Ionsmoke®

Smoking without fine dust, fast and energy-efficient

2 Smoke particles get charged electrically

1 Insulators generate stable high voltage

The product actively absorbs the smoke **3**
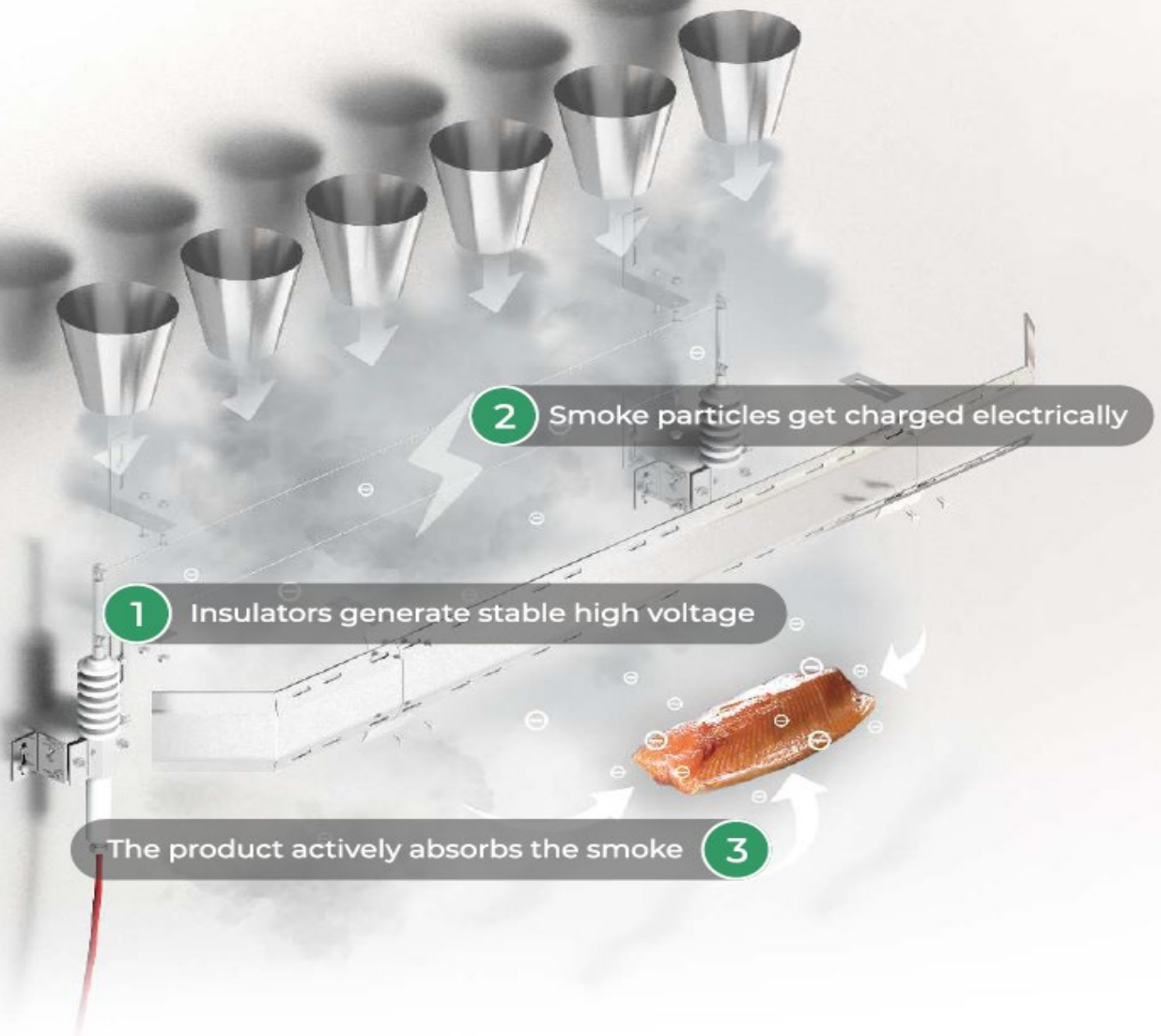
☞ **Ionsmoke** is a breakthrough clean technology that helps you save time and energy when smoking meat, fish and cheese.

☞ Based on a simple principle, Ionsmoke delivers state-of-the-art food processing technology.

Advantages

(icon) More yield

The fact that weight is lost during warm and hot smoking is definitely desirable. But there is a **required weight loss** and an **unnecessary weight loss**.

For example, a product can already have achieved its desired weight loss before the color is right.

(icon) Smoking time reduction

We usually **reduce smoking time by 50%**. We can often shorten the drying times. This not only saves smoking time, but also overall time.

This **increases the capacity** of the smoke house and can **improve the productivity** of the smoke house employees.

(icon) Sawdust savings

It takes less sawdust/incense material for the same smoke transfer. This is also the case with liquid smoke.

(icon) Energy savings

Due to the **shorter smoking time**, the system and smoke generator also require **less energy**. All factors together help to reduce the CO_2 footprint.

(icon) Fine dust pollution

The ionization technology behind Ionsmoke originally comes from **fine dust filtering**, that is installed inside the chamber instead of inside the chimney.

So, besides improving your overall smoking process, Ionsmoke also **eliminates fine dust emissions**.

(icon) Retrofit

Ionsmoke fits any **vertically ventilated smoke system** and works seamlessly with a special EBSmoke control system.

Conventional smoking is still possible if you wish.

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(icon) Ionsmoke + EB1 Controller

Ionsmoke also works with your existing controller. This enables us to **retrofit** integral systems without extensive system changes.

(icon) Ionsmoke + (icon) your existing controller

Together with our **EB1 controller** there are **further advantages**. For example, the smoke density in the chamber can be measured and automatically adjusted on an ongoing basis.

(icon) Ionsmoke + (icon) EB1 Controller

SMOKE CHAMBER

Specifications

Isolator

Special Insulator Type INV30kE

Temperature resistant from -20°C to 250°C.
Withstands typical smoke resin solvent and is moisture resistant
- even in operation.

High voltage cable type INK-B, crimped to length

Special insulation for permanent, very high voltages.
Temperature resistant up to 250°C, robust against smoke resin
solvent.
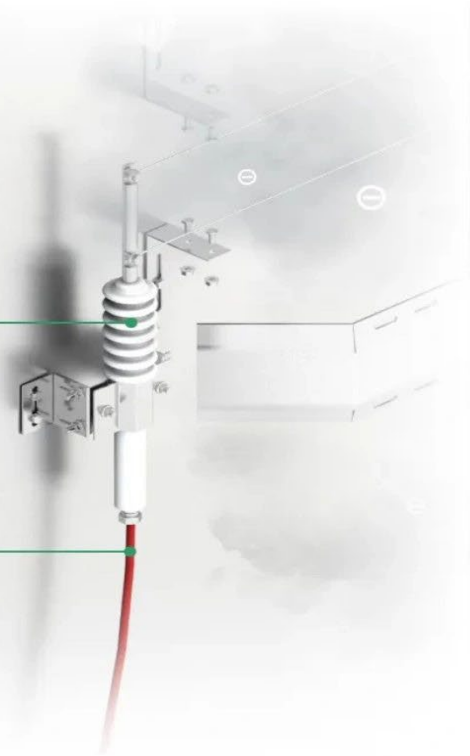
Box

HV-Ion Module Type INT

Distributes the high voltage evenly to both sides
of the system and absorbs flashovers. Vibration-
resistend, hard-wearing even with very high
voltages.

HV-Ion Module TYPE INV6

Automatic voltage ramp-up and hold during
smoking operation. Detection of smoke density
differences and fully automatic adjustment of
transmission efficiency. Vibration resistant, keeps
the voltage stable even under increasing humidity
and adaps to the constantly changing humidity,
temperature and smoke environment in the
milisecond range.

HV-Ion Module & Distributor

Stainless steel cabinet with dimension
38*38*21cm
Ventilated (24V fan with filter for input and
output)IP 54: protected against dust in harmful
quantities, protection against splashing water on
all sides.

Application

Ionsmoke Isolator

EB1 Controller

Ionsmoke in smoke chamber

Smoked Chicken

Smoked Bacon

Smoked Fish