

NESS

Anlagen für die Nahrungsmittelindustrie
Installations for the Food Industry

Ness CS100 1-1 | Technical Data

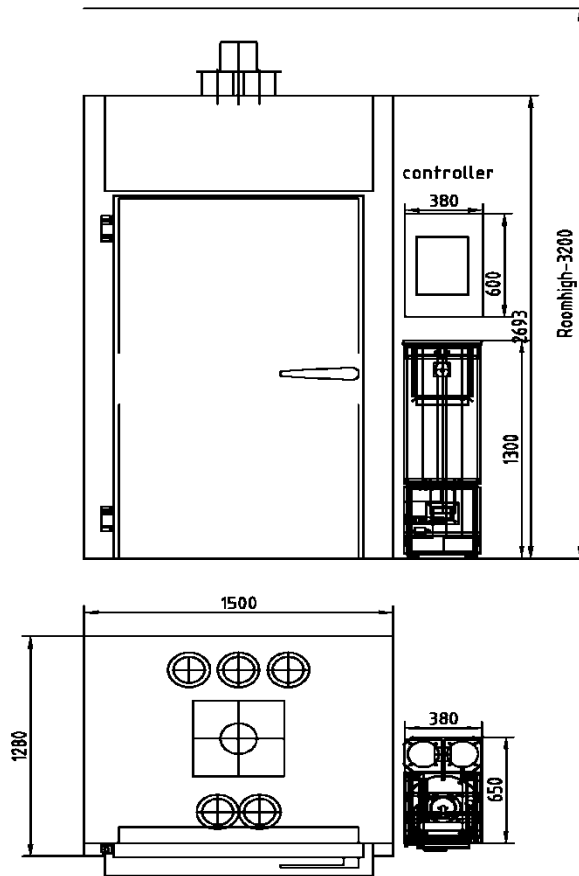
Features:

- Hot Smoke
- Electric Heat
- Humidity Control
- Shower System
- Automated Cleaning System
- Automatic Door Release
- 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	1 m
Connection Load – Electric	28.8 kW
Voltage	460
Phase	3
Air Circulation Fan	4.8 VFD
Number of Circulation Fans	1

**All technical data is subject to change.*



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	Werkstoff
				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 right		
				Auftrag-Nr.	Zeichnung-Nr. CS 100-1-1+Unifum 200	Blatt

VERTRAULICH ALLE RECHTE VORBEHALTEN Weitergabe oder Vervielfältigung ohne vorherige Zustimmung verboten