

GERMOS

Anlagen für die Nahrungsmittelindustrie
Installations for the Food Industry

R Series Vapour Smoke Generator | Technical Data

The GERMOS R Series Vapour Smoke Generator brings the most technologically up-to-date technique for hot and cold smoke. Steam is heated to approx. 400° C and pressed through beech wood chips.

Features:

- Short smoking cycles
- Uniform and stable colour
- Smaller quantities of carcinogenic substances
- Full smoke capacity within seconds
- Energy saving mode during non-working times
- No open flame in generator



R Series	R60	R70
Steam Inlet Pressure	5-7 psi	5-7 psi
Steam Consumption Quantity	65 lbs/hr	65 lbs/hr
Length (cm)	150	150
Width (cm)	50	50
Height (cm)	140	140
Power Consumption (kW)	9.75	9.75
Operating Voltage	460V 60 Hz	460V 60 Hz
Control Voltage	120V/24V 50 Hz	120V/24V 50 Hz
Power	0.75 kW	0.75 kW
Electric Heating	9 kW	9 kW
Air Connection	85 psi 38 ft ³ /hr	85 psi 38 ft ³ /hr
Heating Time	15 min	10 min
Smoke Development Temp.	320-420° C	320-420° C
Smoke Material	Beech Chips 5x3x3 mm	Beech Chips 5x3x3 mm
Smoke Consumption	0.45-0.55 lbs/min	0.45-0.55 lbs/min
Smoke Generation	0.45-0.55 lbs/min	0.45-0.55 lbs/min
Trolley Capacity	1-16	1-16

*All technical data is subject to change.