

Anlagen für die Nahrungsmittelindustrie Installations for the Food Industry

Vapour-smoke generator R60 & R70

- Short smoking cycles
- Flavoured smoky taste
- Absolutely uniform and stable colour
- Dark smoke colours also possible if required
- Neglibly small quantities of carcinogenic substances
- Full smoke capacity in seconds
- Transport of the woodchips and precise portioning via stainless steel worm-gear
- Energy saving mode during non-working times
- By using water steam there is no open flame in the smoke generator

Vapour smoke - the technologically most up-to-date technique for hot and cold smoke

In the smoke generator water steam is superheated to approx. 400°C / 750°F, and afterwards pressed through beech wood chips.

Depending on the selected temperature a smoke of mild or strong intensity is produced. The wet vapour-smoke is transferred in the smoke house onto the cooler smoked product by condensation.

Revolution of the GERMOS Vapour-smoke generator - Discover our new series!



*All information is indicative subject to technical changes. Deviations possible





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Vapour-smoke generator R60 & R70

technical data



	series R60 - Europe-version	series R60 - USA-version	series R60 - Japan-version
Steam inlet pressure (bar)	0,5 or 2-5 bar acc. to availability	5-7 psi	0,5 or 2-5 bar acc. to availability
Consumption quantity steam	30 kg/h at 0,5 bar	65 lbs/h (5-7 psi)	30 kg/h at 0,5 bar
Length (mm)	1500	1500	1500
Width (mm)	700	500	500
Height (mm)	1400	1400	1400
Power consumption (kW)	9,75	9,75	9,75
Operating voltage	400V; 50 Hz.	460 V; 60 Hz.	200V; 50/60 Hz.
Control voltage	230V/24V; 50 Hz.	120V/24V; 50 Hz.	230V/24V; 50/60 Hz.
Power	0,75 kW	0,75 kW	0.75 kW
Electric heating	9 kW	9 kW	9 kW
Air connection	6,0 bar, 1Nm³/h	85 psi; 38 cuft/h	6,0 bar, 1Nm³/h
Heating time	ca. 15 Min.	ca. 15 Min.	ca. 15 Min.
Smoke development temperature	320-420°C	608-788°F	320-420°C
Smoked material	Beech chips 5x3x3mm	Beech chips 5x3x3mm	Beech chips 5x3x3mm
Consumption of smoked material	200-250gr./min.	0,45-0,55 lbs/min.	200-250gr./min.
Smoke generation	50-100 m³/h	0,45-0,55 lbs/min.	50-100 m ³ /h
Capacity (trolleys)	1 to 16	1 to 16	1 to 16

	series R70 - Europe-version	series R70 - USA-version	series R70 - Japan-version
Steam inlet pressure (bar)	0,5 or 2-5 bar acc. to availability	5-7 psi	0,5 or 2-5 bar acc. to availability
Consumption quantity steam	30 kg/h	65 lbs/h (5-7 psi)	30 kg/h
Length (mm)	1500	1500	1500
Width (mm)	500	500	500
Height (mm)	1400	1400	1400
Power consumption (kW)	9,75	9,75	9,75
Operating voltage	400V; 50 Hz.	460 V; 60 Hz.	200V; 50/60 Hz.
Control voltage	230V/24V; 50 Hz.	120V/24V; 50 Hz.	230V/24V; 50/60 Hz.
Power	0,75 kW	0,75 kW	0,75 kW
Electric heating	9 kW	9 kW	9 kW
Air connection	6,0 bar, 1Nm³/h	85 psi; 38 cuft/h	6,0 bar, 1Nm³/h
Heating time	ca. 10 min	ca. 10 min	ca. 10 min
Smoke development temperature	320-420°C	608-788°F	320-420°C
Smoked material	Beech chips 5x3x3mm	Beech chips 5x3x3mm	Beech chips 5x3x3mm
Consumption of smoked material	200-250gr./min. (adjustable)	0,45-0,55 lbs/min.(adjustable)	200-250gr./min.(adjustable)
Smoke generation	50-100 m³/h (adjustable)	0,45-0,55 lbs/min. (adjustable)	50-100 m3/h (adjustable)
Capacity (trolleys)	1 to 16	1 to 16	1 to 16

*All information is indicative subject to technical changes. Deviations possible