

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.  
PAGE 44 →

## PASSION

KERRES systems lead the  
innovation charge, built with  
unwavering quality.  
Plus, dedicated service  
support is always available.  
PAGE 46 →



**EXCLUSIVE TO KERRES:**

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







# KERRES HYBRID SYSTEM – EFFICIENT THERMAL PROCESSING FOR FOOD AND PET FOOD

The KERRES Hybrid System is the result of decades of experience and continuous product development – since 1966.

In this system, airflows collide, creating defined crossflows within the treatment chamber. In conventional vertical airflow systems, air, smoke, or steam moves from the bottom to the top, passing through the products over a distance of approximately 2 meters.

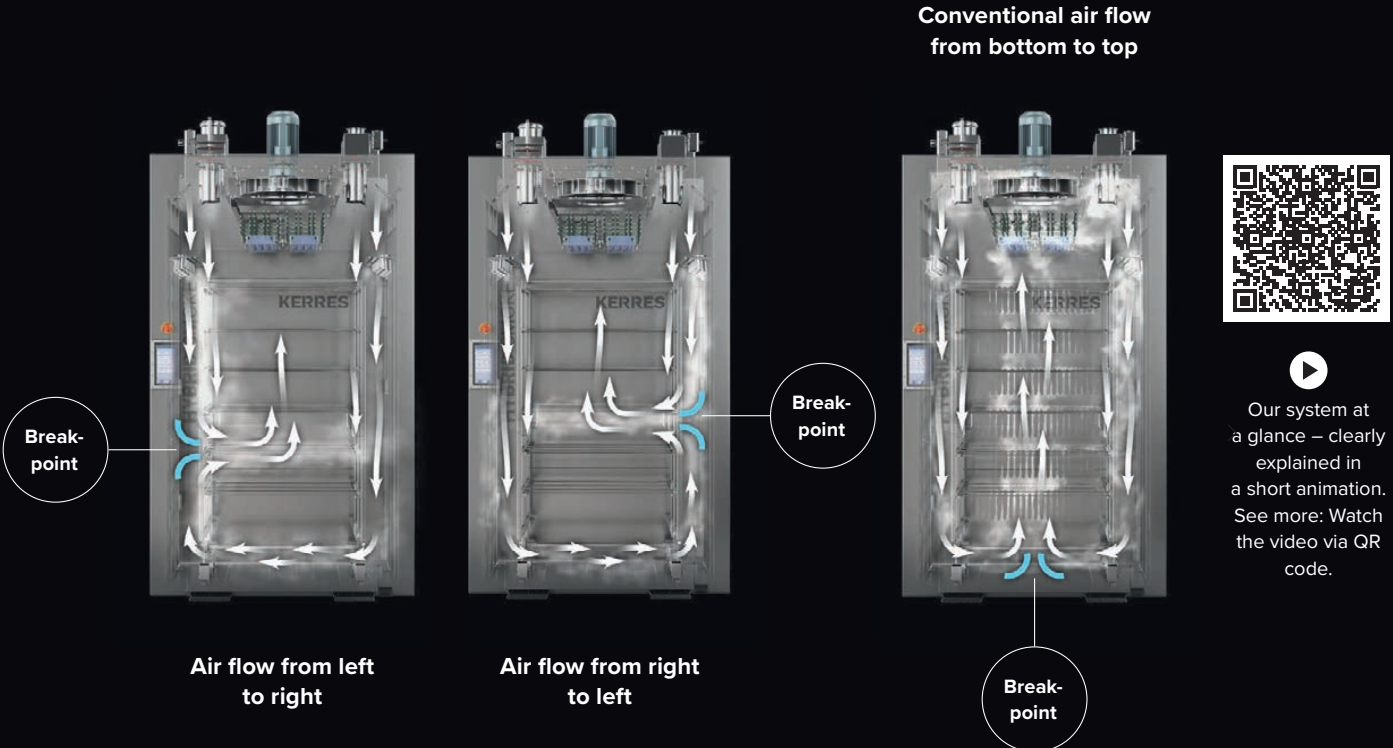
In contrast, the hybrid system directs the airflow horizontally from both sides toward the center, reducing the penetration distance to just 0.5 meters. This shorter distance enables faster and more efficient heating of the product.

→ [WWW.KERRES-GROUP.DE/EN/HYBRID-AIR-TECHNOLOGY](http://WWW.KERRES-GROUP.DE/EN/HYBRID-AIR-TECHNOLOGY)

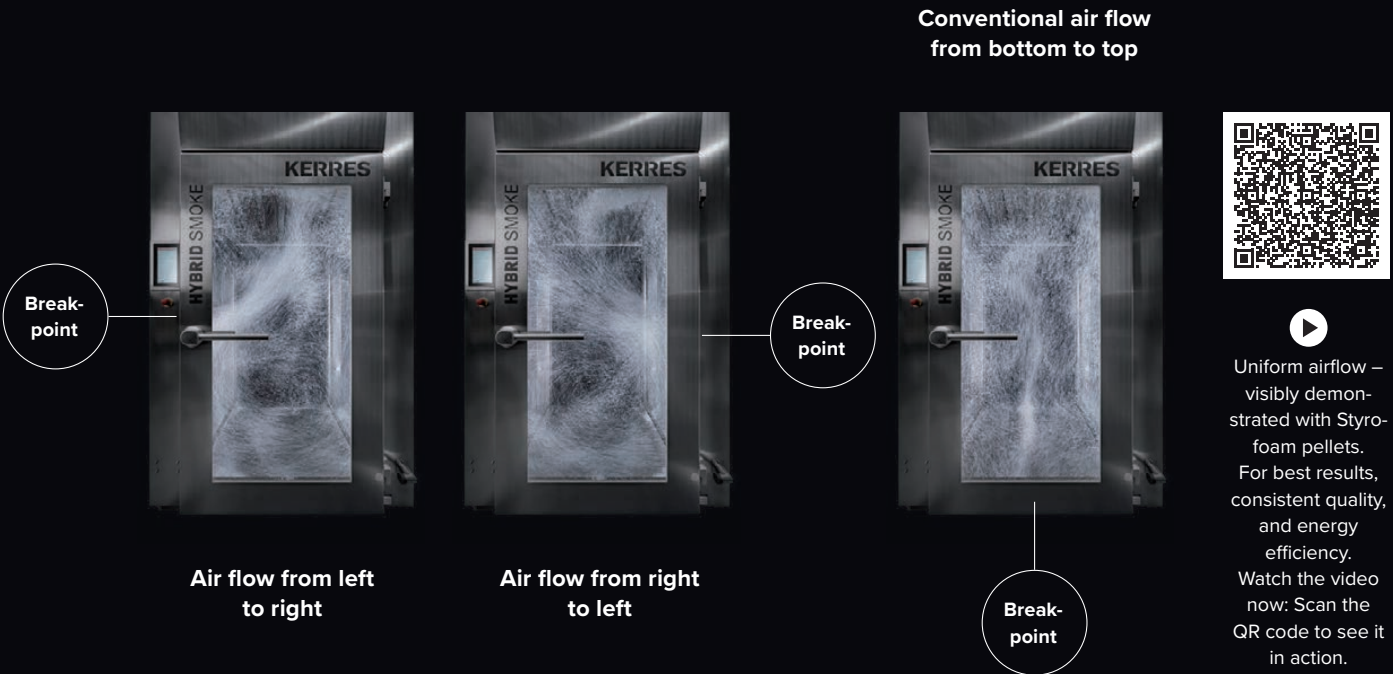


Visit the website: All about our Hybrid Air Technology and its key benefits – just scan the QR code.

## Horizontal and Vertical Airflow – Combined for Maximum Efficiency



## Real-World Application of Horizontal and Vertical Airflow



## APPLICATIONS OF THE HYBRID SYSTEM

The hybrid airflow system (a combination of horizontal and vertical airflow) can be used for a variety of treatment processes, including:

### DRYING

The uniform horizontal airflow enables efficient and gentle drying. It ensures even moisture removal, optimizing process times.

### SMOKING

The horizontal airflow in smoking applications leads to shorter transfer times, reducing overall process duration.

### COOKING

The system allows for energy savings, reduced weight loss, and shorter processing times for all products. Even in pure cooking processes, the penetration times are shorter than with conventional vertical airflow systems.

### BAKING

In baking applications, full loading of the racks is possible. Only minimal spacing between products is required, as the hot air flows evenly and horizontally across all levels, both above and below the products.

### DEFROSTING

When defrosting meat blocks in a hybrid system, high loading capacity is achieved with minimal spacing between layers and no gaps between the blocks.

### PROCESSING OF LYING PRODUCTS

Traditionally, lying products have been thermally treated in horizontal systems. In these systems, the treatment chamber has sidewall air outlets, directing airflow horizontally at a speed of approximately 5 m/s.

In a hybrid system, there are no sidewall air outlets. Instead, two opposing airflows collide and are redirected into a horizontal flow. This horizontal airflow reaches a velocity of approximately 30 m/s.

Since no spacing between products is required, the system allows for a significantly higher loading capacity.

### TECHNICAL SPECIFICATIONS

- (per chamber)
- Independent ventilation with a 5 kW motor per chamber
  - Frequency-controlled fan motors for precise and continuous adjustment
  - Air outlet speed of up to 36 m/s for efficient processing

The KERRES Hybrid System offers the perfect balance of energy efficiency, process reliability, and product quality – an innovation that makes a real difference.

## THERE IS NO COMPARABLE SYSTEM ON THE MARKET THAT MATCHES THE INNOVATION OF THE KERRES HYBRID SYSTEM.



Versatile processing – hanging or lying

High loading capacity and superior cost efficiency

Whether meat or fish, large or small batches – Hybrid Air ensures optimal results

Treatment racks can hold up to 42 layers for lying products



30% shorter processing time

and reduced weight loss for maximum efficiency

## ADVANTAGES OF THE HYBRID SYSTEM

- Faster and more even product treatment
- 30% reduction in processing time
- Less weight loss due to shorter processing cycles
- Lower energy consumption, resulting in cost savings
- Independent ventilation system ensuring consistently high product quality across all racks, regardless of system size
- Flexible loading – suitable for both hanging and lying products with maximum capacity
- Absolute uniformity across all product levels within the treatment rack



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

**KERRES SYSTEMS GROW WITH YOUR NEEDS.**

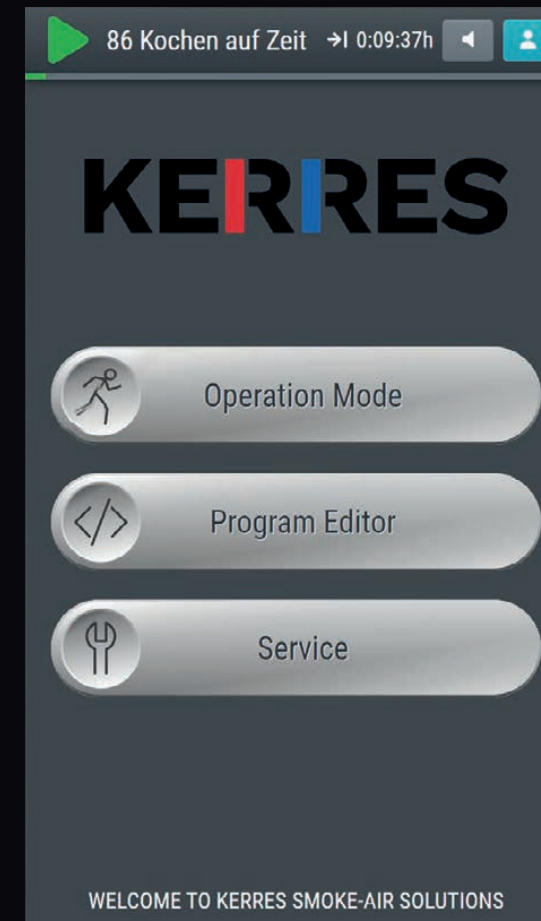


All Kerres systems are modular, offering the advantage of easily adjusting your production to meet desired output. With the newly developed KERRES Smart Control, select the desired treatment type and process seamlessly. This ensures that a KERRES system grows with your success and perfectly adapts to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

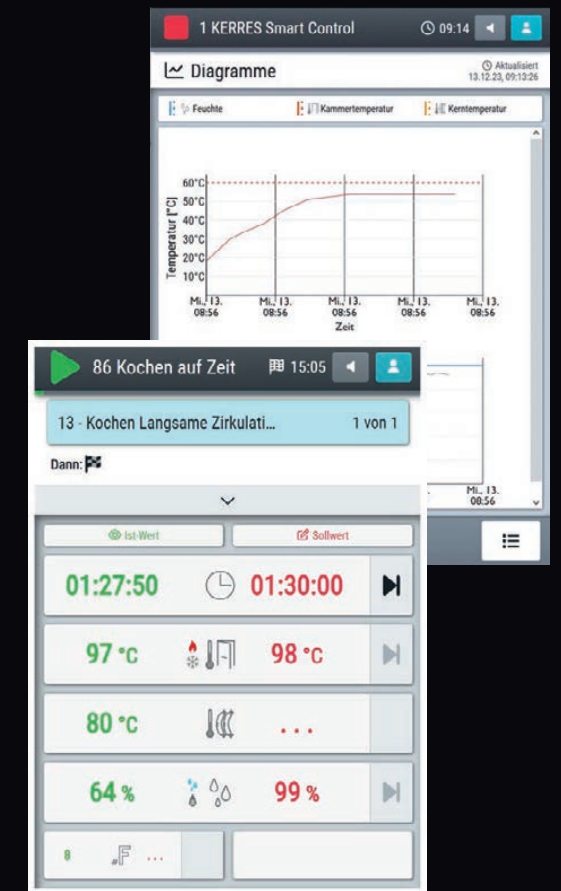
In addition, when smoking, the smoke is generated in a separate chamber allowing all types of medium to be used – sawdust, wood chips, friction and liquid smoke.

→ [WWW.KERRES-GROUP.DE/EN/HYBRID-AIR-TECHNOLOGY](http://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.



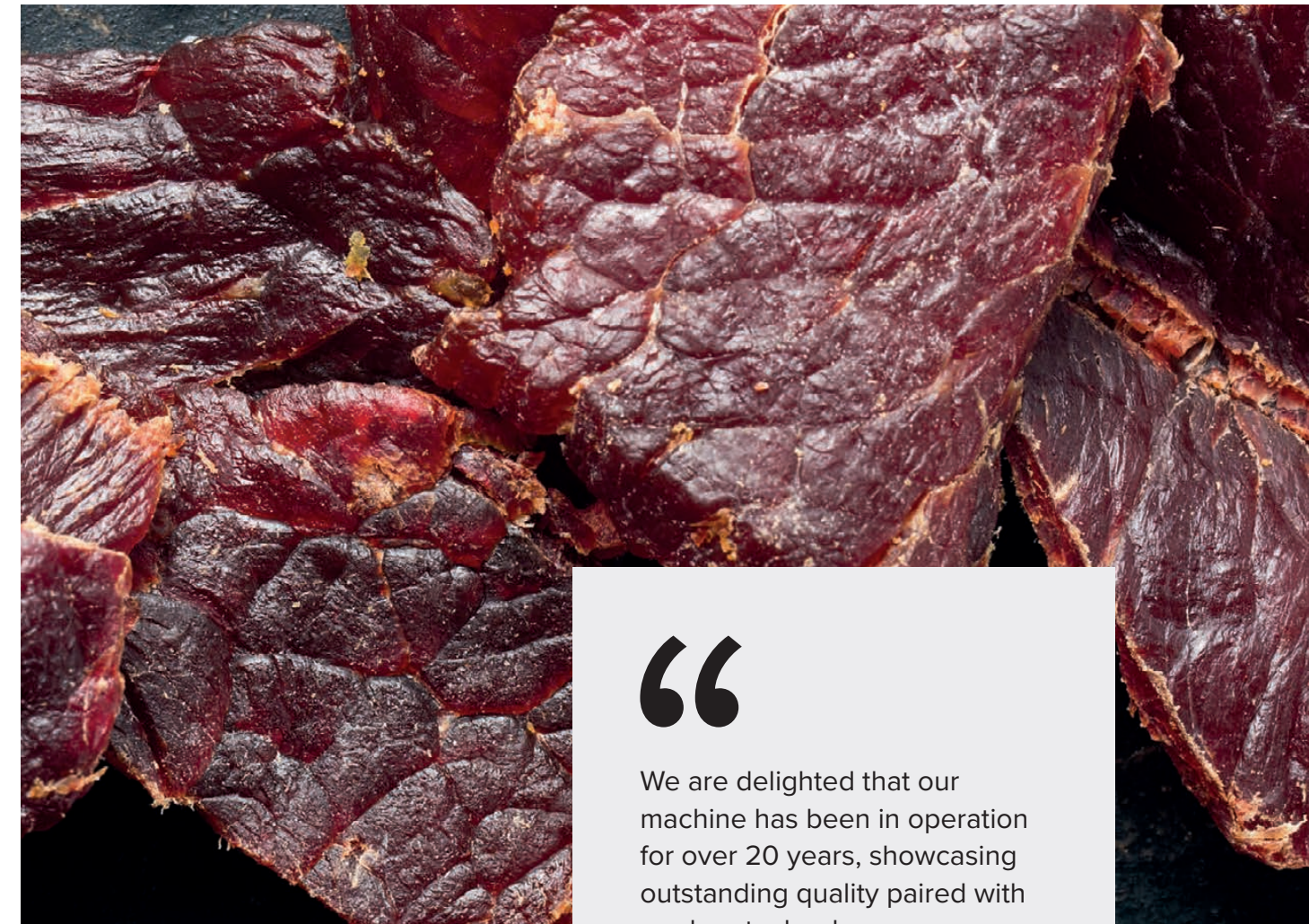


For drying, smoking, simmering, cooking, maturing, sweating, showering, and any other thermal process, a KERRES universal system has you covered. When your aim is to enhance meat, sausage, or fish, you're always well-equipped with a KERRES universal system.

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](http://WWW.KERRES-GROUP.DE/EN/INDUSTRY/UNIVERSAL-SYSTEMS)

# Universal Systems



“

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

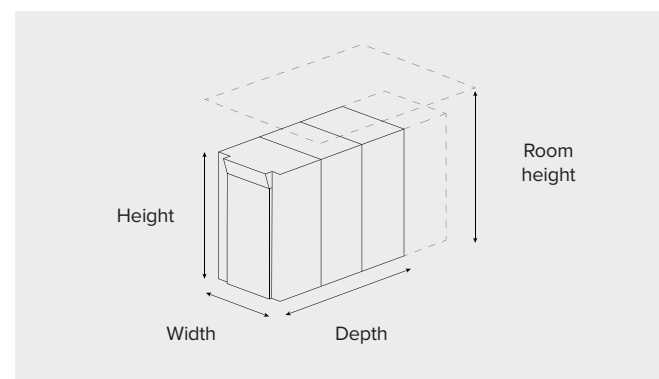
### Options

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

## UNIVERSAL SYSTEMS

### Heating

| Trolley<br>Quantity | System<br>Type | Electric                       |                                 |                                  | Steam            |                                 |                                  | Gas                             |                                 |                                  |
|---------------------|----------------|--------------------------------|---------------------------------|----------------------------------|------------------|---------------------------------|----------------------------------|---------------------------------|---------------------------------|----------------------------------|
|                     |                | Max. KW<br>Heating<br>capacity | Max. °C<br>Temperature<br>range | KW<br>Connected<br>load<br>Total | kg/h<br>HP<br>LP | Max. °C<br>Temperature<br>range | KW<br>Connected<br>load<br>Total | Max. KW<br>output<br>Gas burner | Max. °C<br>Temperature<br>range | KW<br>Connected<br>load<br>Total |
| 2                   | HS 2850        | 64.8                           | up to 120                       | 76                               | 100              | up to 120                       | 19                               | 71.4                            | up to 120                       | 19                               |
| 3                   | HS 2850        | 97.2                           | up to 120                       | 114                              | 150              | up to 120                       | 28                               | 107.4                           | up to 120                       | 28                               |
| 4                   | HS 2850        | 129.6                          | up to 120                       | 152                              | 200              | up to 120                       | 36                               | 142.8                           | up to 120                       | 36                               |
| 5                   | HS 2850        | 162                            | up to 120                       | 189.5                            | 250              | up to 120                       | 45                               | 178.8                           | up to 120                       | 45                               |
| 6                   | HS 2850        | 194.4                          | up to 120                       | 227                              | 300              | up to 120                       | 54                               | 214.8                           | up to 120                       | 54                               |
| 7                   | HS 2850        | 226.8                          | up to 120                       | 265                              | 350              | up to 120                       | 63                               | –                               | –                               | –                                |
| 8                   | HS 2850        | 259.2                          | up to 120                       | 303                              | 400              | up to 120                       | 72                               | –                               | –                               | –                                |



### Dimensions

| Trolley<br>Quantity | System<br>Type | Dimensions             | Installation |
|---------------------|----------------|------------------------|--------------|
|                     |                | Width x depth x height | Room height  |
| 2                   | HS 2850        | 168 x 235 x 324 cm     | 380 cm       |
| 3                   | HS 2850        | 168 x 345 x 324 cm     | 380 cm       |
| 4                   | HS 2850        | 168 x 455 x 324 cm     | 380 cm       |
| 5                   | HS 2850        | 168 x 565 x 324 cm     | 380 cm       |
| 6                   | HS 2850        | 168 x 675 x 324 cm     | 380 cm       |
| 7                   | HS 2850        | 168 x 785 x 324 cm     | 380 cm       |
| 8                   | HS 2850        | 168 x 895 x 324 cm     | 380 cm       |

### Dimensions smoke trolley HS

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

### Consumption

| Trolley<br>Quantity | System<br>Type | Water consumption<br>(with shower) | Compressed air<br>consumption |
|---------------------|----------------|------------------------------------|-------------------------------|
|                     |                | L/min. at 3 bar                    | L/min.                        |
| 2                   | HS 2850        | 36                                 | 260                           |
| 3                   | HS 2850        | 54                                 | 390                           |
| 4                   | HS 2850        | 72                                 | 520                           |
| 5                   | HS 2850        | 90                                 | 650                           |
| 6                   | HS 2850        | 108                                | 780                           |
| 7                   | HS 2850        | 126                                | 910                           |
| 8                   | HS 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

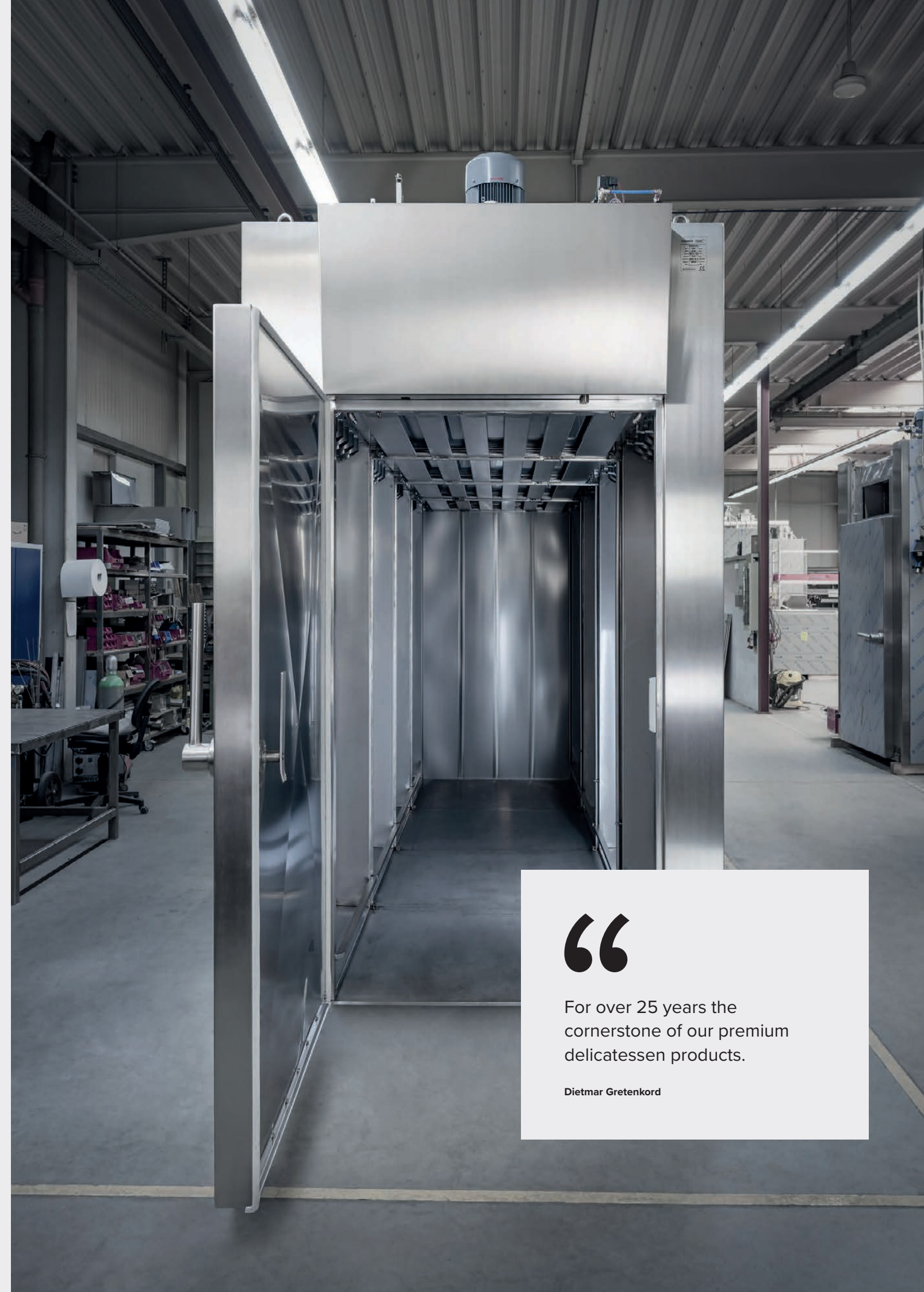


# Baking Systems



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](http://WWW.KERRES-GROUP.DE/EN/INDUSTRY/BAKING-SYSTEMS)



“

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

Dietmar Gretenkord





Standard equipment

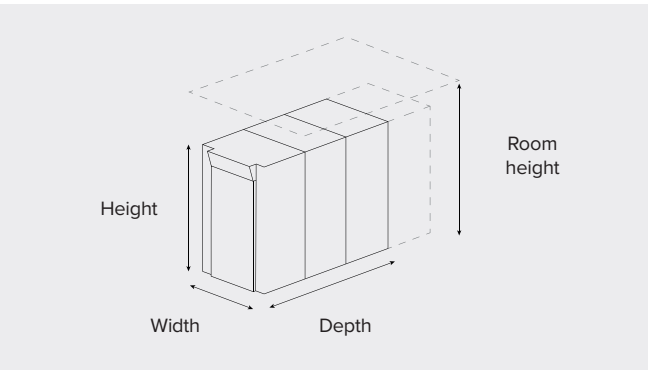
- Control system: KERRES Smart Control
- Motor power: 3.0 kW
- Material: V2A stainless steel
- Fully thermally insulated and ready for connection
- Uniform heat treatment through horizontal and vertical air flow
- Adjustable automatic interval injection for generating your own steam during cooking and 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<br>Quantity | System<br>Type | Electric                       |                                 |                                  |
|---------------------|----------------|--------------------------------|---------------------------------|----------------------------------|
|                     |                | Max. KW<br>Heating<br>capacity | Max. °C<br>Temperature<br>range | KW<br>Connected<br>load<br>Total |
| 1                   | HS-BK 1950/1   | 37.8                           | 200                             | 41.5                             |
| 1                   | HS-BK 2250/1   | 48.6                           | 200                             | 54                               |
| 1                   | HS-BK 2850/1   | 54                             | 200                             | 60                               |
| 2                   | HS-BK 2850/2   | 108                            | 200                             | 119                              |



Dimensions

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

Dimensions baking trolley HS-BK

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

Consumption

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

Typical treatment processes

- Baking
- Roasting

Possible applications

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





“

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.

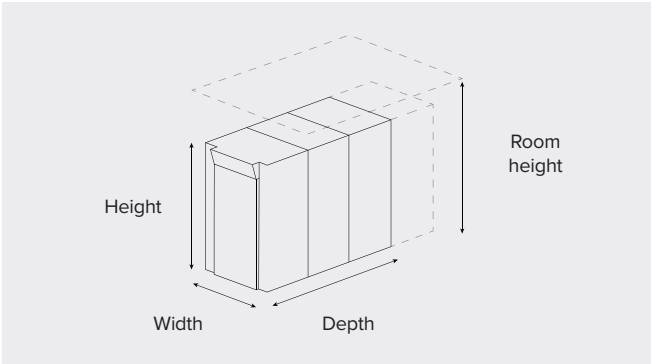
→ [WWW.KERRES-GROUP.DE/EN/INDUSTRY/COOKING-SYSTEMS](http://WWW.KERRES-GROUP.DE/EN/INDUSTRY/COOKING-SYSTEMS)





Heating

| Trolley<br>Quantity | System<br>Type | Electric                       |                                 |                               | Steam            |                                 |                               |
|---------------------|----------------|--------------------------------|---------------------------------|-------------------------------|------------------|---------------------------------|-------------------------------|
|                     |                | Max. KW<br>Heating<br>capacity | Max. °C<br>Temperature<br>range | KW<br>Connected load<br>Total | kg/h<br>HP<br>LP | Max. °C<br>Temperature<br>range | KW<br>Connected load<br>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                            |



Consumption

| Trolley<br>Quantity | System<br>Type | Water consumption<br>(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                                |

Dimensions

| Trolley<br>Quantity | System<br>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<br>lying | Quantity<br>hanging |
| 2800 | 101-107 x 103 x 202 cm<br>39-42 x 40 x 80 inch | 22                | 7                   |

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)

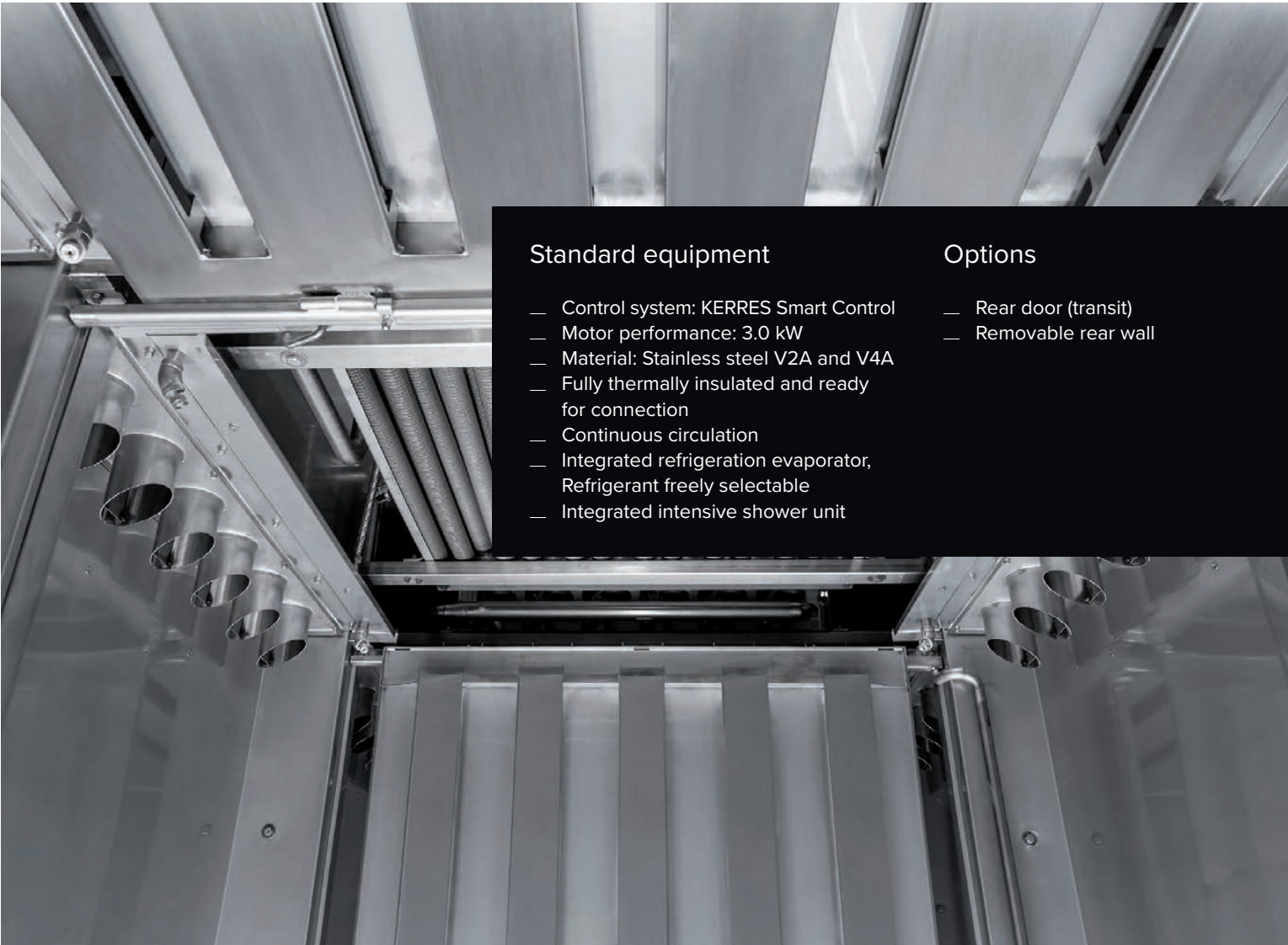
Typical treatment processes

- 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   | Options  |
|--|--|
| <ul style="list-style-type: none"> <li>Control system: KERRES Smart Control</li> <li>Motor performance: 3.0 kW</li> <li>Material: Stainless steel V2A and V4A</li> <li>Fully thermally insulated and ready for connection</li> <li>Continuous circulation</li> <li>Integrated refrigeration evaporator, Refrigerant freely selectable</li> <li>Integrated intensive shower unit</li> </ul> | <ul style="list-style-type: none"> <li>Rear door (transit)</li> <li>Removable rear wall</li> </ul> |

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

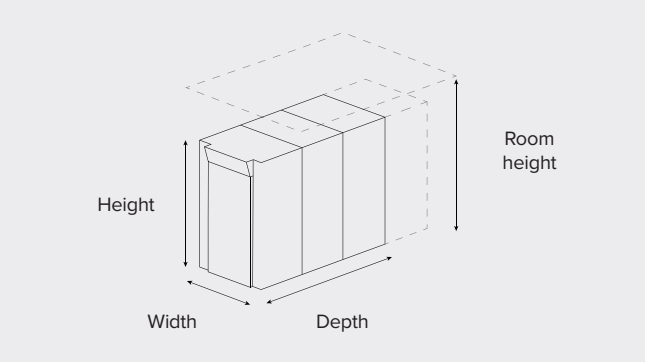
for packaging. The air cooling process is facilitated through a monitored and controlled circulation system, managed by KERRES Smart Control.

→ [WWW.KERRES-GROUP.DE/EN/INDUSTRY/SHOWER-AND-INTENSIVE-COOLING](http://WWW.KERRES-GROUP.DE/EN/INDUSTRY/SHOWER-AND-INTENSIVE-COOLING)

# Shower and Intensive Cooling

## SHOWER AND INTENSIVE-COOLING

| Heating          |             |                             |                          |                         |
|------------------|-------------|-----------------------------|--------------------------|-------------------------|
| Trolley Quantity | System Type | Max. KW Cooling performance | Max. °C Core temperature | KW Connected load Total |
| 1                | IKK 2850 1  | 17                          | 7                        | 3.5                     |
| 2                | IKK 2850 2  | 34                          | 7                        | 6.5                     |
| 3                | IKK 2850 3  | 51                          | 7                        | 9.5                     |
| 4                | IKK 2850 4  | 68                          | 7                        | 12.5                    |
| 5                | IKK 2850 5  | 85                          | 7                        | 15.5                    |
| 6                | IKK 2850 6  | 102                         | 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 lying hanging |
| Standard                     |  |                               |
| 2850                         | 101-107 x 103 x 202 cm<br>39-42 x 40 x 80 inch | 22 7                          |

| Consumption      |             |                                   |
|------------------|-------------|-----------------------------------|
| Trolley Quantity | System Type | Water consumption 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

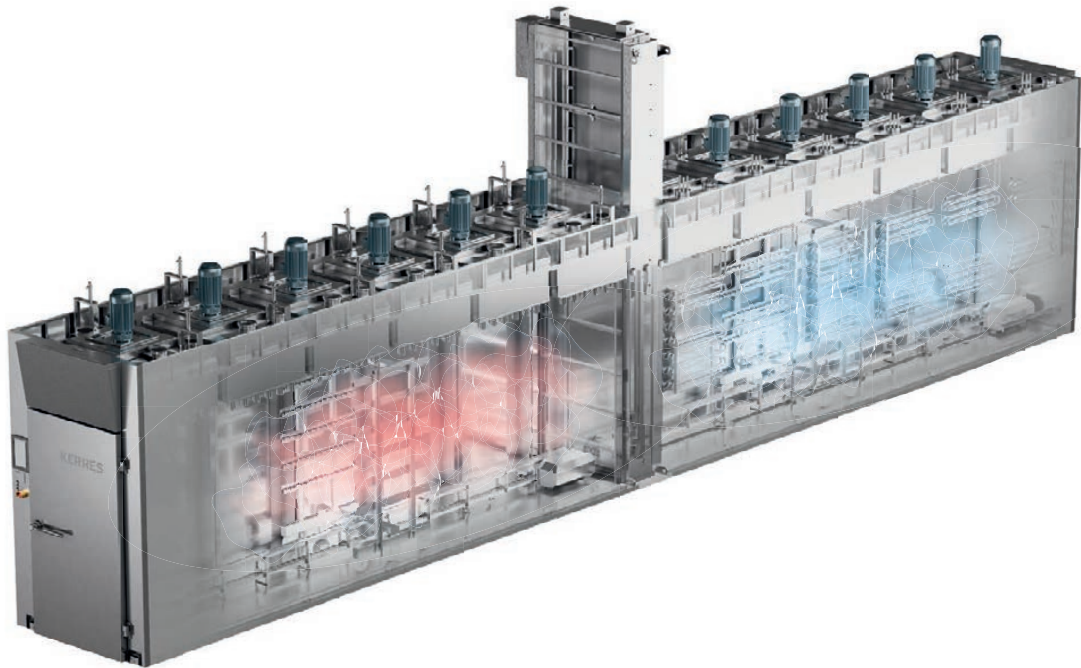


“

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](http://WWW.KERRES-GROUP.DE/EN/INDUSTRY/SEMI-CONTINUOUS-SYSTEMS)



| Heating             |                       |                                |                                |                                 |                               |                  |                                 |                               |
|---------------------|-----------------------|--------------------------------|--------------------------------|---------------------------------|-------------------------------|------------------|---------------------------------|-------------------------------|
| Trolley<br>Quantity | System<br>HKT<br>Type | Electric                       |                                |                                 |                               | Steam            |                                 |                               |
|                     |                       | Max. KW<br>Heating<br>capacity | Max. KW<br>Cooling<br>capacity | Max. °C<br>Temperature<br>range | KW<br>Connected load<br>Total | kg/h<br>HP<br>LP | Max. °C<br>Temperature<br>range | KW<br>Connected load<br>Total |
| 3+3                 | HS 2850<br>IKK 2850   | 97.2                           | 51                             | up to 120                       | 124                           | 150              | up to 120                       | 37                            |
| 4+4                 | HS 2850<br>IKK 2850   | 129,6                          | 68                             | up to 120                       | 164                           | 200              | up to 120                       | 49                            |
| 5+5                 | HS 2850<br>IKK 2850   | 162                            | 85                             | up to 120                       | 204                           | 250              | up to 120                       | 60                            |
| 6+6                 | HS 2850<br>IKK 2850   | 194.4                          | 102                            | up to 120                       | 245                           | 300              | up to 120                       | 72                            |
| 7+7                 | HS 2850<br>IKK 2850   | 226.8                          | 119                            | up to 120                       | 285                           | 350              | up to 120                       | 84                            |
| 8+8                 | HS 2850<br>IKK 2850   | 259.2                          | 136                            | up to 120                       | 326                           | 400              | up to 120                       | 95                            |

| Standard equipment                     |                           |   | Options   |                                    |   |
|--|---------------------------|---|---|------------------------------------|---|
| — Control system: KERRES Smart Control | — Power per chamber: 5 kW | — Material: Stainless steel V2A and V4A | — Frequency converter, switch box laterally suspended, fully thermally isolated, ready for connection | — Horizontal and vertical air flow | — Interval automatic injection and integrated moisture measuring device |
|  |                           |   |   | — Foam cleaning system integrated  |   |
|  |                           |   |   | — Rear door (transit)              | — Cooling shower  |
|  |                           |   |   | — Sight glass (porthole)           | — Auxiliary heating   |

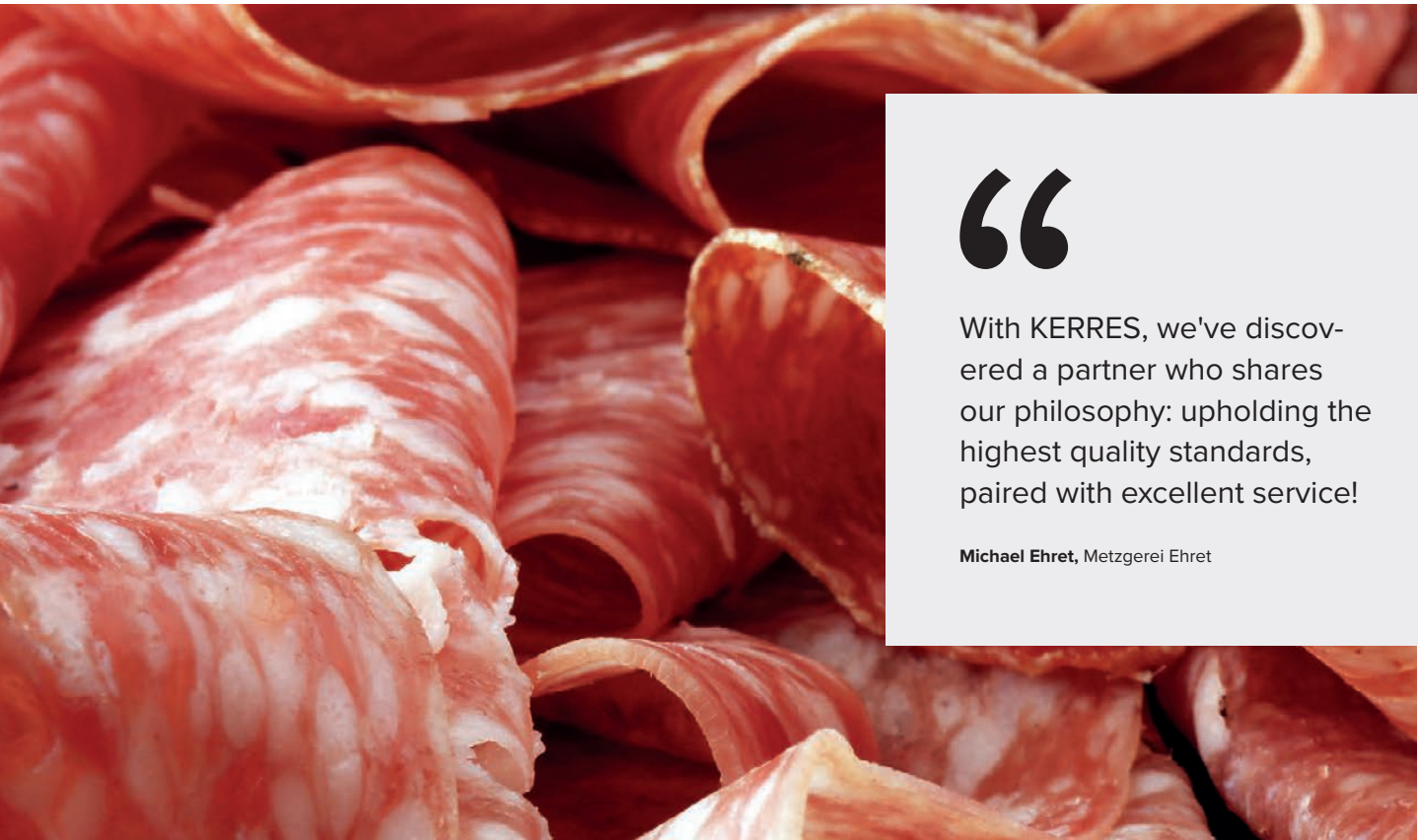
| Dimensions          |                       |  |                             |
|---------------------|-----------------------|--|-----------------------------|
| Trolley<br>Quantity | System<br>HKT<br>Type | Dimensions<br>Width x depth x height     | Installation<br>Room height |
| 3+3                 | HS 2850<br>IKK 2850   | 168 x 345 x 324 cm<br>168 x 345 x 320 cm | 490 cm                      |
| 4+4                 | HS 2850<br>IKK 2850   | 168 x 455 x 324 cm<br>168 x 455 x 320 cm | 490 cm                      |
| 5+5                 | HS 2850<br>IKK 2850   | 168 x 565 x 324 cm<br>168 x 565 x 320 cm | 490 cm                      |
| 6+6                 | HS 2850<br>IKK 2850   | 168 x 675 x 324 cm<br>168 x 675 x 320 cm | 490 cm                      |
| 7+7                 | HS 2850<br>IKK 2850   | 168 x 785 x 324 cm<br>168 x 785 x 320 cm | 490 cm                      |
| 8+8                 | HS 2850<br>IKK 2850   | 168 x 895 x 324 cm<br>168 x 895 x 320 cm | 490 cm                      |

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

| Consumption         |                       |   |  |
|---------------------|-----------------------|---|--|
| Trolley<br>Quantity | System<br>HKT<br>Type | Water consumption<br>(with<br>showering process)<br>L/min. at 3 bar | Compressed<br>air<br>consumption<br>L/min. |
| 3+3                 | HS 2850<br>IKK 2850   | 108   | 390  |
| 4+4                 | HS 2850<br>IKK 2850   | 144   | 520  |
| 5+5                 | HS 2850<br>IKK 2850   | 180   | 650  |
| 6+6                 | HS 2850<br>IKK 2850   | 216   | 780  |
| 7+7                 | HS 2850<br>IKK 2850   | 252   | 910  |
| 8+8                 | HS 2850<br>IKK 2850   | 288   | 1.040                                      |

| Typical treatment processes |                  |
|-----------------------------|------------------|
| — Drying                    | — Baking         |
| — Smoking                   | — Maturing       |
| — Simmering                 | — Sweating       |
| — Cooking                   |                  |
| Possible applications       |                  |
| — Sausage                   | — Vegetarian     |
| — Meat                      | — Pet food       |
| — Poultry                   | — Dairy products |
| — Fish                      |                  |





“

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.

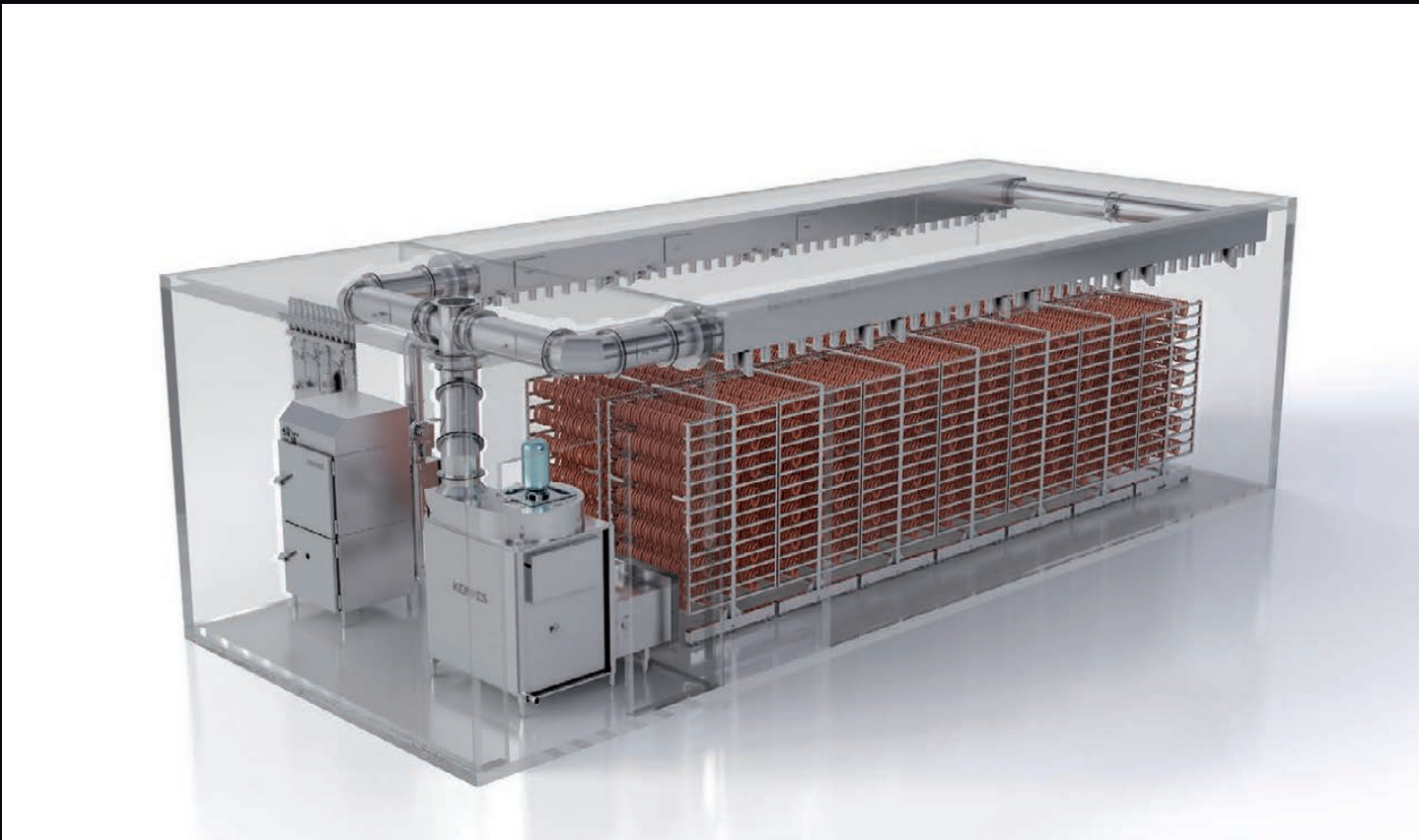
KERRES air conditioning systems delicately enhance your meat, fish, cheese, and sausage products with fully automated precision. Throughout the uniform product maturation process, the natural flavors, taste, appearance, and color of the food remain intact. This is made possible by innovative KERRES technology, 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](http://WWW.KERRES-GROUP.DE/EN/INDUSTRY/CLIMATE-CONTROL-SYSTEMS)

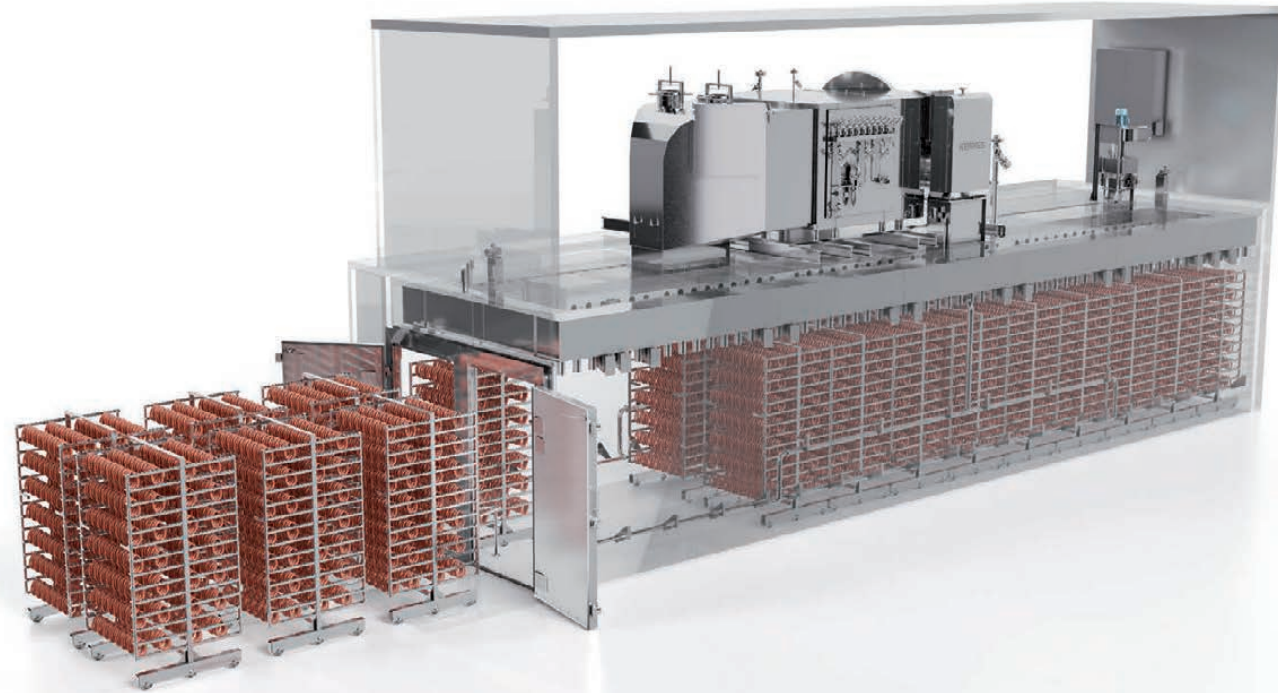


# KRA

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
- Available smoke generators
  - Sawdust (RE)
  - Friction smoke (RR)
- 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

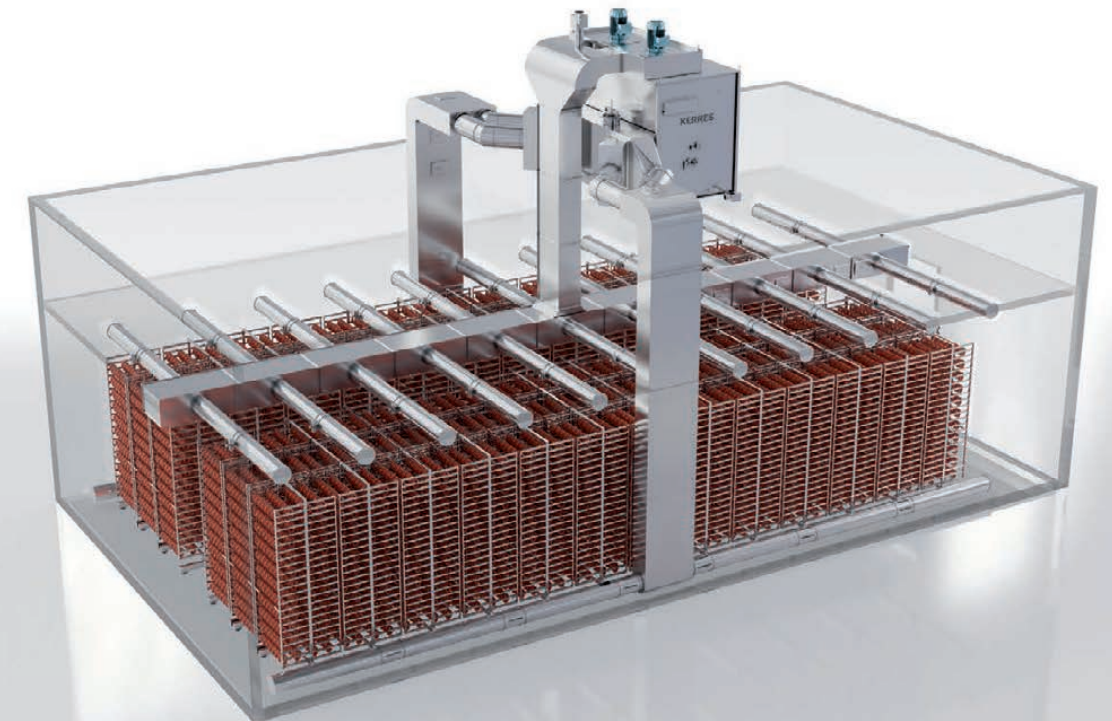




## KFA

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



## KNA

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](http://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

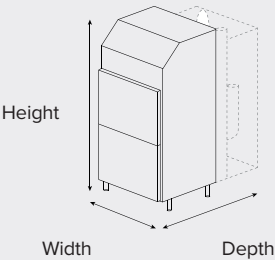
- Sawdust smoulder smoke generators
- Hot and cold smoking
- Sawdust, grain size 0.75-2 mm
- Electric sawdust ignition
- Fully automatic smoke generation

### 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)



Smoke production

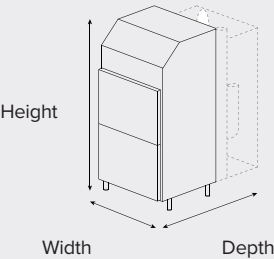
- Wood chip smoke generator, grain size 8-16 mm
- Automatic electric ignition
- Fully automatic smoke production

Typical treatment processes

- Hot and cold smoking

Possible applications

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



Dimensions and consumption values

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



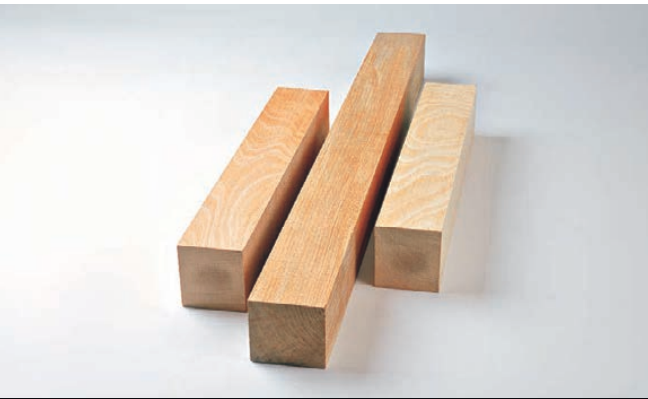
RR 2000 FOR FRICTION WOOD

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

Options

- Exhaust air-reduced (open) system



Smoke production

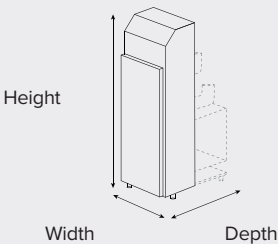
- Friction wood (hardwood) 75x75x1000
- Automatic electric ignition
- Fully automatic smoke production

Typical treatment processes

- Hot and cold smoking

Possible applications

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



Dimensions and consumption values

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







POULTRY



MEAT PRODUCTS



CHEESE

# Applications



FISH



VEGGIE

Our innovative solutions set new standards in food processing and cover a wide range of product categories.

With our many years of experience in thermal processes such as drying, smoking, cooking, baking, maturing, and cooling, we develop tailor-made systems that integrate seamlessly into existing production workflows.

In doing so, we optimize performance, increase yield, and ensure consistently high product quality.

**GREAT TASTE  
AND HIGH YIELD  
ARE THE RESULT  
OF CONSISTENT  
QUALITY.**



SNACKS



PET FOOD

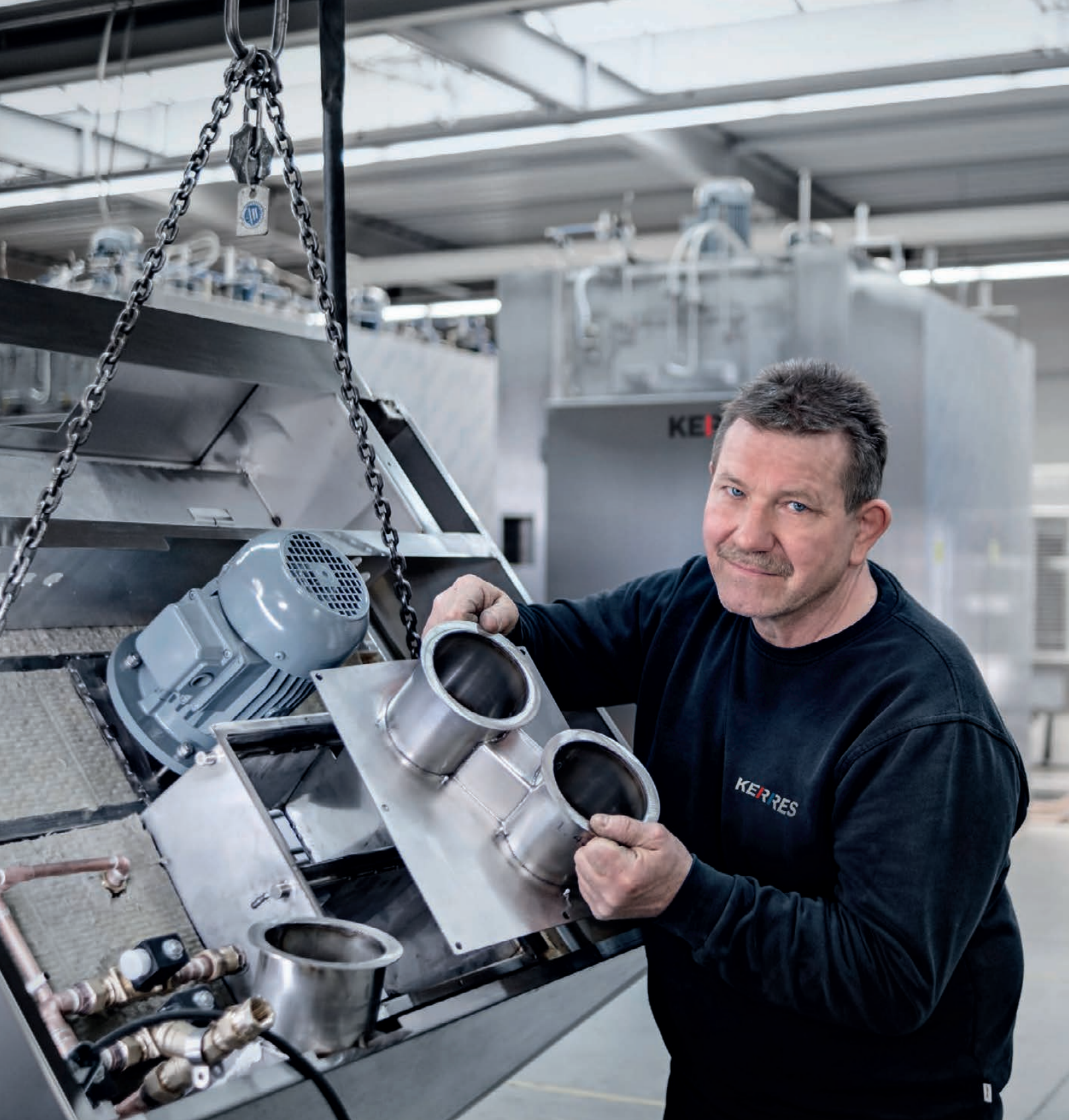


# OUR PASSION FUELS THE SUCCESS OF OUR CUSTOMERS.

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





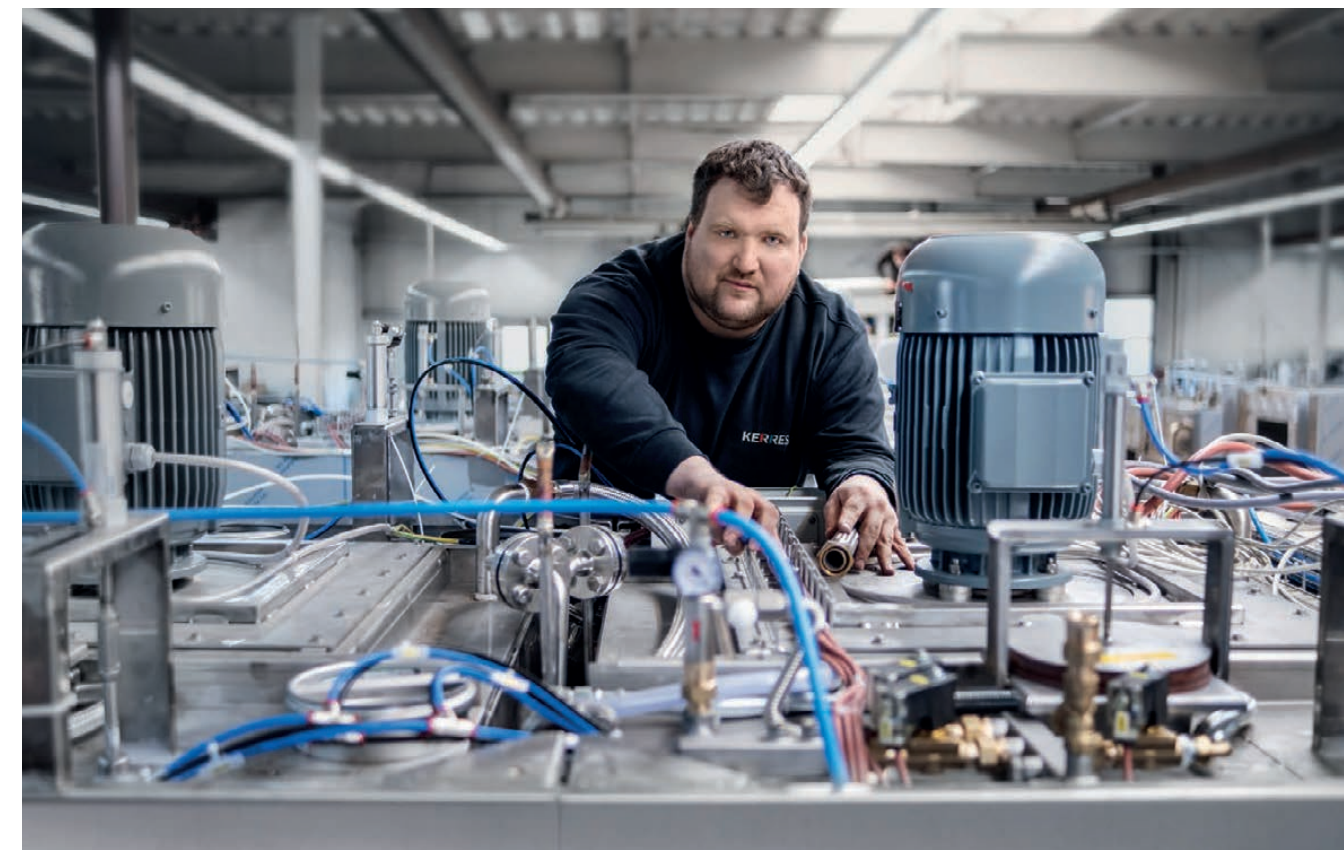
**OUR SYSTEMS ARE BUILT WITH TIME HONORED TRADITION AND INNOVATIVE SPIRIT, FUELED BY PASSION. COUPLED WITH OUR STEADFAST COMMITMENT TO RELIABLE SERVICE, WE ENSURE YOUR SATISFACTION.**

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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71522 Backnang – Germany

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