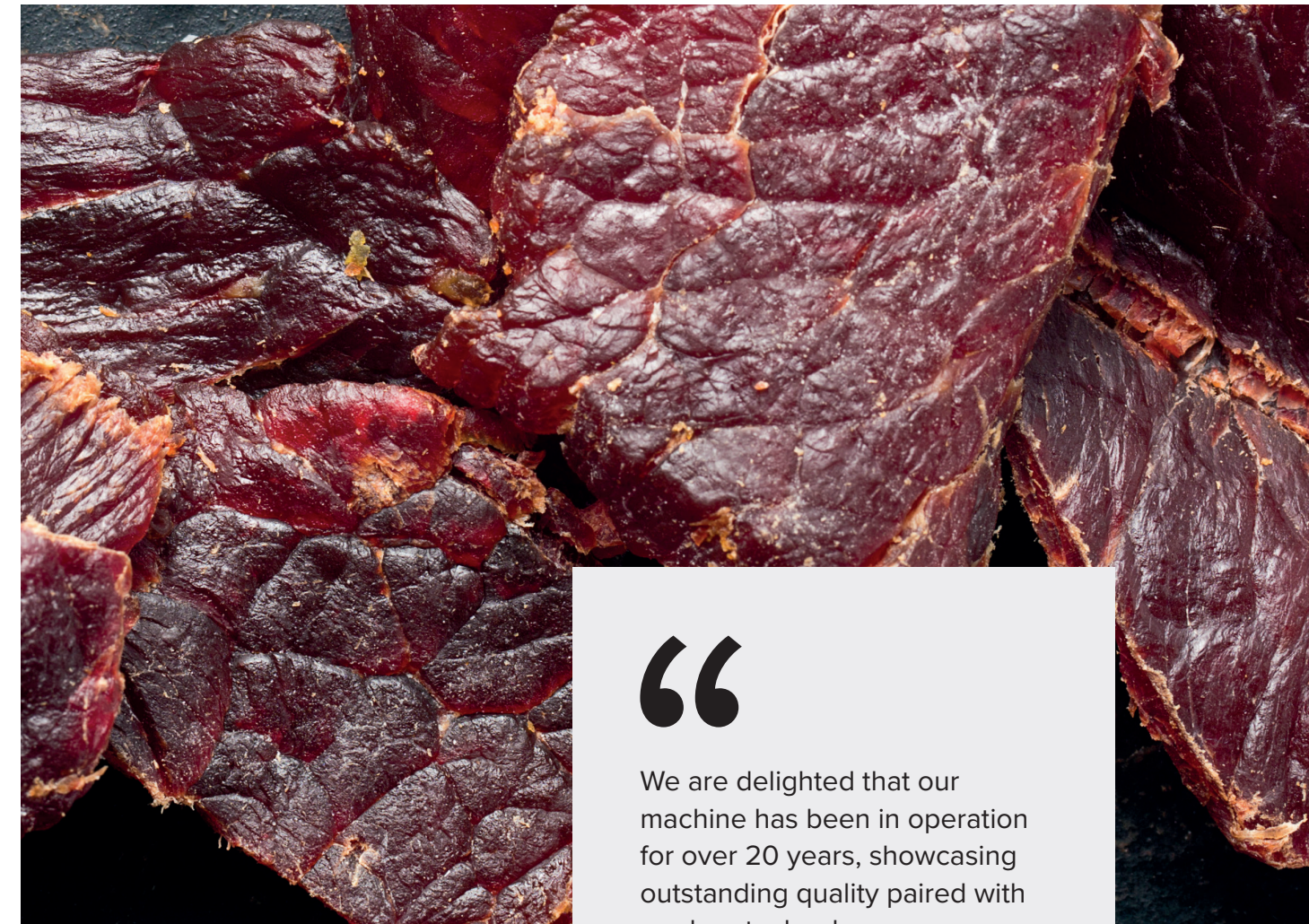


For drying, smoking, simmering, cooking, maturing, sweating, showering, and any other thermal process, a KERRES universal system has you covered. When your aim is to enhance meat, sausage, or fish, you're always well-equipped with a KERRES universal system.

The smoke is produced in a separate smoke generator, providing flexibility in placement next to the system or in a separate room as required. KERRES offers various types of smoke generators, including sawdust, wood chips, friction, and liquid smoke.

→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/UNIVERSAL-SYSTEMS

Universal Systems



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We are delighted that our machine has been in operation for over 20 years, showcasing outstanding quality paired with modern technology.

Maudisari foods



Standard equipment

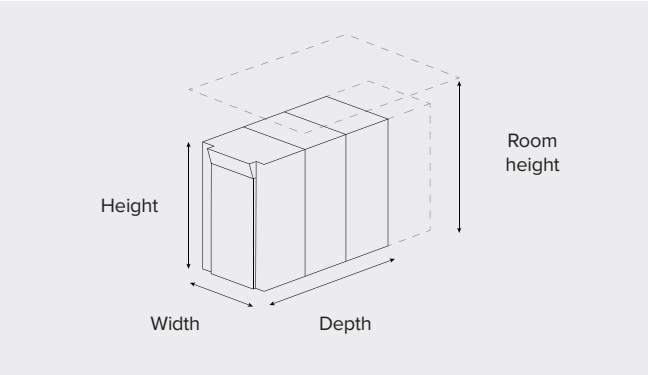
- Control system: KERRES Smart Control
- Motor power: 5 kW/ chamber
- Material: Stainless steel V2A and V4A
- Frequency converter, switch box laterally suspended, fully thermally insulated, ready for connection
- Horizontal and vertical air flow
- Interval automatic injection and integrated humidity measuring device
- Integrated foam cleaning system

Options

- Rear door (transit)
- Removable rear wall for later extension
- Cooling shower
- Power cleaning
- Sight glass (porthole)
- Auxiliary heating
- Cooling
- Low pressure steam for cooking

Heating

Trolley Quantity	System Type	Electric			Steam			Gas		
		Max. KW Heating capacity	Max. °C Temperature range	KW Connected load Total	kg/h HP LP	Max. °C Temperature range	KW Connected load Total	Max. KW output Gas burner	Max. °C Temperature range	KW Connected load Total
2	JS HV 2850	64.8	150	76	100	150	19	71.4	150	19
3	JS HV 2850	97.2	150	114	150	150	28	107.4	150	28
4	JS HV 2850	129.6	150	152	200	150	36	142.8	150	36
5	JS HV 2850	162	150	189.5	250	150	45	178.8	150	45
6	JS HV 2850	194.4	150	227	300	150	54	214.8	150	54
7	JS HV 2850	226.8	150	265	350	150	63	–	–	–
8	JS HV 2850	259.2	150	303	400	150	72	–	–	–



Dimensions

Trolley Quantity	System Type	Dimensions	Installation
		Width x depth x height	Room height
2	JS HV 2850	168 x 235 x 324 cm	380 cm
3	JS HV 2850	168 x 345 x 324 cm	380 cm
4	JS HV 2850	168 x 455 x 324 cm	380 cm
5	JS HV 2850	168 x 565 x 324 cm	380 cm
6	JS HV 2850	168 x 675 x 324 cm	380 cm
7	JS HV 2850	168 x 785 x 324 cm	380 cm
8	JS HV 2850	168 x 895 x 324 cm	380 cm

Dimensions smoke trolley JS-HV

Type	Dimensions	Layers	
		Quantity	
2850	101-107 x 103 x 202 cm 39-42 x 40 x 80 inch	lying	hanging
		22	7

Consumption

Trolley Quantity	System Type	Water consumption (with shower)	Compressed air consumption
		L/min. at 3 bar	L/min.
2	JS HV 2850	36	260
3	JS HV 2850	54	390
4	JS HV 2850	72	520
5	JS HV 2850	90	650
6	JS HV 2850	108	780
7	JS HV 2850	126	910
8	JS HV 2850	144	1,040

Smoke systems

- Wood chips
- Sawdust
- Rubbing smoke
- Liquid smoke

Typical treatment processes

- Drying
- Smoking
- Cooking
- Simmering
- Baking
- Roasting
- Maturing
- Sweating

Possible applications

- Sausage
- Meat
- Poultry
- Fish
- Vegetarian
- Pet food
- Dairy products

Baking Systems



Whether roasting or baking meat, sausage, or any other foods, KERRES roasting and baking systems provide the ideal climactic conditions for every task. With the KERRES Smart Control, all treatment processes can be reliably replicated, ensuring consistent product quality and impeccable taste every time.

→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/BAKING-SYSTEMS



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For over 25 years the cornerstone of our premium delicatessen products.

Dietmar Gretenkord



Standard equipment

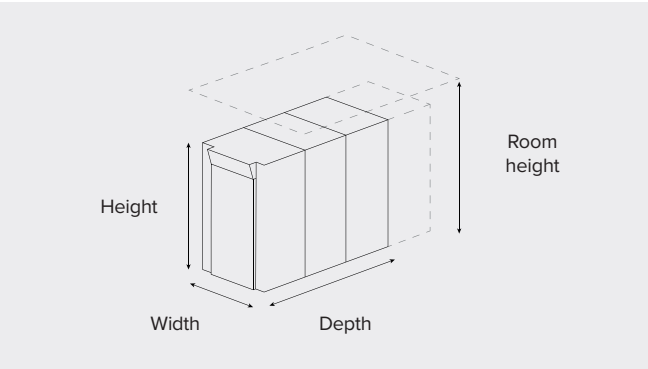
- Control system: KERRES Smart Control
- Motor power: 3.0 kW
- Material: V2A stainless steel
- Fully thermally insulated and ready for connection
- Uniform heat treatment through horizontal and vertical air flow
- Adjustable automatic interval injection for generating your own steam during cooking and dosing of humidification during baking and roasting
- Integrated foam cleaning system

Options

- Rear door (transit)
- Removable rear wall
- Cooling shower
- Sight glass (porthole)

Heating

Trolley Quantity	System Type	Electric			Gas		
		Max. KW Heating capacity	Max. °C Temperature range	KW Connected load Total	Max. KW output Gas burner	Max. °C Temperature range	KW Connected load Total
1	BK-HV 1950/1	27	200	30.5	29	200	4
1	BK-HV 2250/1	37.8	200	43	40	200	6
1	BK-HV 2850/1	54	200	60	54	200	6
2	BK-HV 2850/2	108	200	119	108	200	11



Dimensions

Trolley Quantity	System Type	Dimensions	Installation
		Width x depth x height	Room height
1	BK-HV 1950/1	159 x 114 x 256 cm	320 cm
1	BK-HV 2250/1	168 x 114 x 295 cm	345 cm
1	BK-HV 2850/1	168 x 125 x 324 cm	380 cm
2	BK-HV 2850/2	168 x 235 x 324 cm	380 cm

Dimensions baking trolley BK-HV

Type	Dimensions	Layers	
		Quantity	
	Width x depth x height	lying	hanging
1950	101 x 91 x 155 cm 39 x 35 x 61 inch	13	5
2250	101 x 91 x 175 cm 39 x 35 x 69 inch	16	6
2850	101-107 x 103 x 202 cm 39-42 x 40 x 80 inch	22	7

Consumption

Trolley Quantity	System Type	Water consumption (showering process)	Compressed air consumption
		L/min at 3 bar	L/min.
1	BK-HV 1950/1	18	130
1	BK-HV 2250/1	18	130
1	BK-HV 2850/1	18	130
2	BK-HV 2850/2	36	260

Typical treatment processes

- Baking
- Roasting

Possible applications

- Meat
- Pâtés
- Poultry
- Fish
- Meat loaf
- Vegetarian



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For nearly 50 years, we've relied on smoke and cooking systems, and the KERRES system stands out as the best we've ever used – from the service to the results.

Edward Woods, President, Woods Smoked Meats



Cooking systems

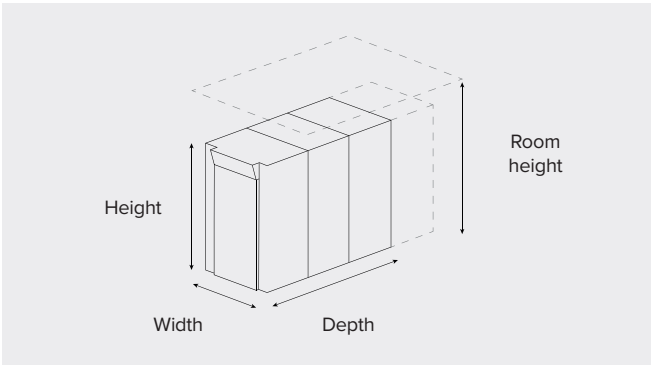
KERRES cooking systems utilize the steam cooking process to prepare a variety of foods fully automatically and gradually. This method preserves the natural flavors, appearance, and color of the food. With KERRES circulation technology, our systems ensure high-capacity utilization and even temperature distribution, consistently delivering top results.

→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/COOKING-SYSTEMS



Heating

Trolley Quantity	System Type	Electric			Steam		
		Max. KW Heating capacity	Max. °C Temperature range	KW Connected load Total	kg/h HP LP	Max. °C Temperature range	KW Connected load Total
1	KK 2800 1	25.2	100	27	50	100	2
2	KK 2800 2	50.4	100	54	100	100	4
3	KK 2800 3	75.6	100	81	150	100	5
4	KK 2800 4	100.8	100	108	200	100	7
5	KK 2800 5	126	100	135	250	100	9
6	KK 2800 6	151.2	100	162	300	100	10



Dimensions

Trolley Quantity	System Type	Dimensions	Installation
		Width x depth x height	Room height
1	KK 2800 1	158 x 125 x 315 cm	360 cm
2	KK 2800 2	158 x 235 x 315 cm	360 cm
3	KK 2800 3	158 x 345 x 315 cm	360 cm
4	KK 2800 4	158 x 455 x 315 cm	360 cm
5	KK 2800 5	158 x 565 x 315 cm	360 cm
6	KK 2800 6	158 x 675 x 315 cm	360 cm

Dimensions cooking trolley KK

Type	Dimensions	Layers	
		Quantity	
Standard	Width x depth x height	lying	hanging
2800	101-107 x 103 x 202 cm 39-42 x 40 x 80 inch	22	7

Consumption

Trolley Quantity	System Type	Water consumption (with shower)
		L/min. at 3 bar
1	KK 2800 1	18
2	KK 2800 2	36
3	KK 2800 3	54
4	KK 2800 4	72
5	KK 2800 5	90
6	KK 2800 6	108

Typical treatment processes

- Cooking meat and sausage products and other foods with steam
- Cooking with max. 100°C

Possible applications

- Sausage
- Meat
- Poultry
- Fish
- Vegetarian
- Pet food
- Dairy products

Standard equipment

- Control system: KERRES Smart Control
- Motor power: 1 kW
- Material: V4A stainless steel
- 1 & multi-chamber system, Fully thermally insulated, ready for connection
- 2-stage reverse circulation
- Adjustable automatic interval injection for generating its own steam during boiling
- Integrated foam cleaning system

Options

- Rear door (transit)
- Removable rear wall
- Cooling shower
- Vapor extraction
- Sight glass (porthole)



Standard equipment

- Control system: KERRES Smart Control
- Motor performance: 3.0 kW
- Material: Stainless steel V2A and V4A
- Fully thermally insulated and ready for connection
- Continuous circulation
- Integrated refrigeration evaporator, Refrigerant freely selectable
- Integrated intensive shower unit

Options

- Rear door (transit)
- Removable rear wall

KERRES shower and intensive cooling systems revolutionize production processes by minimizing product throughput times while ensuring a modern and efficient operation. Following the thermal treatment of meat, sausage, and other foods, our systems rapidly cool the goods to the desired core temperature

for packaging. The air cooling process is facilitated through a monitored and controlled circulation system, managed by KERRES Smart Control.

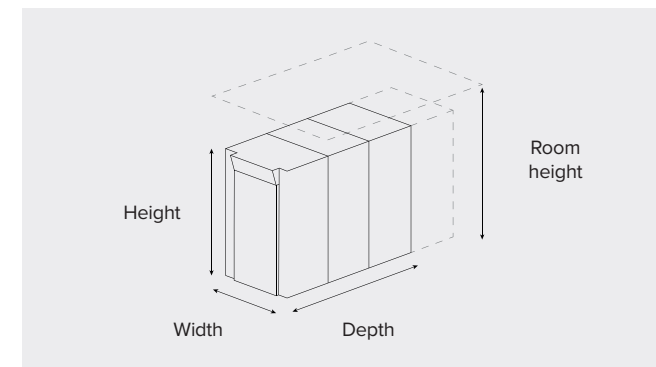
→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/SHOWER-AND-INTENSIVE-COOLING

Shower and Intensive Cooling

SHOWER AND INTENSIVE-COOLING

Heating

Trolley Quantity	System Type	Electric			
		Max. KW Cooling performance	Max. °C Evaporation temperature Refrigerant	Max. °C Core temperature	KW Connected load Total
1	IKK 2850 1	20	-15	7	3.5
2	IKK 2850 2	40	-15	7	6.5
3	IKK 2850 3	60	-15	7	9.5
4	IKK 2850 4	80	-15	7	12.5
5	IKK 2850 5	100	-15	7	15.5
6	IKK 2850 6	120	-15	7	18.5



Dimensions

Trolley Quantity	System Type	Dimensions Width x depth x height	Installation Room height
1	IKK 2850 1	168 x 125 x 320 cm	360 cm
2	IKK 2850 2	168 x 235 x 320 cm	360 cm
3	IKK 2850 3	168 x 345 x 320 cm	360 cm
4	IKK 2850 4	168 x 455 x 320 cm	360 cm
5	IKK 2850 5	168 x 565 x 320 cm	360 cm
6	IKK 2850 6	168 x 675 x 320 cm	360 cm

Dimensions smoke trolley IKK

Type	Dimensions Width x depth x height	Layers Quantity	
Standard		lying	hanging
2850	101-107 x 103 x 202 cm 39-42 x 40 x 80 inch	22	7

Consumption

Trolley Quantity	System Type	Water consumption/ chamber L/min. at 3 bar
1	IKK 2850 1	18
2	IKK 2850 2	36
3	IKK 2850 3	54
4	IKK 2850 4	72
5	IKK 2850 5	90
6	IKK 2850 6	108

Typical treatment processes

- Intensive cooling of meat and sausage products and other food with water and cooled air
- Cooling in the core to max. +7°C

Possible applications

- Sausage
- Meat
- Poultry
- Fish
- Vegetarian
- Pet food
- Dairy products

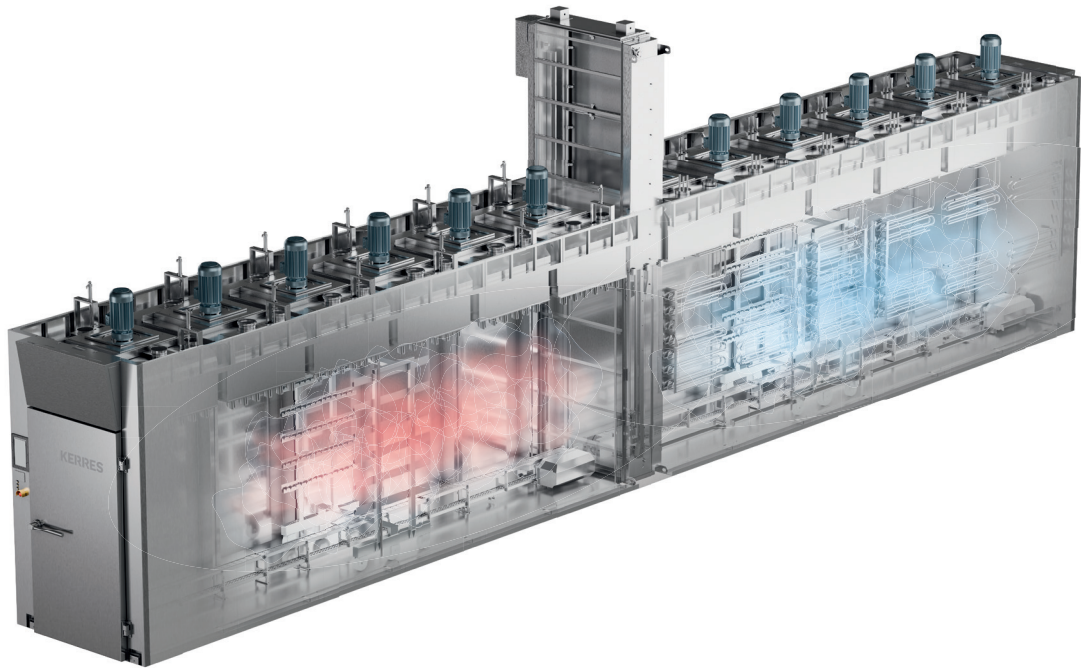


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Thanks to the semi-continuous system from KERRES, we've significantly boosted our production capacity without compromising on consistent quality.

Primaham Foods

Semi-Continuous Systems



The integration of smoke, heat, and cold treatment within a semi-continuous system enables efficient processing of products, particularly smaller items, saving valuable time. Simultaneously, automated processes enhance production volume while decreasing operational costs.

→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/SEMI-CONTINUOUS-SYSTEMS

Heating								
Trolley Quantity	System HKT Type	Electric				Steam		
		Max. KW Heating capacity	Max. KW Cooling capacity	Max. °C Temperature range	KW Connected load Total	kg/h HP LP	Max. °C Temperature range	KW Connected load Total
3+3	JS 2850 IKK 2850	97.2	60	150°/-15°	118	150	150	31
3+3	HV JS 2850 IKK 2850	97.2	60	150°/-15°	124	150	150	37
4+4	JS 2850 IKK 2850	129.6	80	150°/-15°	156	200	150	41
4+4	JS HV 2850 IKK 2850	129.6	80	150°/-15°	164	200	150	49
5+5	JS 2850 IKK 2850	162	100	150°/-15°	194	250	150	50
5+5	JS HV 2850 IKK 2850	162	100	150°/-15°	204	250	150	60
6+6	JS 2850 IKK 2850	194.4	120	150°/-15°	233	300	150	60
6+6	JS HV2850 IKK 2850	194.4	120	150°/-15°	245	300	150	72
7+7	JS 2850 IKK 2850	226.8	140	150°/-15°	271	350	150	70
7+7	JS HV 2850 IKK 2850	226.8	140	150°/-15°	285	350	150	84
8+8	JS 2850 IKK 2850	259.2	160	150°/-15°	310	400	150	80
8+8	JS HV 2850 IKK 2850	259.2	160	150°/-15°	326	400	150	95

Standard equipment	Options
<ul style="list-style-type: none">Control system: KERRES Smart ControlPower per chamber: 5 kWMaterial: Stainless steel V2A and V4AFrequency converter, switch box laterally suspended, fully thermally isolated, ready for connection	<ul style="list-style-type: none">Horizontal and vertical air flowInterval automatic injection and integrated moisture measuring deviceFoam cleaning system integratedRear door (transit)Cooling showerSight glass (porthole)Auxiliary heating

Dimensions			
Trolley Quantity	System HKT Type	Dimensions Width x depth x height	Installation Room height
3+3	JS 2850 IKK 2850	168 x 345 x 320 cm 168 x 345 x 320 cm	490 cm
3+3	HV JS 2850 IKK 2850	168 x 345 x 324 cm 168 x 345 x 320 cm	490 cm
4+4	JS 2850 IKK 2850	168 x 455 x 320 cm 168 x 455 x 320 cm	490 cm
4+4	JS HV 2850 IKK 2850	168 x 455 x 324 cm 168 x 455 x 320 cm	490 cm
5+5	JS 2850 IKK 2850	168 x 565 x 320 cm 168 x 565 x 320 cm	490 cm
5+5	JS HV 2850 IKK 2850	168 x 565 x 324 cm 168 x 565 x 320 cm	490 cm
6+6	JS 2850 IKK 2850	168 x 675 x 320 cm 168 x 675 x 320 cm	490 cm
6+6	JS HV2850 IKK 2850	168 x 675 x 324 cm 168 x 675 x 320 cm	490 cm
7+7	JS 2850 IKK 2850	168 x 785 x 320 cm 168 x 785 x 320 cm	490 cm
7+7	JS HV 2850 IKK 2850	168 x 785 x 324 cm 168 x 785 x 320 cm	490 cm
8+8	JS 2850 IKK 2850	168 x 895 x 320 cm 168 x 895 x 320 cm	490 cm
8+8	JS HV 2850 IKK 2850	168 x 895 x 324 cm 168 x 895 x 320 cm	490 cm

Dimensions smoke trolley JS (HKT)		
Type	Dimensions	Layers
Standard	Width x depth x height	Quantity lying hanging
2850	101-107 x 103 x 202 cm 39-42 x 40 x 80 inch	22 7

Consumption			
Trolley Quantity	System HKT Type	Water consumption/ chamber (with showering process) L/min. at 3 bar	Compressed air consumption/ chamber L/min.
3+3	JS 2850 IKK 2850	54	390
3+3	HV JS 2850 IKK 2850	54	390
4+4	JS 2850 IKK 2850	72	520
4+4	JS HV 2850 IKK 2850	72	520
5+5	JS 2850 IKK 2850	90	650
5+5	JS HV 2850 IKK 2850	90	650
6+6	JS 2850 IKK 2850	108	780
6+6	JS HV2850 IKK 2850	108	780
7+7	JS 2850 IKK 2850	126	910
7+7	JS HV 2850 IKK 2850	126	910
8+8	JS 2850 IKK 2850	144	1.040
8+8	JS HV 2850 IKK 2850	144	1.040

Typical treatment processes	
<ul style="list-style-type: none">DryingSmokingSimmeringCooking	<ul style="list-style-type: none">BakingMaturingSweating
Possible applications	
<ul style="list-style-type: none">SausageMeatPoultryFish	<ul style="list-style-type: none">VegetarianPet foodDairy products



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With KERRES, we've discovered a partner who shares our philosophy: upholding the highest quality standards, paired with excellent service!

Michael Ehret, Metzgerei Ehret

Climate Control Systems

Creating the perfect climate for superior taste.

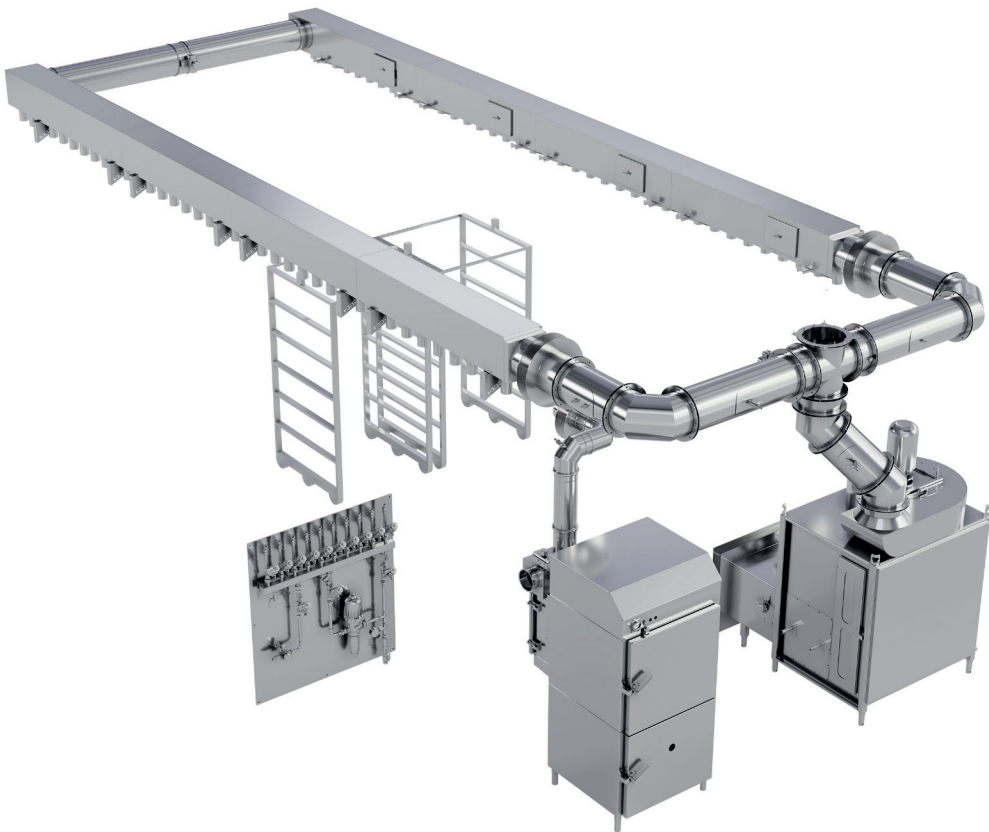
KERRES air conditioning systems delicately enhance your meat, fish, cheese, and sausage products with fully automated precision. Throughout the uniform product maturation process, the natural flavors, taste, appearance, and color of the food remain intact. This is made possible by innovative KERRES technology, which meticulously controls the ripening process according to your product's specific requirements - ensuring consistently high product quality at every stage of production.

Tailor-made for your business.

KERRES air conditioning systems are individually planned and manufactured for our customers in terms of size and function. This means you get exactly the system that suits your premises and production processes.

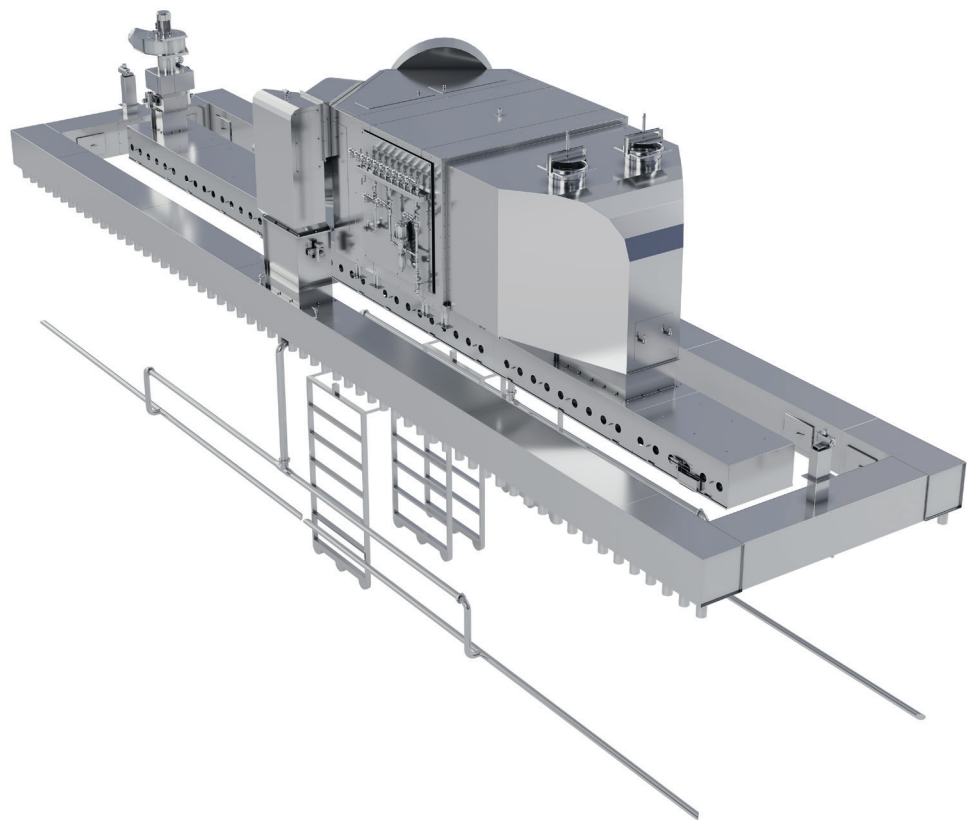
- Flexible sizes from 1 to 150 Trolleys
- Semi-automatic or fully automatic cleaning
- All standard heating methods and coolants possible

→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/CLIMATE-CONTROL-SYSTEMS



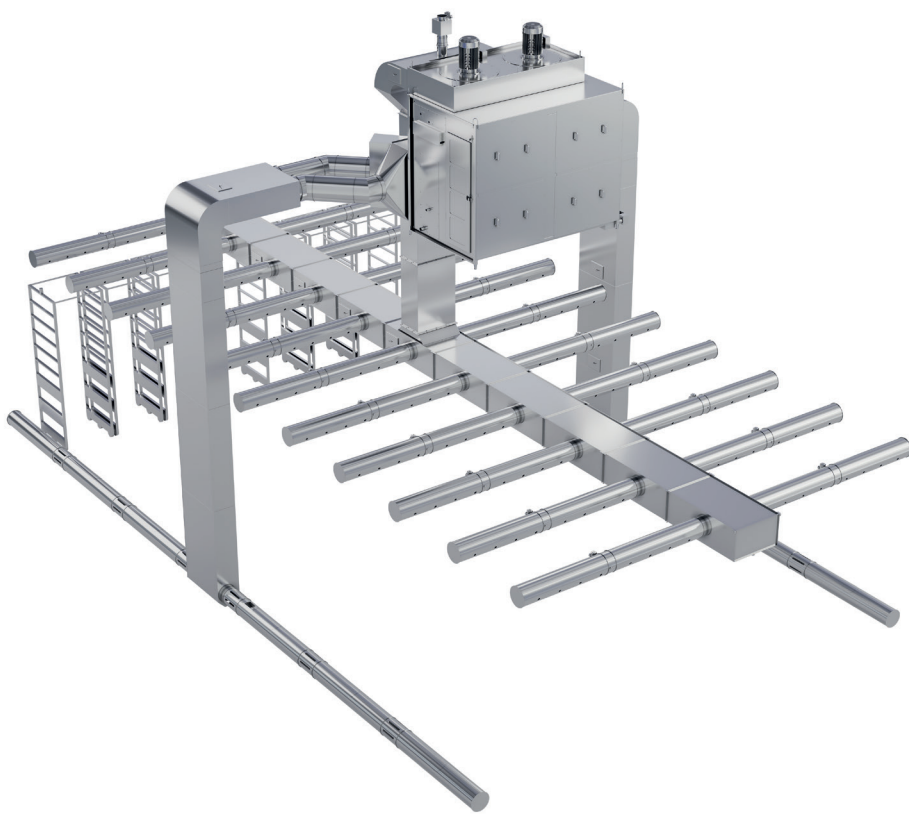
Climatic smoking systems for refining raw sausage, fish or cheese products.

- Arrangement of the smoke trolleys in one to three rows side by side
- The mixing chamber can be installed behind or on top of the system
- Heating types: Hot water, electric, high or low pressure steam
- Cooling with: Freon/Frigen, ammonia, cold brine, glycol, R64
- Humidity generated through the product's own moisture and additionally by electrical steam generation, low-pressure steam or water spraying through nozzles
- Temperature range: from +10° C to +40° C
- Relative humidity: from 80% to 95%
- Capacity/room sizes: up to 30 trolleys
- Continuous speed control of the turbine: Air speed from 0.5 m/s to 15.0 m/s
- Continuous control of the reversible damper motor
- Outdoor air conditioning
- Cleaning by high-pressure pump
- Large selection of smoke generators
- Option: Utilization of waste heat from the chiller by installing an additional heat exchanger



Climatic maturing systems for maturing, drying, smoking and air conditioning of raw sausage, fish or cheese products.

- The mixing chamber can be installed behind or on top of the the system
- Heating types: Hot water, electric, HP and LP steam
- Cooling with: Freon /Frigen, ammonia, cold brine, glycol, R64
- Humidity generated through the product's own moisture and additionally by electrical steam generation, low-pressure steam or water spraying through nozzles
- Temperature range: from +2° C to +40° C
- Relative humidity: from 80% to 95%
- Capacity/room size: up to 100 trolleys
- Infinitely variable speed control of the reversible flap motor: Air speed from 0.5 m/s to 15.0 m/s
- Fully automatic fresh air conditioning
- Cleaning of the high-pressure pump
- Option: Utilization of waste heat from the chiller by installing an additional heat exchanger



Climatic ripening rooms for air conditioning and storage of pre-matured products.

- Unique 3D ventilation
- The mixing chamber can be placed behind or on top of the unit
- Heating modes: Hot water, electric, HP and LP steam
- Cooling with: Freon/ Frigen, ammonia, cold brine, glycol, R64
- Steam generation through the product's own moisture and additionally by electrical steam generation, low-pressure steam or water spraying through nozzles
- Temperature range from +8° C to +20° C
- Relative humidity: from 76% to 80%
- Capacity/room size: up to 120 trolleys
- Stepless speed control of the turbine: Air speed from 0.5 m/s to 3.00 m/s
- Infinitely variable control of the reversible damper motor
- Fully automatic fresh air conditioning
- Cleaning by high-pressure pump
- Option: Utilization of waste heat from the chiller by installing an additional heat exchanger

Smoke Generators

Whether it's sawdust, wood chips, friction, or liquid smoke, KERRES caters to all tastes and applications with the perfect smoke generator.

Throughout the smoking process, from start to finish, KERRES smoke generators ensure a consistent smoke density and intensity, delivering excellent and reproducible smoking results.

Our external smoke generators can be set up independently from the main chamber, offering added flexibility.

→ WWW.KERRES-GROUP.DE/EN/INDUSTRY/SMOKE-GENERATORS



“

We have been using the smoke ovens from KERRES for years and couldn't be happier. Fantastic smoked products – a machine that delivers every day.

Barony Country Food

RE 202–204 FOR SAWDUST

Standard equipment

- Fully automatic, electric ignition
- Adjustable sawdust dosage and air supply
- Material: V2A stainless steel
- Fully thermally isolated; ready for connection
- Overheating protection device, temperature monitoring, door safety switch
- Integrated spark and dirt trap
- Level indicator for sawdust

Options

- Exhaust air-reduced system (open)
- Closed system
- Combination system (open/closed)



Smoke production

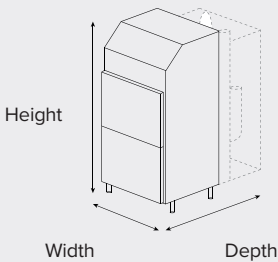
- Sawdust smoulder smoke generators
- Hot and cold smoking
- Sawdust, grain size 0.75-2 mm
- Electric sawdust ignition
- Fully automatic smoke generation

Typical treatment processes

- Smoking from mild to intensive depending on type of wood and process type

Possible applications

- Sausage
- Meat
- Poultry
- Fish
- Vegetarian
- Pet food
- Dairy products



Dimensions and consumption values

Trolley Quantity	System Type	Dimensions Width x depth x height	Electric KW Connected load Total
for 1 – trolley systems	RE 202	55 x 96 x 152 cm	1.3
for 2 – trolley systems	RE 202	55 x 96 x 152 cm	1.3
for 3 – trolley systems	RE 203	85 x 130 x 183 cm	1.5
for 4 to 8 – trolley systems	RE 204	85 x 130 x 183 cm	2.1



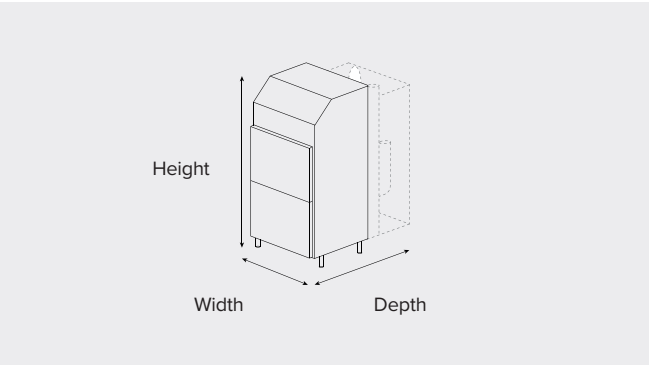
HSR 302, 303, 400 AND 506 FOR WOOD CHIPS

Standard equipment

- Fully automatic, electric ignition
- Adjustable wood chip dosing and air supply
- Material: V2A stainless steel
- Fully thermally insulated, ready for connection
- Overheating protection device, temperature monitoring, door safety switch
- Integrated spark and dirt trap
- Level indicator for wood chips

Options

- Exhaust air-reduced system (open)



Dimensions and consumption values

Trolley Quantity	System Type	Dimensions Width x depth x height	Electric KW Connected load Total
for 1 to 2 – trolley systems	HSR 302	55 x 120 x 151 cm	1
for 3 – trolley systems	HSR 303	55 x 120 x 151 cm	1
for 4 – trolley systems	HSR 400	72 x 123 x 177 cm	1
for 5 to 8 – trolley systems	HSR 506	85 x 145 x 195 cm	2



Smoke production

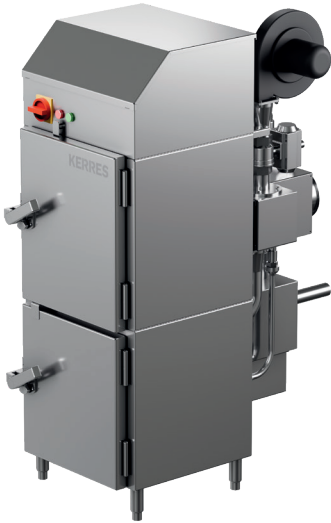
- Wood chip smoke generator, grain size 8-16 mm
- Automatic electric ignition
- Fully automatic smoke production
- Hot and cold smoking

Typical treatment processes

- Hot and cold smoking

Possible applications

- Sausage
- Meat
- Poultry
- Fish
- Vegetarian
- Pet food
- Dairy products



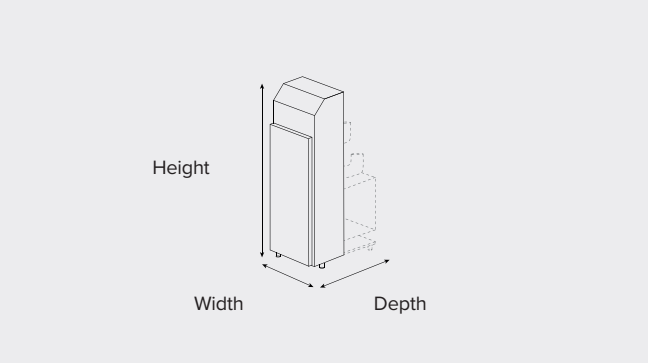
RR 2000 FOR FRICTION WOOD

Standard equipment

- Fully automatic
- friction wheel with very smooth running
- Material: V2A stainless steel
- Fully thermally isolated, ready for connection
- Integrated spark and dirt trap
- Level indicator for wood chips

Options

- Exhaust air-reduced (open) system



Dimensions and consumption values

Trolley Quantity	System Type	Dimensions Width x depth x height	Electric KW Connected load Total
for 1 to 4 – trolley systems	RR 2000	48 x 87 x 192 cm	5



Smoke production

- Friction wood (hardwood) 75x75x1000
- Automatic electric ignition
- Fully automatic smoke production
- Hot and cold smoking

Typical treatment processes

- Hot and cold smoking

Possible applications

- Sausage
- Meat
- Poultry
- Fish
- Vegetarian
- Pet food
- Dairy products





Applications



**CONSISTENT QUALITY
DELIVERS BOTH
GREAT TASTE AND
HIGH YIELDS.**

Whether you're introducing new sausage, meat, fish, or pet food products to the market, KERRES offers the right solution, regardless of scale.

From machines suitable for high loads to those designed for individual use, our product range caters to diverse needs. Starting from the CS 350, a compact yet powerful machine with a 50kg capacity ideal for the catering and deli market, all the way up to large industrial systems capable of processing over 4 tons in a single batch for drying, smoking, and cooking.

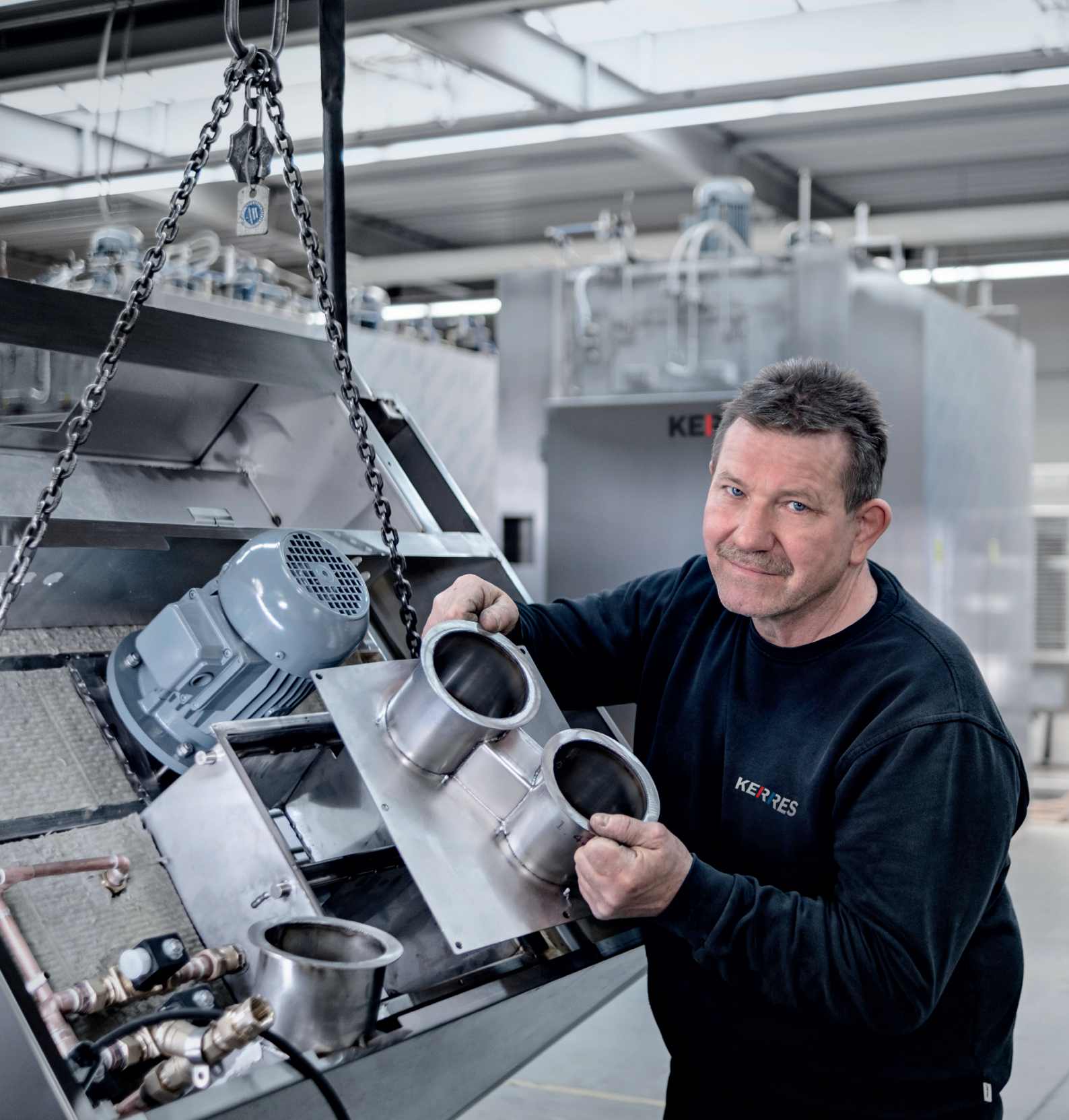
Many renowned brands and companies trust our customized solutions for their consistency, knowing they can rely on KERRES.

OUR PASSION FUELS THE SUCCESS OF OUR CUSTOMERS.

Since 1966, we've been driven by passion and dedication to ensure our customers' success. We provide exceptional and customized technical solutions that enhance production efficiency and cost-effectiveness. Additionally, we continuously explore new avenues to optimize the taste and quality of the end product.

Our commitment means that all our partners can rely on us to maximize the benefits of our equipment, ensuring the success of their companies. We prioritize quality and, particularly for our food customers, the taste of the final product.

At KERRES, every employee adheres to a simple philosophy: unwavering commitment to our customers' success. We understand that our own success is intertwined with theirs. This mindset is ingrained in our daily operations, characterized by reliability, helpfulness, friendliness, and respect for our partners and the environment.



Commitment

WE ARE THERE FOR YOU: FROM PLANNING TO INSTALLATION.

We are here to support you every step of the way, from your initial inquiry to planning and trouble-shooting, and we're dedicated to helping you achieve success. It's best to engage with our experts early on, as we're committed to being by your side from the very beginning of the planning and project phase to find the optimal solution. If you already have specific system specifications in mind, you can also consult directly with our sales representatives – they are always well informed, easily reachable, and eager to assist with any questions about KERRES products and services.

Furthermore, our technological consultation offers a wealth of experience from engineers and craftsmen, including Master Butchers. At KERRES, we have a profound understanding of end products and can provide valuable insights to optimize the entire process.

If you encounter any issues, our technical support team is always on standby. Our service team is committed to going above and beyond, tackling any challenge with dedication. We understand the importance of seamless system functionality and take your concerns to heart. This is our promise.

Furthermore, we prioritize optimal spare parts supply to ensure uninterrupted operation. Even the best machines may require replacement parts at some point. Through our original parts service, we guarantee seamless system functionality and maximum production security. Virtually all common parts are stocked, allowing us to respond promptly to any needs.



Reliability



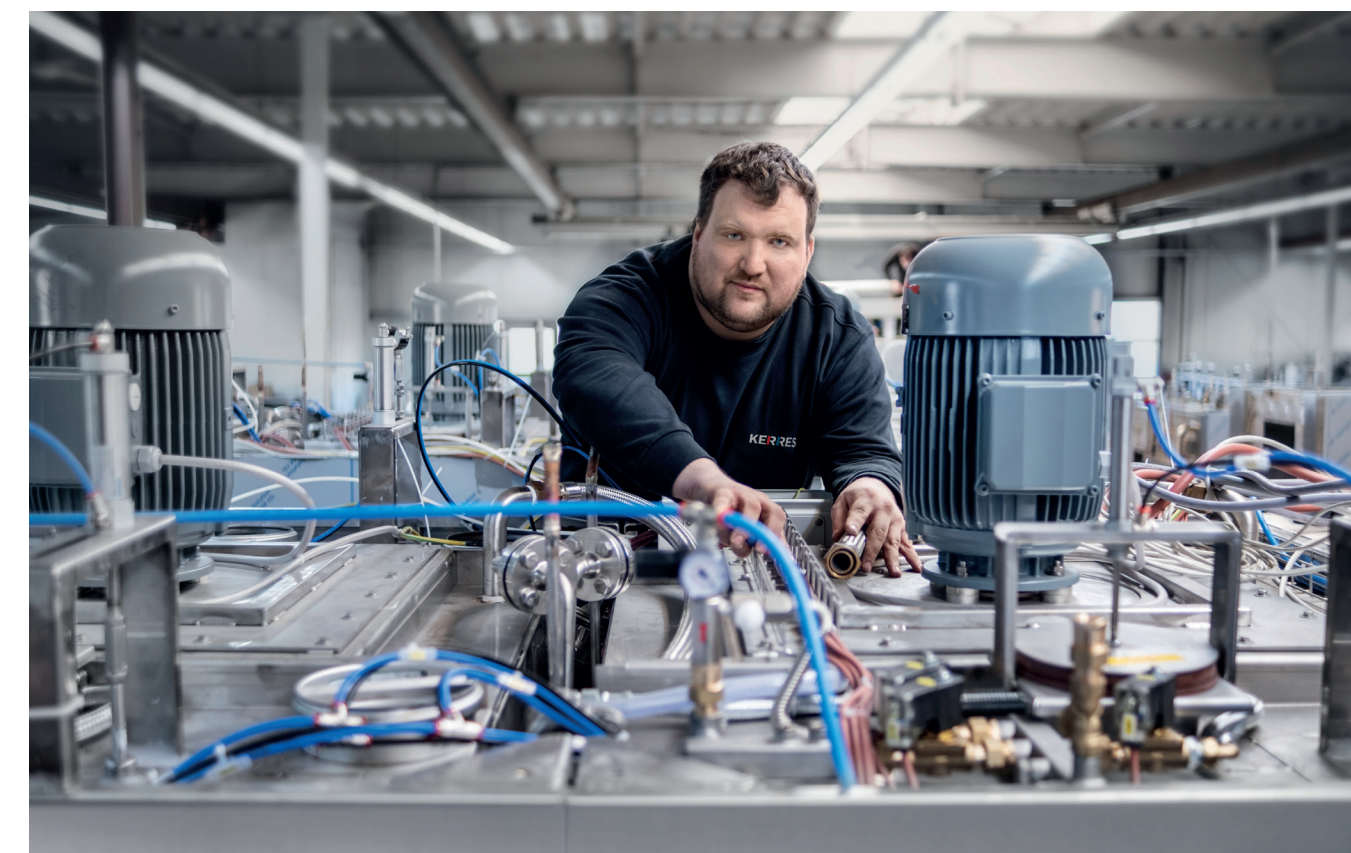
OUR SYSTEMS ARE BUILT WITH TIME HONORED TRADITION AND INNOVATIVE SPIRIT, FUELED BY PASSION. COUPLED WITH OUR STEADFAST COMMITMENT TO RELIABLE SERVICE, WE ENSURE YOUR SATISFACTION.

We pride ourselves on intelligent engineering combined with high-quality process technology, meticulously planned, and constructed in our specialized in-house departments. Drawing from our extensive experience, we understand the importance of hygienic, operational, and above all, economical systems. The flexible design of our solutions ensures they meet the diverse requirements of companies of all sizes, seamlessly integrating into any business environment.

However, we are not content with past achievements and strive daily to support our customers with new technologies, patents, and inventions to maximize their success.

Yet, the effectiveness of these efforts hinges on the flawless operation of our systems within your facility. In addition to providing exceptional products, we prioritize delivering perfect service.

This commitment begins with thorough consultation and extends beyond, ensuring swift provision of spare parts and meticulous system maintenance.



Passion

Made in Germany.

KERRES ANLAGENSYSTEME GMBH

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