

NESS

Anlagen für die Nahrungsmittelindustrie
Installations for the Food Industry

Ness CS100 1-1 | Technical Data

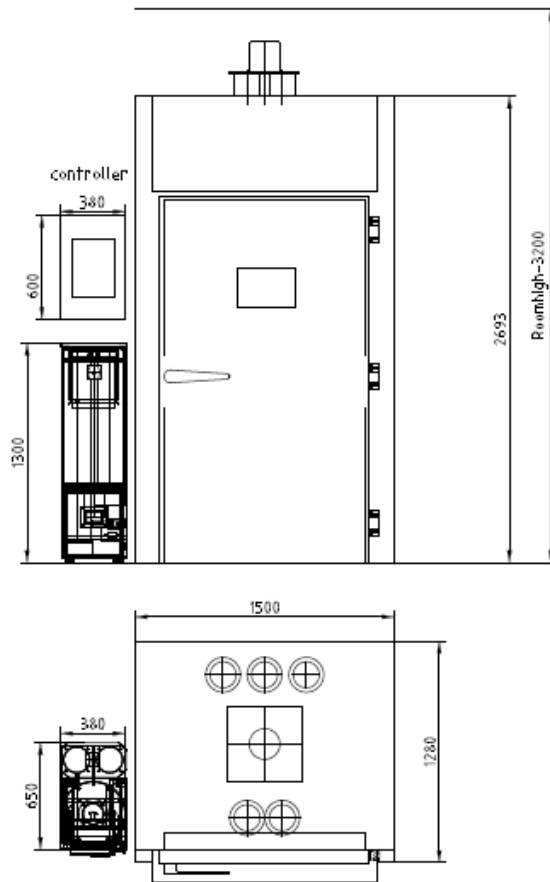
Features:

Hot Smoke
Cold Smoke
Cooking
Maturing
Baking
Cooling
1.4301 or Higher
Circo-Smoke© Closed System
Single Fan Design



Capacity	1 Trolley
Width of Chamber	1.5 m
Total Width	1.99 m
Depth	1.28 m
Chamber Height	2.7 m
Total Height	3 m
Required Room Height	3.2 m
Trolley Width	1.02 m
Trolley Depth	1.02 m
Trolley Height	2 m
Smoke Stick Length	1m
Connection Load – Electric	28.8
Voltage	460
Phase	3
Air Circulation Fan	1.2/4.8 2 stage
Number of Circulation Fans	1

*All technical data is subject to change. The COMPACT series replaces the UNIGAR series.



Electric:
CS 100-1-1
Voltage: 3/N/PE, 50Hz, 400 Volt (200V/60 Hz)
Connections : Motor fan: 4,8/1,2 kW
Smoke gen. Unifum 200: 0,7 kW

Heating: 28,8 kW
Controller: 1 kW

Compressed air
for flaps and smoke generator
Connections G 1/4"
Pressure 6 BAR
Consumption 130 L/H

Compressed air
for cleaning
Connections G 1/4"
Pressure 8 bar
Consumption 200 l/min

Water for cleaning
Connections R 1/2"
Pressure min. 4 bar
max. 6 bar

Water for shower
Connections R 3/4"
Pressure min. 4 bar
max. 6 bar
Consumption : 20 L/min

Cooling
Consumption : 4 kW
Cooling agent: ???

				Freimaßtoleranzen nach DIN7168 m	Gewicht	Maßstab 1:50
					Datum	Name
				bearbeitet	19.06.22	Radu
				geprüft		
				genehmigt		
Zust	Änderung	Datum	Name	Normgepr		
GERMOS NESS GmbH & Co KG 73630 Remshalden Germany				Benennung	CS 100-1-1 1 cage house with smoke generator	
				Auftrag-Nr.	Zeichnung-Nr. CS 100-1-1+Unifum 200	Blatt

VERTRAULICH ALLE RECHTE VORBEHALTEN Weitergabe oder Vervielfältigung ohne vorherige Zustimmung verboten