

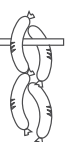


# HYBRID SMOKE

**NEW**

Fully automatic universal smokehouse  
Vollautomatische Universalanlagen

**HS 2850**



Drying / Smoking / Dry Cooking / Roasting / Cooking / Maturing / Fermenting / Showering  
Trocknen / Räuchern / Garen / Braten / Kochen / Reifen / Schwitzen / Duschen

# Fully automatic universal smokehouse Vollautomatische Universalanlagen

**The HYBRID Smoke 2850 is a fully automatic universal smokehouse system with the focus on full modularity.**

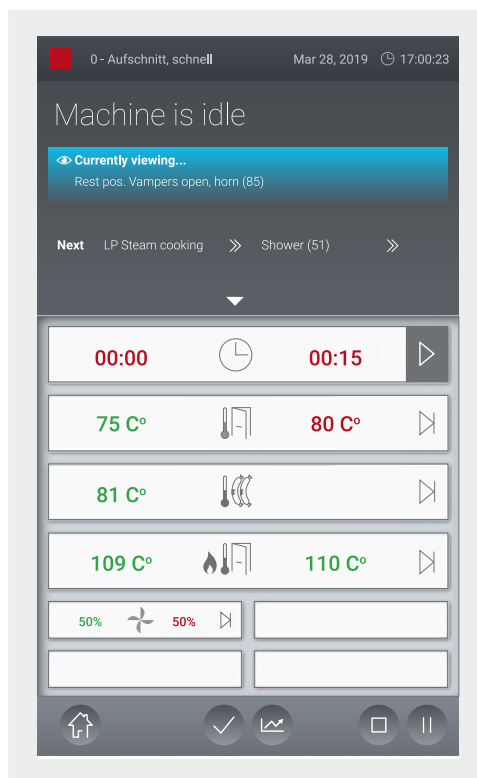
At any time it can be expanded for higher production. Even the heating system (electricity, steam, oil, gas) can be changed years after installation. Every smoke system (sawdust, woodchip, friction smoke and liquid smoke) is applicable.

**HYBRID Smoke 2850 ist ein vollautomatisches, universelles Räuchersystem mit dem Fokus auf vollständiger Modularität.**

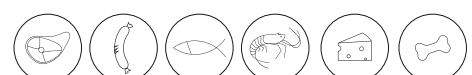
Das System kann jederzeit für eine höhere Produktion erweitert werden. Sogar das Heizungssystem (Strom, Dampf, Öl, Gas) kann Jahre nach der Installation geändert werden. Jedes Rauchsystem (Sägemehl, Holzhackschnitzel, Reiberauch und Flüssigrauch) ist anwendbar.

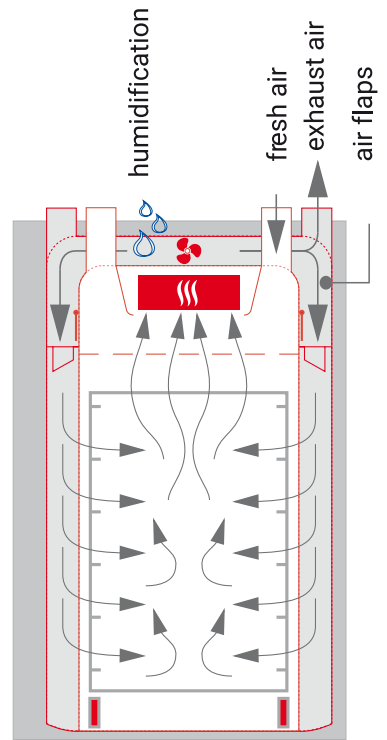
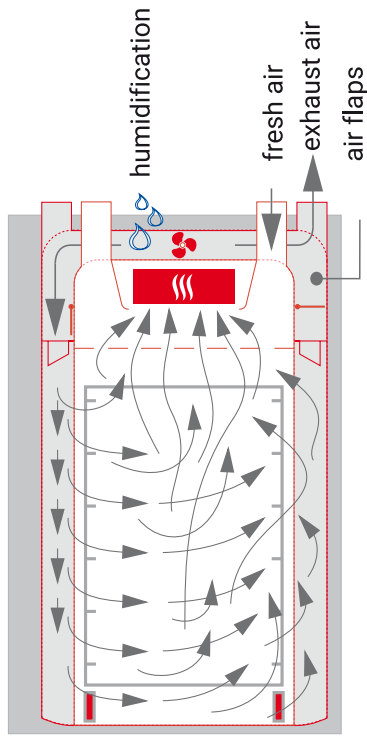
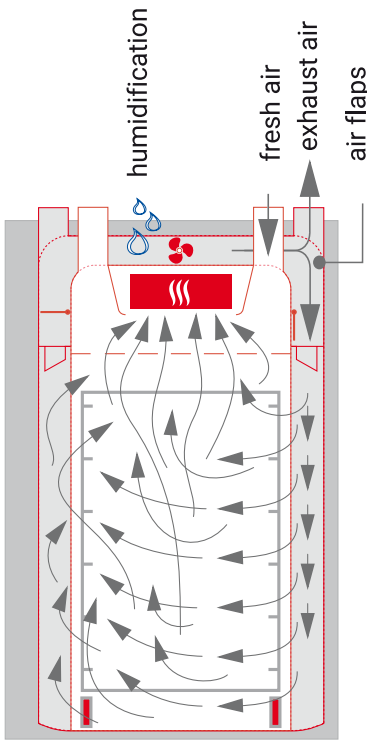
**The new developed KCS meets the highest requirements of the Food Processing Industry.**

**Die neu entwickelte Steuerung KCS erfüllt die höchsten Ansprüche der Lebensmittelindustrie.**



- The touchscreen is made of stainless materials, water- and hit-proofed and comes in HD resolution.
- The innovative user software allows a quick and easy operating of the system
- Advanced documentation of the process for highest demands
- BUS system for the components ensures a staple production
- Der Touchscreen besteht aus rostfreien Materialien, ist wasserdicht und stoßfest und verfügt über eine HD-Auflösung
- Die innovative Anwendersoftware ermöglicht eine schnelle und einfache Bedienung des Systems
- Professionelle Dokumentation des Prozesses für höchste Ansprüche
- Das BUS-System für die Komponenten ermöglicht eine Stapelproduktion

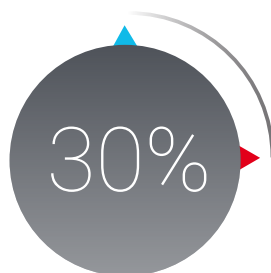




Technical data	2850/1	2850/2	2850/3	2850/4	2850/5	2850/6
<b>Energy consumption</b>						
electricity kW	35	70	105	140	175	210
steam kg	50	100	150	200	250	300
<b>Stock length, cm (max.)</b>	100	100	100	100	100	100
<b>Minimum room height, cm</b>	380	380	380	380	380	380
<b>Capacity, kg</b>	160-400	320-800	480-1200	640-1600	640-1600	800-2000

Technische Daten	2850/1	2850/2	2850/3	2850/4	2850/5	2850/6
<b>Energiebedarf,</b>						
Elektro kW	35	70	105	140	175	210
Dampf kg	50	100	150	200	250	300
<b>Stocklänge, cm (max.)</b>	100	100	100	100	100	100
<b>Mindestraumhöhe, cm</b>	380	380	380	380	380	380
<b>Fassungsvermögen, kg</b>	160-400	320-800	480-1200	640-1600	640-1600	800-2000

Up to **30% faster** process times with the KERRES hybrid system!



Bis zu **30% schnellere** Prozesszeiten mit dem KERRES Hybridsystem!



## 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.



**Meat / Fleisch**



**Fish / Fisch**



**Sausages / Wurstwaren**



**Fine Food / Feinkost**



**Dairy products / Milchprodukte**



**Pet food / Tiernahrung**

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

info@kerres-group.de

**www.kerres-group.de**