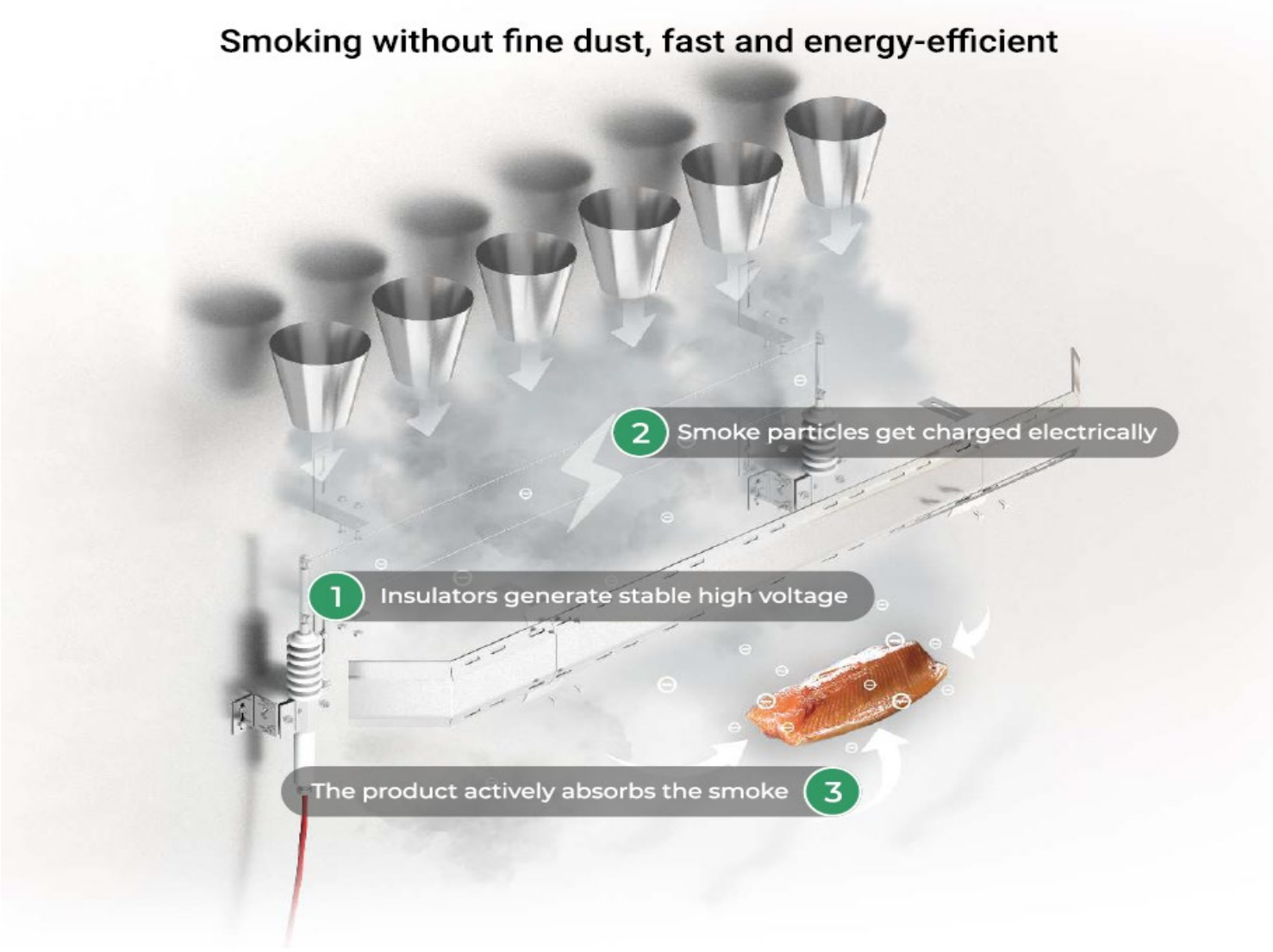
Ionsmoke®



- **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_2 footprint of the system.

Fine Dust Pollution

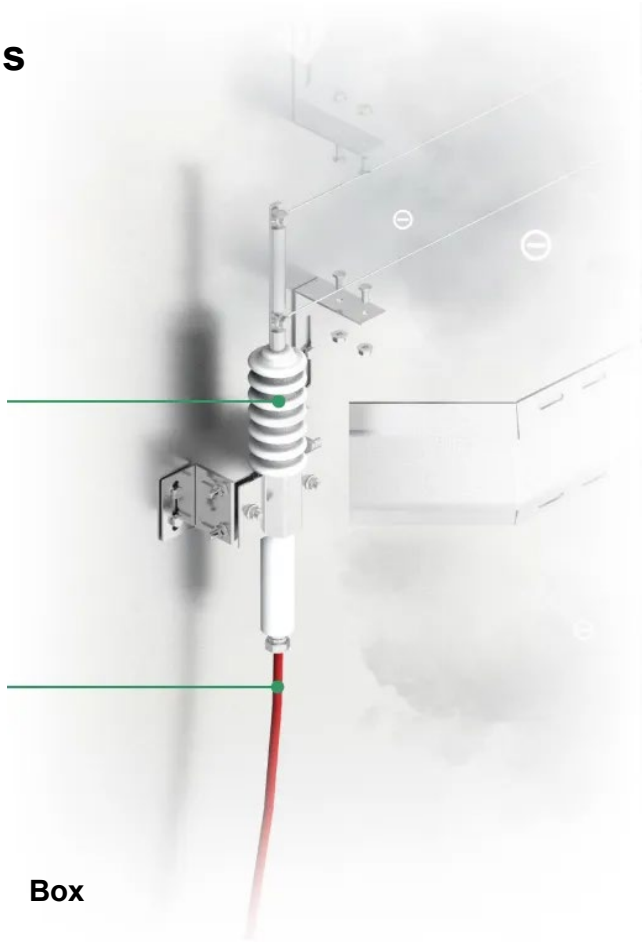
The ionization that occurs allows for any fine dust particles to remain in the smoke chamber, eliminating up to 98% fine dust emissions.

Retrofit

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



Specifications



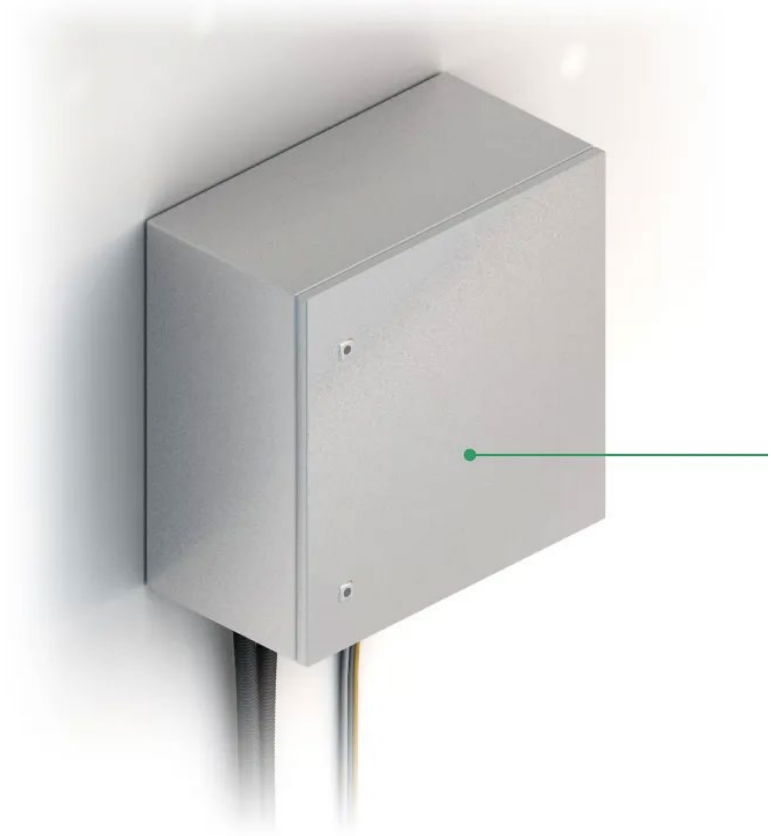
Isolator

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 filer 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