

Universal smoke house UK fish 5000 BG - G 505H



The shown machine got additional equipment with extra charge.



taste the quality



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1 Chamber with gas heating system

1.1. Specification

Type:	AIRMASTER UK 5000
Scopes:	DRYING • HOT SMOKING • COLD SMOKING • HOT AIR COOKING • CONSERVING • DEFROSTING For HOT SMOKING of trout, eel, halibut, mackerel, smoked hadock roll, sprats etc. and cold smoking of salmon, salmon trout, herring, codfish, kippers etc.
Charging-system:	Loading by 2 travelling ground chamber carts, size 1000x1000x2000 mm.
Capacity: (samples)	For salmon fillets of approx. 1,200 g, 12 fillets fit on one grate. 216 salmon fillets per cart can be placed on 18 grates. Total loading capacity with 2 carts thus 2 x 260 kg = 432 Stück = 520kg. For hot smoked trout , 800 - 900 pieces can be hung up per cart. Total loading capacity with 2 carts thus 1600 - 1800 Stück. For mackerel fillets of approx. 160 g, 70 fillets fit on one grate. 1,260 fillets per cart can be placed on 18 grates. Total loading capacity with 2 carts thus 2 x 202 kg = 2520 Stück = 404kg. For whole mackerels (hanging) of approx. 350 g, there are 12 fish on one smoke staff, 12 smoke staffs per tray, 5 trays per cart. Total loading capacity with 2 carts thus 1,440 fish with a total of 1440 Stück = 504kg.

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Functioning: With its technologically superb air recirculation system, the AIRMASTER guarantees maximum performance and short processing times for optimal product quality.

The air treatment unit with the high-performance fans, heating register and humidifying equipment is integrated into the head section of the plant. The treatment air is heated, cooled, dried or humidified here. According to the treatment process, fresh air or smoke is added. This treated air is blown into the treating chamber with special jets.

The AIRMASTER air routing is designed so that the selected air volume produces a strongly turbulent air flow which guarantees a uniform treatment of the wares.

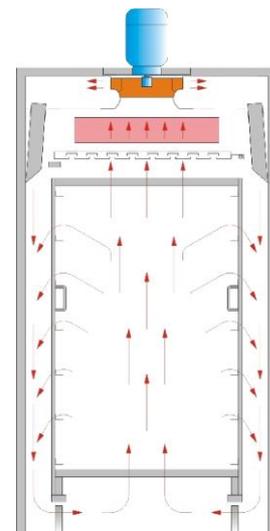
The AIRMASTER offers versatile treatment options. The preselected working programs are automatically regulated by various settings of the tightly-closing fresh air and exhaust flaps.

The treatment processes are programmed by entering a treatment temperature, relative humidity, processing time or a desired product core temperature.

A product-friendly delta-T treatment is also possible at every program step.

After the end of a program cycle, the treatment air is evacuated before the chamber door is opened. In addition, the fresh air and exhaust flaps open with a pneumatic cylinder in order to permit air exchange.

The goods can then also be cooled down to a desired core temperature with a built-in cooling shower with finely sprayed cooling water (optional equipment: automatic door opening, cooling shower).



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Construction: 2 Chamber parts in stable, tightly welded modular design, manufactured completely of nickel chrome steel Mat. No. 1.4301 (not element construction). Chamber bottom with sufficient loading capacity and integrated access ramp for easy loading of the chamber carts. Possible irregularities of the on-site ground conditions can be compensated with stable adjustable feet.

The AIRMASTER exclusively employs high-quality products of German manufacture for parts subject to a lot of wear and tear such as motors, water and air valves, pneumatic cylinders, chamber enclosure, etc.

Door: The front module has a fully isolated block door mounted on massive stainless steel hinges. High-capacity snap fasteners (stainless steel) with heavy contact pressure springs permit the doors to be easily closed. The special seal of silicone rubber inserted in the seam of the door guarantees a secure seal. According to the regulations, the block door can also be opened from the inside.



Entrance door stop: DIN right (upon request, DIN left also deliverable).

Insulation: Special insulation ROCKWOOL RPBg in AS quality is laid in two staggered layers between the interior and exterior wall (insulating material thickness: 60 mm). Thermal bridges are almost completely avoided.

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- Heating-system:** A gas blower burner for natural gas or liquified gas is integrated in the intake zone of the fans. The burner flame heats a heat exchanger which is manufactured of high heat-resistant nickel chrome steel. Maximum efficiency with the smallest exhaust gas losses is achieved by the repeated redirection of the heating gas. Normal configuration for chamber temperatures up to approx. 150°C. The burner exhaust gasses must be directed out a separate chimney.
- Humidification:** Water spraying, clocked with special jets, for the live steam generation. The fine water fog is vaporized by the released heat of the heating register in the chamber. Connection to a hot water line is recommended.

1 2. Technical Data

- Heating capacity:** 60,00 kW
- Volume of air circulation:** Volumetric flow max. 12000,00 m³/h
- Measurements:**
- | | |
|-----------|----------------------------------|
| Width: | 1455,00 mm |
| Length: | 2740,00 mm |
| Height 1: | 2630,00 mm (enclosure height) |
| Height 2: | 3300,00 mm (minimum room height) |
- For additional particulars, see dimension sheet or project drawing
- Water connection:** R 1", min. 4 bar water flow pressure (customer-provided water filter)
- Compressed air connection:** R 1/2" min. 6-8 bar, 300 l/min

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1 3. Chosen special options

- Cleaning-system**
COMFORT-Clean: Self-cleaning with fully automatic drainage with the plant control. For thorough cleaning, the chamber and all smoke-conducting channels are furnished with a threefold injector system for washing solution, water and air. While the cleaning agent is added, this is foamed up with the addition of compressed air. The cleaning agent is incorporated section by section. Fully automatic activation of the cleaning cycles with solenoid valves. Rotational moveable arms hurl the cleaning foam up into in all smoke-conducting channels, pipes and inaccessible corners of the chamber. Subsequently, the chamber is rinsed with clear water.
The cleaning system presupposes a minimum water flow pressure of 4 bar, for lower water pressure, we recommended the accessory: pump unit.
- Flap exchange system:** The circulating air is alternately blown in by means of a pneumatically controlled flap system for flat-lying goods or tightly loaded chamber carts. This enhances the turbulent air flow.
- Cooling evaporator:** The RecyclingSmokeCooler System, abbreviated RSC system, (middle cooling capacity approx. 32,00 kW) achieves an exhaust air reduced operation for smoking with simultaneously full drying efficiency. This is especially important for drying cold-smoked fish, i.e. salmon. The system can be switched from fresh air operation to cooled recirculated air operation.
RSC system consisting of:
- Air cooler made of stainless steel finned tubes, installed in a stable enclosure made of nickel chrome steel 1.4301
 - Pneumatically controlled 2/3 way bypass flap
 - Channel system between RSC system and chamber
- The cooler system is located outside the chamber according to the available space possibilities. The cooling supply is provided by the customer.

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2 Controls

2.1. Specification

Control type: UNICONTROL 2000 S

Construction: Programmable logic control, self-monitoring, menu-driven, network-capable measuring, control and monitoring facility for all process-engineering control operations of the AIRMASTER equipment.

Properties:

- Operation via clearly understandable membrane keyboard (acid and scratch-resistant)
- Brilliant 5.5" TFT color screen
- Very simple menu-driven operation
- Storage capacity of 99 programs of 20 steps each
- Can be networked for visualization and control according to HACCP
- Possibility of entering a definitive start date with time of day and date before every program start
- Core temperature automatic switchoff when preselected desired temperature is reached
- Regulation of the heating-up procedure with the Delta-T process
- Entry of a relative humidity in % or interval humidity for every program step
- Cyclic repetitions of program sections and programs
- Values can be adapted at any time during the program cycle
- Integrated real-time clock
- Activated keyboard disabling to protect against unauthorized interventions in the running program
- Recognition of sensor defects (interruption and short-circuit)
- Program memory preserved in the event of power failure
- Installed in an enclosure of nickel chrome steel
- Easy to clean water-tight control panel
- Serial interface RS232

Interfaces:

Functioning:



The microprocessor controls the temperatures, humidity values, work and pause times and forwards the control commands to the various switching elements of the equipment.

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3 Smoke generator

3 1. Specification

Type: MaxxSmoker G 505 H

Scope: Hot, warm and cold smoking

Smoking material: Chip shavings (granule size 4 - 12 mm)

Functioning: The MaxxSmoker G 505 H is a fully automatic smoke generator for smouldering beechwood chip shavings. The smoke generator works continuously and reliably with a shavings feeding unit with a geared motor, the targeted addition of the carbonized air by means of a special high- pressure blower (side-channel compressor). A very aromatic smoke results while smouldering due to the design characteristics of the smoke generator, which draws the fresh smoke through still unburned smoking material. All aroma-forming smoke components can thus develop. Due to a special ignition process, the required smoke is available very shortly after starting the smoke generator (approx. one minute). Thus no pre-ignition is necessary before beginning the smoking step. Three different smoke densities for various smoking applications can be entered at the control. The MaxxSmoker G 505 H works on the exhaust air reduced system with throttled fresh-air supply. This means that the smoking process only emits as much exhaust air to the chimney as fresh air is required for the smouldering. This permits economical smoking with minimal environmental burden.

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Construction: The Smoke Generator G 505 H is manufactured as a stable welded construction made completely of nickel chrome steel, 1.4301. Stable wall-thicknesses guarantee maximum loads. Sealed separation of the smoke generator into the lower air area - smouldering room area - chip shavings storage chamber. An inspection window provides a view into the carbonizing area of the smoke generator. The storage tank for the smoking material has a capacity of approx. 130 liters and is thus also designed for long-term cold smoking processes. A level sensor monitors the filling level in the storage container. At a low filling level, an acoustic signal requests the topping up of the storage container. A manual slide separates the chip shavings supply from the smoking area for cleaning processes. In order to guarantee safe operation without a fire hazard, a thermostatic fire monitoring is installed.



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3 2. Technical Data

Smoke capacity:	approx. 150 m ³ /h
Capacity of wood chip container:	130 liter
Electrical connection:	400V / 50Hz
Electrical power:	0.9 kW in operation 2.5 kW during the ignition time (2 minutes)
Measurements:	Width approx.: 550 mm Depth approx.: 1,000 mm Height approx.: 1,765 mm

3 3. Chosen special options

Smoke pipe system:	Flanges, smoke pipes and bends between chamber and smoke generator made of nickel chrome steel Material No. 1.4301 are furnished with special cleaning jets for fully automatic cleaning
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