



## GERMOS NESS – Your partner for good taste!

Our missions: competent support – quality – custom-made solutions For more than 50 years, we have assisted our customers providing all-round solutions for the refinement of your products. Our main fields of activity are smoking, cooking, cooling and drying processes for which our products are covering a broad spectrum of technical equipment.

For detailed information please check our Website or contact us directly. We are assisting our customers throughout the whole project cycle, from the engineering phase and elaboration of individual solutions, until the service and maintenance of your equipment.

Finally, our aim is a continuous product quality – seeing, smelling and tasting it.



## Applications - our systems can be used in a wide variety of areas

Meat & Sausages... refining meat, sausages or poultry...

Your products should be unique?

With GERMOS NESS you determine your individual product result. Refining: Vienna sausages, meat loaf, Landjäger (spicy smoked sausage), Cabanossi (dried smoked pork sausage with aroma of seasonings), ham, raw ham, cooked salami, liver sausage and many more products.

GERMOS NESS will be happy to advise you! Smoking, cooking, drying/maturing, cooling or baking, in all aspects our technical equipments are real workhorses and reliably will support your production convincing with a high system availability! GERMOS NESS delivers installations, whether as special equipment, or as universal equipment with several processing variants. Our installations ensure a quick and constant drying to achieve uniform product results and minimize the reduction of weight.



The COMPACT/UNIGAR installations are ensuring an uniform distribution of the airflows throughout the chamber. The applied Circo-Smoke-System® is operating environmentally friendly meeting highest quality standards! The system is generating only the amount of smoke actually needed to achieve the desired smoking result.

Our installations provide the refining of fish with

hot smoke, cold smoke, as well as drying processes.

Using GERMOS NESS installations you will cope with the special requirements of fish, refining the products fast and uniformly. In these technical equipments it is possible to treat hanging fishes, like trouts, mackerels, herrings and many more, as well as lying fishes, as for example, salmon.



## Applications - our systems can be used in a wide variety of areas

GERMOS NESS provides especially for cheese products designed installations for hot and/or cold smoking.

Our technical equipments are excellently suited for hot smoked and cold smoked cheeses providing by means of friction smoke, steam smoke or sawdust smoke generators a special smoke taste and colour. For smoking, we recommend our environmentally friendly Circo-Smoke-System®. With our Circo-Dry-System® best results are achieved even for sensitive products, with filtered fresh air as well as with closed air-return system.



The range of application of our equipments is growing continuously. For new applications, we are happy to design suitable solutions for you. In the past, we designed for example, an installation for egg boiling and set up successfully a special equipment for this purpose. The beverage industry is also looking for new tastes and flavours: The smoking of hops provides beer with a soft smoking flavour.

The consumer behaviour is changing permanently. It is recommended to reduce the consumption of meat and sausage. The demand for replacing products as tofu is growing, bringing our installations also in this industry to operation.

The sustainable use of food products is an important issue for us. We were all the more pleased to design and produce an installation which dries the juice pomace processing it to powder. Mangos, Cranberries and other fruits can be completely processed with this equipment.

Many of the mentioned installations we realized internationally, our project business knows no borders!



Our smoke generators are characterized by the uniformity in smoke taste and color. This ensures safe and reliable reproducibility.

**For the refining of a wide variety of products we are offering different smoking processes:**

## Vapour-smoke Generator R60 / R70

Smoke generation by means of steam that hits the smoked material.

Main application: thin-calibre products like Wiener, other sausages



## Saw-dust smoke Generator UNIFUM

Smoke generation by means of smouldering of smoke.

Main application: Fish, meat and sausages



## Friction smoke Generator FRxxx

Smoke generation by means of friction on a piece of wood.

Main application: Fish, meat and sausages

**Liquid smoke Generator:** on request

\*All information is indicative subject to technical changes. Deviations possible

## GERMOS NESS – Variety of systems from a single source!

Smoke Houses (Hotsmoke & Coldsmeoke)

Cooking Houses and Cooking kettles (100 - 1200 liter)

Maturing Houses

Baking Houses (Different types of heating possible)

Cooling-/Drying Houses as well as Climate Units (also available as compact unit CCU)



Our machines are designed according to the individual customer requirements. Our broad delivery spectrum offers our customers a choice between a wide variety of executions:

- Capacity: 1 to 14 trolleys in 1-row or 2-row design
- single air system with closed Circo-Smoke-system or central air system with open system
- passing installations optionally
- possible execution of doors: swing door with or without sight glass (big showglass optionally), lifting door
- can be combined with different smoke processes
- further special equipment optionally:
  - Heat recovery
  - Higher quality insulation
  - High Voltage HV system



All our installations are produced in our main plant in Germany and are subject to the highest quality standards. We meet the regulations and standards of the food industry and use only high quality stainless steel (1.4301 up to 1.4571).

When selecting our suppliers, we rely on regional and national goods. We strive for sustainability and short supply chains!

The system's availability is ensured by the robust construction. In case of a failure, we are available with our well-stocked range of spare parts. A fast delivery in case of need is secured. Over 80% of our spare parts orders are shipped within 24 hours.

All our installations are equipped with state-of-the-art control technology and documentation systems. The efficiency of the installation can be evaluated at any time using our Energy-Management-System as an option.



Our variety of systems is rounded off by:

- **Smoke elimination / Exhaust gas aftertreatment**
- **Controls GN 22.1 & GN 22.2: including Documentationsystem**
- **Conversion kit for controls:** Who doesn't know that? The plant mechanics are still working, but there are problems with the outdated control system. Spare parts are no longer available and the operation is not optimal. In this case, we are happy to offer a conversion to our new GN 22.1 controller. The investment sum is thus drastically reduced and our customers can guarantee a smooth application of the systems.
- **Energy-Management-System** acc. to ISO 50001

## Services

- Error and troubleshooting on site or via Remote maintenance
- Preventive maintenance through (contract-) customer service
- Retrofit of your units and smoke generators
- User training courses

