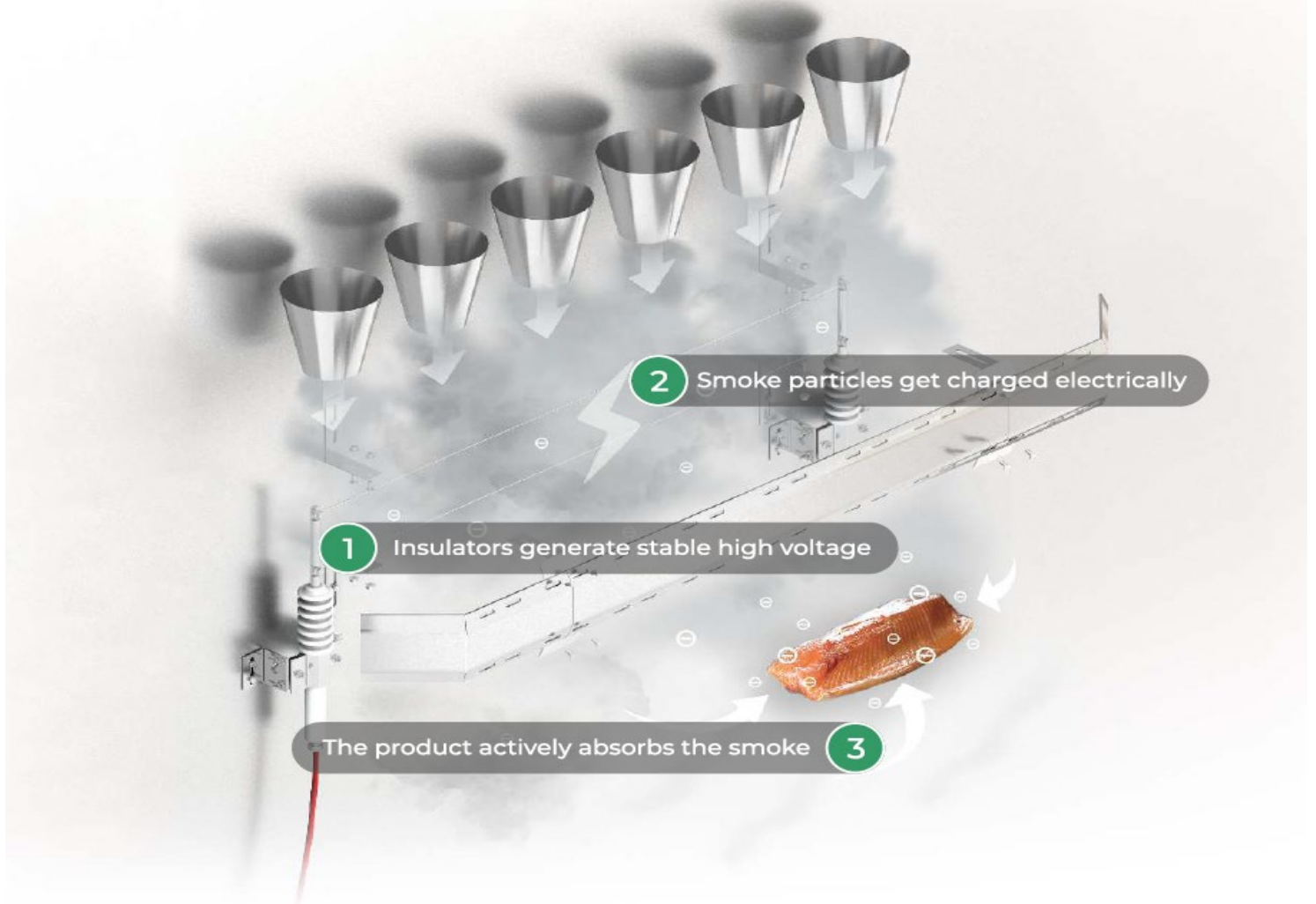


# IonSmoke®

Smoking without fine dust, fast and energy-efficient



- ▶ **IonSmoke** is an efficient and eco-friendly technology that helps reduce fine dust pollution, time and energy while smoking meat, fish, and cheese.
- ▶ Based on a simple principle, IonSmoke delivers state-of-the-art food processing technology for better results.

## Advantages

### More Yield

Weight loss is a normal part of the smoking process, but often times the desired weight loss occurs before the desired colour is achieved.

With Ionsmoke, the difference in timing is drastically reduced.

### Smoking Time Reduction

Ionsmoke has the potential to reduce smoking time by up to 50%.

By reducing the smoking time, the overall time is reduced, increasing the capacity of the smokehouse and improving overall productivity.

### Sawdust Savings

By reducing the smoking time, less sawdust material is required for the smoke transfer to occur. This is also applicable for liquid smoke.

### Energy Savings

With the resulting shortened smoking time, the system and smoke generator require less overall energy. All factors help to reduce the CO<sub>2</sub> footprint of the system.

### Fine Dust Pollution

The ionization that occurs allows for any fine dust particles to remain in the smoke chamber, eliminating up to 98% fine dust emissions.

### Retrofit

Ionsmoke fits any vertically ventilated smoke system and works seamlessly with the EBSmoke control systems.




**Replacing gas powered afterburners with Ionsmoke:**  
**69.75t CO<sub>2</sub> per year and plant.**  
**That corresponds to approx. 420 trees.**  
 Assumption: 6 adult trees store 1t CO<sub>2</sub> per year (69.75t/1t \* 6 trees = 418.5 trees)

## Specifications

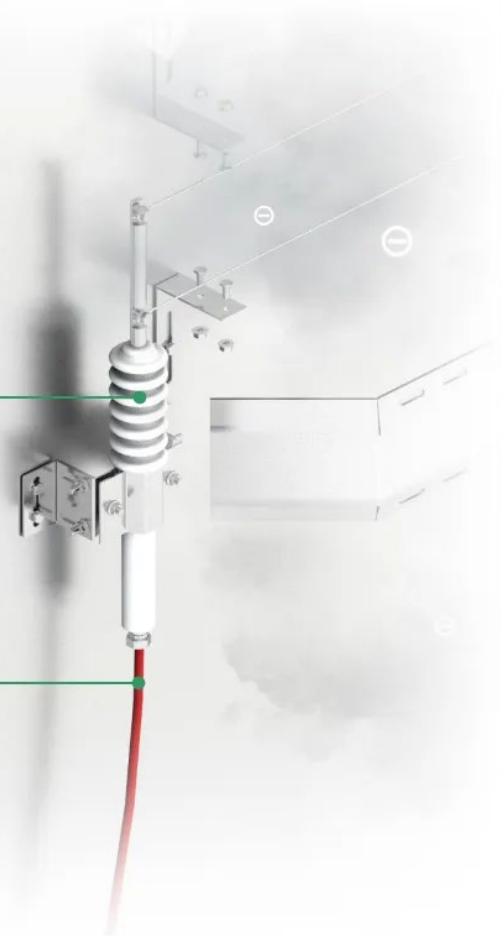
### Isolator

#### Special Insulator Type INV30kE

Temperature resistant from -20°C to 250°C.  
Withstands typical smoke residue and is moisture resistant.

#### High Voltage Cable Type INK-B, Crimped to Length

Special insulation for permanent high voltage application  
Temperature resistant up to 250°C, withstands typical smoke residue.



### Box

#### HV-Ion Module Type INT

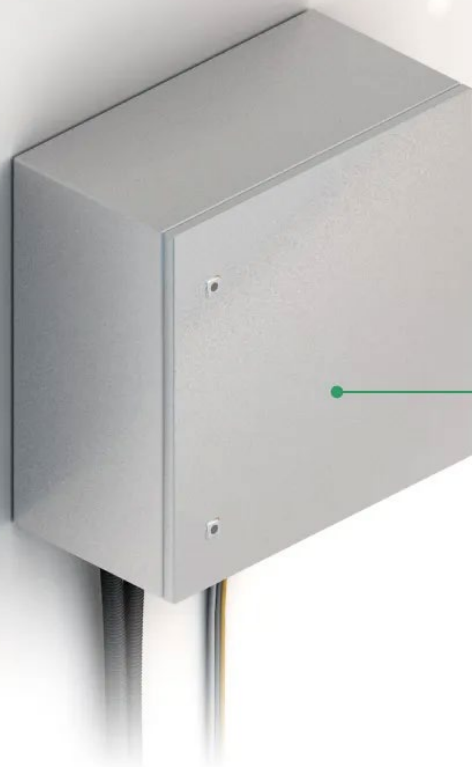
Distributes the high voltage evenly to both sides of the system and absorbs flashovers. Heavy-duty and vibration-resistant design.


#### HV-Ion Module TYPE INV6



Automatic voltage control during smoking operation. Detects smoke density differences and automatically adjusts transmission efficiency. Heavy-duty and vibration resistant. Designed to keep high voltage stable under increased humidity. Adapts to temperature, humidity, and smoke changes within milliseconds.

#### HV-Ion Module & Distributor

Stainless steel ventilated cabinet measuring 38x38x21 cm (24V fan with filter for input/output). IP 54: protects against dust, smoke particles, and water damage.



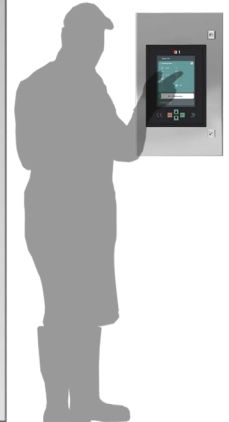
 **Ionsmoke + EB1 Controller**

 Ionsmoke +  EB1 controller

Ionsmoke has been designed to work seamlessly with the EB1 controller for accuracy, efficiency, and live time data

 Ionsmoke +  existing controller

Ionsmoke also integrates with most other existing controllers



## Applications



Isolator



EB1 Controller



Ionsmoke Wire



Smoked Chicken



Smoked Bacon



Smoked Fish