

GERMOS

Anlagen für die Nahrungsmittelindustrie
Installations for the Food Industry

Germos | Technical Data

Features:

Hot Smoke

Cold Smoke

Cooking

Maturing

Baking

Cooling

1.4301 or Higher

Open System

Central Fan Design



1 Row Design	2/1	3/1	4/1	5/1	6/1	7/1
Capacity (Trolleys)	2	3	4	5	6	7
Width of Chamber (m)	1.6	1.6	1.6	1.7	1.7	1.7
Depth (m)	2.41	3.54	4.66	5.73	6.91	8.04
Chamber Height (m)	2.6	2.6	2.6	2.6	2.9	2.9
Total Height (m)	4	4	4	4.5	4.5	4.5
Required Room Height (m)	4.5	4.5	4.5	5	5	5
Trolley Width (m)	1	1	1	1	1	1
Trolley Depth (m)	1	1	1	1	1	1
Trolley Height (m)	2	2	2	2	2	2
Smoke Stick Length (m)	1	1	1	1	1	1
Connection Load – Electric (kW)	48.6	72	97	120	144	-
Connection Load – Steam (kW)	70	105	140	175	210	245
Air Circulation Fan (kW)	5.5	7.5	11	15	18.5	22

2 Row Design	4/2	6/2	8/2	10/2	12/2	14/2
Capacity (Trolleys)	4	6	8	10	12	14
Width of Chamber (m)	3	3	3	3	3	3
Depth (m)	2.41	3.54	4.66	5.73	6.91	8.04
Chamber Height (m)	2.6	2.6	2.6	2.6	2.9	2.9
Total Height (m)	4	4	5	5	5	5
Required Room Height (m)	4.5	4.5	5.5	5.5	5.5	5.5
Trolley Width (m)	1	1	1	1	1	1
Trolley Depth (m)	1	1	1	1	1	1
Trolley Height (m)	2	2	2	2	2	2
Smoke Stick Length (m)	1	1	1	1	1	1
Connection Load – Electric (kW)	48.6	72	-	-	-	-
Connection Load – Steam (kW)	140	210	280	350	450	490
Air Circulation Fan (kW)	11	18.5	22	30	2x15	2x15

Optional features available upon request: central exhaust fan, frequency converter, heat recovery, high quality insulation, High Voltage HV (Ionsmoke)

*All technical data is subject to change.

