



GERMOS NESS

CS100 1-1

Features:

- Hot Smoke
- Electric Heat (standard)
- Humidity Control
- Shower System
- Automated Cleaning System
- Circo-Smoke© Closed System
- Single Fan Design



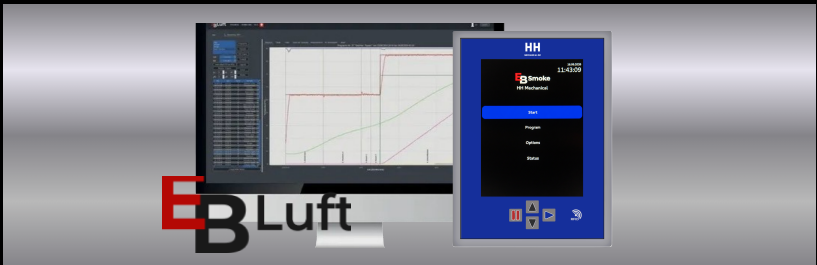
Handcrafted in Germany with the highest quality materials, the **CS100** offers the very best in smoking, cooking, and baking. With state-of-the-art automation, data acquisition readiness and enhanced airflow, the **CS100** is ideal for meat & sausages, fish, cheese, pet food, hops, tea, herbs and more.



Circo-Smoke© Closed System - Carefully designed for less smoke time and optimal airflow



Automated self-cleaning function with reminder interval



HH1 Controller & **EBLuft** Data Acquisition - Fully automated controls with HACCP ready reporting



UNIFUM 200 Sawdust Smoke Generator - Full smoke within minutes



Ionsmoke - Optional add-on to reduce smoke time and eliminate fine dust particles