



KERRES
Smoke Air®

Stand-alone indoor Conditioning Unit KSG

Start now with your own salami and raw ham products
Optimal climate for raw sausage and raw cured products

Clima stand-alone unit is for rooms from 3 m² to 15 m² for ripening, maturing, drying and storage for all raw sausage and raw cured products suitable.

The device needs 1 m² space and can provide a constant slow circulating room air in suitable, insulated rooms, circulating the air between 12 to 26°C with a humidity of 74 -90%. Thus an optimal climate for all raw sausages as Salami, Landjäger, as well as all raw bacon, raw ham and smoked meat products can be achieved.

The device can be connected to existing cooling connection systems or to an external cooling unit.

All standard cooling medium are usable.

The dehumidification performance is up about 50 liters/day, ranging for a charge of up to 1600 kg of product.

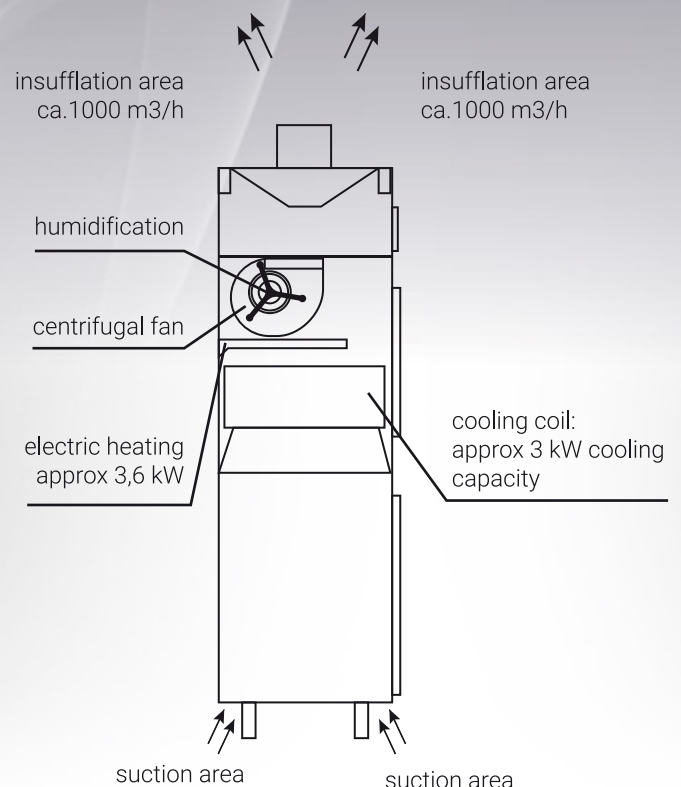
This allows you to give your different products at any time an unique taste.

The clima stand-alone unit is controlled by an electronic control with single-step system.

The condensate can be connected into the waste water network or exited via a waste water tank.

Your benefit:

- For rooms up to 15 m² or 8 trucks/ 1,6 tons
- Temperatur range between 12 and 26°C
- Simple operation
- For humidity level between 74 – 90 %
- Built-in cooling unit
- Completely made out of stainless steel
- Dimensions: depth 700 mm, width 1000 mm, height 2200mm



KERRES
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