



AIRMASTER® FISH



THE NEW AIRMASTER® FISH
Simply the best for your fish!



taste the quality



A world full of smoked food ideas



Hot smoked sturgeon



Smoked trout



Hot smoked mackerel



Hot smoked salmon

PERFECT RESULTS FOR EVERY PALETTE:

We offer the right concept for every fish at REICH! It does not matter whether it's sturgeon, salmon, mackerel, trout or any other type: the results do not only look great, they taste great. Get to know our technology for yourself and dive into the world of the AIRMASTER® FISH series.



The foundation stone for our success story was laid over 125 years ago. Now more than ever, REICH stands for innovative product ideas.

THE COMPANY



The new factory in Schechingen, Germany

REICH is Germany's oldest name for thermal food processing units. With a wealth of experience covering more than 125 years, we offer our customers system solutions which provide success in ever more competitive times.

Regardless of whether you need a system for drying, cooking, smoking, maturing, baking, boiling or cooling: For five generations REICH has been developing and manufacturing innovative and sustainable systems that are known all over the world.

Numerous pioneering patents and a multitude of satisfied customers on all five continents are the impressive proof.

After all, the demands on technological solutions often vary greatly in the fish processing industry.

REICH is continually turning new ideas into reality. By further developing existing unit concepts to simplify production processes and simultaneously deliver the best results.

As a specialist company, REICH provides a high level of consulting competency, individualized planning and custom manufacturing with sustainable service and maintenance.

All over the world unit types can be configured to specific customer

requirements. Thousands of industrial and artisan operations work with REICH systems.

Maybe you will be joining them soon?

THIS IS WHAT WE CAN DO FOR YOU:

Consulting, planning, manufacturing, assembly and service: We are pleased to be your reliable partner for innovative, efficient and high quality systems and individual solutions!

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THE REICH POWER PACK

“I HAVE THE SIMPLEST TASTES -
I AM ALWAYS SATISFIED WITH THE BEST.”

(Oscar Wilde)



TWO CONVINCING CONCEPTS

“WE FOLLOW THE PHILOSOPHY OF ALWAYS BEING ABLE TO OFFER OUR CUSTOMERS AN ALTERNATIVE.“



The REICH INTERLOCK system



450 kg of salmon on one trolley

Fish is an expensive and sumptuous product. Its thermal treatment options are diverse and challenging.

Intelligent and professional correct smoking is thus the basic prerequisite for successful, delicious and optically appealing products. This is why an ever increasing number of prepared fish providers are relying on one of our concepts for the production of smoked fish:

AIRMASTER® UKQ AIRJET and **AIRMASTER® UK FISH.**

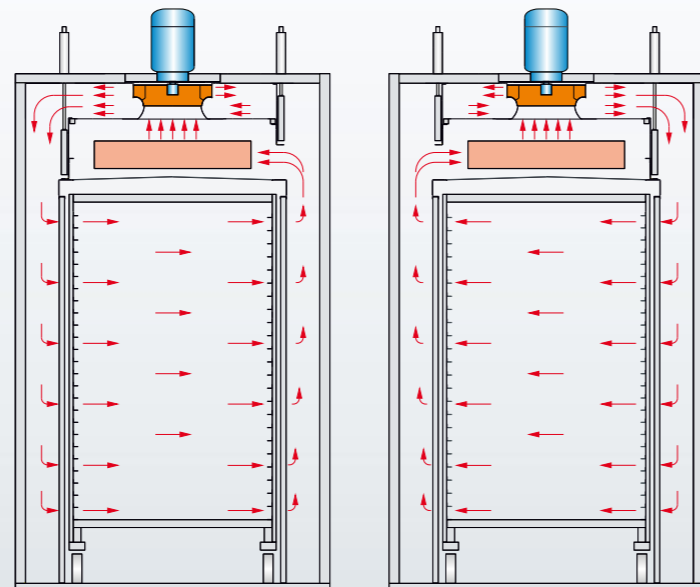
Make your work easy with these state-of-the-art systems!

Excellent results, high production capacities and energy savings are only three items on a long list of benefits that our AIRMASTER® FISH series provides.

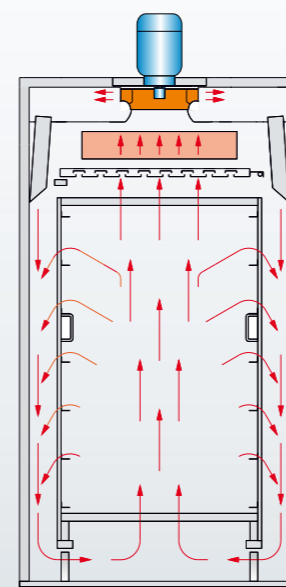


AIRMASTER® UK 10000 FISH

AIRMASTER® UKQ 7500 AIRJET



A sophisticated alternating air flap system and special air guidance walls generate a total horizontal airflow. This guarantees absolutely even air and heat energy distribution in all areas of the trolley. This in turn allows the products to uniformly release their moisture which is reflected as a critical indicator of quality in the final product.



The AIRMASTER® UK FISH works using the traditional vertical airflow principle. The air is being conditioned in the top part of the system and flows through the product from bottom to top. The jet effect of the air nozzles provides an additional flow from the inside of the chamber trolley to the outside.



The **AIRMASTER® UKQ AIRJET** is the most powerful horizontal air flow smoking system worldwide. Thanks to its high performance of capacities, the AIRMASTER® UKQ AIRJET offers production capacities which were not possible until now. For example, cold smoked salmon can be produced from up to four hours of total processing time with a high product quality and uniform distribution of the colour and flavour.

A high air circulation volume with slow air speed is combined in the system. In this manner, a gentle treatment of the product is ensured and at the same time compromises to the quality are minimised.

This reduces your production costs by a significantly lower consumption of energy and simultaneously increases your profits with a

maximum yield. AIRMASTER® UKQ AIRJET systems are suitable for both hanging and in particular horizontal products and are designed for hot and cold smoking processes.

The AIRMASTER® UKQ AIRJET is also available as the AIRMASTER® BKQ AIRJET horizontal airflow baking system with process temperatures up to 300°C.

	UKQ 2500	UKQ 5000	UQK 7500	UQK 10000	UQK 12500
Number of trolleys	1	2	3	4	5
Footprint [m²]	7	9.5	12	14.5	17
Body height [mm]	2805	2805	2805	2805	2805
Minimum room height [mm]	3500	3500	3500	3800	3800
Recommended room height [mm]	3800	3800	4000	4000	4000
Heat capacity with HD [kW]	35	70	105	140	175
Heat capacity with EL [kW]	30	60	90	120	150
Heat capacity with gas/oil [kW]	30	60	90	120	on request
Capacity for salmon fillets [kg]	437	874	1311	1748	2185
Capacity for mackerel [kg]	349	698	1047	1396	1745

The systems UKQ 5000 and 10000 are also available in two-row versions.

The **AIRMASTER® UK FISH** is a true all-rounder. The systems are characterized by low acquisition costs and a diverse array of uses.

Even cooking and gentle thawing is possible with these systems. They can be used for both hot and cold smoking. The AIRMASTER® UK FISH can also be equipped with an alternating flap system for

especially sensitive products. The AIRMASTER® UK FISH is very well suited for hanging products and, with an adjusted capacity, for horizontal products.

Both the AIRMASTER® UK FISH and the AIRMASTER® UKQ AIRJET feature integrated, fully automatic CIP cleaning.

Suitable accessories, such as chamber trolleys, fish spits or smoking grates can be offered upon request. Customer-specific solutions are also possible.

	UK 1800	UK 2000	UK 2100	UK 2200	UK 2500	UK 5000	UK 7500	UK 10000	UK 12500	UK 15000
Number of trolleys	1	1	1	1	1	2	3	4	5	6
Footprint [m²]	5	6	7	7	7	9.5	12	14.5	17	19.5
Body height [mm]	2350	2350	2550	2550	2630	2630	2630	2630	2630	2630
Minimum room height [mm]	2700	2700	2900	2900	3300	3300	3500	3500	3500	3500
Recommended room height [mm]	2900	2900	3100	3100	3500	3500	3800	3800	3800	3800
Heat capacity with HD [kW]	23	23	29	29	35	70	105	140	175	210
Heat capacity with EL [kW]	16.8	19.6	25.2	25.2	30	60	90	120	150	180
Heat capacity with gas/oil [kW]	20	22	28	28	30	60	90	120	on request	on request
Capacity for salmon fillets [kg]	80	90	120	150	260	520	780	1040	1300	1560
Capacity for mackerel [kg]	63	76	98	117	202	404	606	808	1010	1212

Other sizes are available upon request. The systems UK 5000, 10000 and 15000 are also available in two-row versions.



INDIVIDUALLY EXPANDABLE

“THINKING ECOLOGICAL AND ECONOMICAL CANNOT BE A CONTRADICTION“



Four working AIRMASTER® UKQ 5000 Airjet.

The past 125 years, **REICH** has developed many excellent ideas for perfect smoking.

The combination of experience and continuous improvement processes allow us to react to your desires flexibly and individually. In order to be able to ensure the optimal treatment for your product, **REICH** offers a wide range of additional options for the AIRMASTER® FISH series...

... all thought through to the end!

RECYCLINGSMOKECOOLER

The RecyclingSmokeCooler is an external high-performance cooling and dehumidification system that is operated in bypass mode. The additional module expands the system for critical treatment options:

- Preconditioning of the fresh air intake
- Extremely effective dehumidification in each process step, also during the smoking process
- Cooling during any desired process step
- Increase of the drying capacity

The placement of the cooler in an external housing ensures that any moisture occurring in the cooler is optimally discharged and cannot come into contact with the sensitive products. The RecyclingSmokeCooler is far superior compared to the internal cooling systems that are standard in the industry. It is available for **REICH** AIRMASTER® UK and UKQ units.



RECYCLINGSMOKECOOLER

ECOMIZER

Energy is a more and more expensive resource. This is one reason why energy-saving, environmentally-friendly solutions are in demand. **REICH** has taken on this challenge.

One result is the development of the Ecomizer function. An additional flap system allows the choice of the intake of either fresh air from outside or preconditioned fresh air. The change-over is made fully automatic.

The UNICONTROL control system independently decides whether the external air is optimal in terms of temperature and humidity or, if the preconditioning should be activated. As a result, air conditioning and the resulting consumption of energy, only takes place when it is absolutely necessary.

INTERCOOLER

The InterCooler is another high-tech solution from **REICH**. The products are cooled directly to the packaging temperature after the smoking process with an integrated high-performance cooler.

This significantly improves the shelf life of the products. Time- and cost-intensive internal transportation to the cooling section of your facilities are no longer necessary.



RIGHT FOR EVERY PALETTE

“THE REICH SYSTEMS DO NOT PRODUCE MUCH NOISE, BUT DO PROVIDE PLENTY OF GOOD SMOKE!”

The **REICH** smoke generator systems are the result of decades of development work.

All of the smoke generators presented here are perfectly tailored to the AIRMASTER® FISH series. Together with the **REICH** UNICONTROL control systems, they work fully automatic and their design and safety devices are state-of-the-art.



FRICTIONSMOKER FR 702 / FR 1002 / FR 2008

The friction smoker is characterized by a pleasant mild smoke aroma. Because the smoke can be generated at comparatively low temperatures, the FrictionSmoker is perfect for cold smoking processes. The patented stainless steel friction wheel stands out with its high resistance to wear.



MAXXSMOKER G 350 H / G 505 H

The woodchip smoke generators of the MaxxSmoker series feature a very intensive and powerful aroma. The high smoke density of this series results in correspondingly short smoking times with the gentlest possible treatment of the product.



NATURALSOKER G 200 S / G 400 S

The sawdust smoke generators of the NaturalSmoker series have a strong aroma. They are particularly well suited for the admixture of additional aromatic smoking materials such as juniper berries.



SMOKEMASTER TG 3000 MD / TG 4000 MD

The fully automatic smokers from the Tarber/RedArrow brand work with a special smoke condensate, which does not differ from standard smoke in aroma and intensity. The smoker can be used for all types of smoking processes and delivers an excellent, natural taste.



FRICTIONSMOKER FR 2008 AND FR 1002



MAXXSMOKER G 350 H



MAXXSMOKER G 505 H



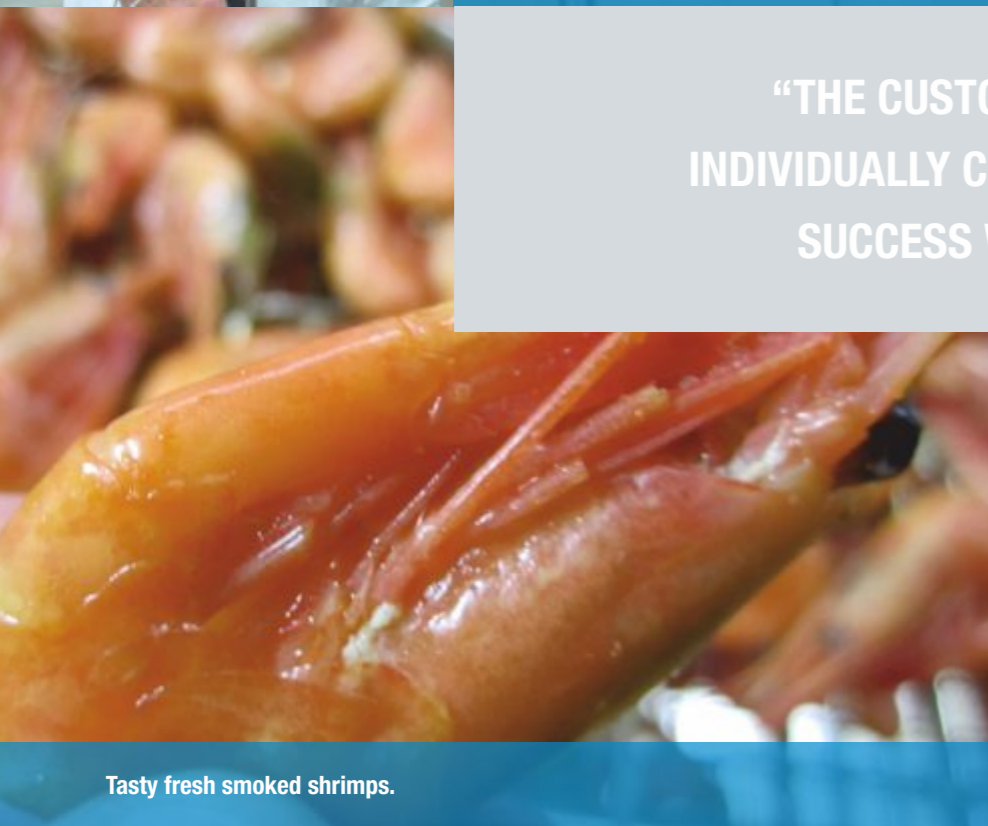
NATURALSOKER G 200 S AND G 400 S





PROGRAMMED FOR SUCCESS

“THE CUSTOMER IS ALWAYS ABLE TO INDIVIDUALLY CONTROL HIS PRODUCTION SUCCESS WITH OUR TECHNOLOGY!”



Tasty fresh smoked shrimps.

We offer the right control system for every requirement and every application.

The suggestions and experience of many of our customers have been incorporated in the current control system generation of the UNICONTROL series. The result is the most user-friendly generation of control systems which ever existed.



UNICONTROL 3000

UNICONTROL 3000 m



Full loaded trolley of hot smoked salmon portions.

UNICONTROL 3000

This user-friendly touch screen control unit with a clear 10.4" TFT display, projective capacitive touch technology (PCT) and housing in industry-standard material is the flagship among the REICH control units. It enables up to 6 systems to be controlled with just one touch. Various interfaces enable data transfer between the touch panel and a PC. Operators can use the REICH MasterControl visualisation program to operate a network of controllers with a supervisory program to monitor and record changes in temperature and humidity, processes, etc.. This guarantees comprehensive quality control of the relevant products in accordance with HACCP and IFS (ISO 9000). Operators can use the REICH RemoteControl remote maintenance/remote control system to not only operate and monitor the MasterControl program from any location (Internet) but also to exert a direct influence on the system.

UNICONTROL 3000 m

The UNICONTROL 3000 m is the UNICONTROL 3000's little brother, and differs only in the smaller, slightly cheaper but also clear 7" TFT display and otherwise boasts all the same features as the UNICONTROL 3000.

MASTERCONTROL

All the controls in the UNICONTROL range can be connected with little effort to a PC via our MasterControl software solution. This allows you to network all the controls and save and evaluate all the data centrally. All the values are presented clearly and graphically. MasterControl offers a number of interfaces and export functions for further processing (e.g. SAP). All the networked units can be remotely controlled with this software.

REMOTECONTROL

Together with our MasterControl software package, the customer receives the remote control solution entitled RemoteControl. After authorisation by the customer with the help of RemoteControl, our service team is able to access the unit controls when necessary.

Thus problems can be quickly analysed, recognized and rectified. The best feature of this special service is that it is completely free of charge to our customers. RemoteControl fulfils the highest safety standards. Communication takes place via a secure data channel and the customer's firewalls and anti-virus programs remain active.

QUALITY AND SERVICE DOWN TO THE DETAILS

“I HAVE THE SIMPLEST TASTES - I AM ALWAYS SATISFIED WITH THE BEST.”
(Oscar Wilde)



This quote from the British writer Oscar Wilde gets to the heart of the **REICH** quality standards. Only the best is good enough for us and our ambitious customers from around the world.

At **REICH**, we place our full attention even on the smallest details. Our systems are exclusively manufactured in our own factory in Germany. We procure all system parts from renowned German (in exceptional cases European) partners who share our philosophy of quality.

The difference is in the details:

A small but significant quality feature of our systems are the fully welded system modules. **REICH** consciously chooses to forego cheap prefabricated elements. For the insulation of our units we use high-quality mineral wool which is heat resistant up to 650°C. This saves you, as the operator, valuable energy, preserves your resources and thus contributes to improved cost efficiency. The units and smoke generators are manufactured completely in our own sheet metal production and consist of 100% stainless steel 1.4301 or higher.

All **REICH** systems are fully assembled in our factory, brought into functional condition and thoroughly examined according to the strictest standards. We deliver a ready-to-install system which is ready to use in the shortest possible time. Time-consuming adjustment and installation work on-site, such as pipe installation, is not necessary with our systems. **REICH** features very high internal standards for service and customer care as well.

The purchase of a thermal processing system is a decision with far-reaching consequences for most companies. It is a significant investment and the purchase commits you to a partner for many years. Manifold offers and promises make the decision even more difficult. For these reasons, **REICH** service begins long before the purchase of the system, provides you with intensive support during the realisation of the project and remains available for you at any time afterwards.

REICH systems are high-quality brand products made in Germany and thus worth every Euro of their price.



Precise and professional execution in every project phase.



REICH - Quality made in Germany.



REICH WORLDWIDE

“GERMAN ENGINEERING IS AS WELL KNOWN AROUND THE WORLD AS SALMON, SPRAT AND HERRING“

“My favourite daily task is working with my AIRMMASTER®! My customers really appreciate what I am producing with it. Ever since I became the owner of this system, my customers keep asking me if I am using a new secret in preparing my products. You should see their faces when I tell them that the secret ingredient is about a meter long, one and a half meters wide and about three meters tall.“

Siegfried Schön (Het Vishuis, Belgium)



the world tastes our quality



Siegfried Schön from Het Vishuis in Belgium is not the only who is convinced by our systems.

Customers from all over the world trust us because they know that smoked is not simply smoked. Here is a small selection:

Stadt, Germany

N50° 27' 54.0" E7° 49' 38.5"
2 x AIRMMASTER® UKQ 5000

Steinhude, Germany

N52° 27' 28.1" E9° 21' 53.5"
1 x AIRMMASTER® UK 2500

Veilsdorf, Germany

N50° 24' 31.3" E10° 48' 34.3"
2 x AIRMMASTER® UK 5000

Meer, Belgium

N51° 26' 44.2" E4° 44' 17.9"
1 x AIRMMASTER® UK 2500

Petrer, Spain

N38° 28' 50.8" E0° 46' 18.9"
4 x AIRMMASTER® UK 10000

Elda, Spain

N38° 28' 35.4" E0° 47' 47.3"
3 x AIRMMASTER® UK 5000

London, England

N51° 30' 26.5" E0° 7' 39.9"
2 x AIRMMASTER® UKQ 10002

Sastamala, Finland

N61° 20' 29.6" E22° 54' 35.0"
5 x AIRMMASTER® UKQ 7500

Hanko, Finland

N59° 49' 42.1" E22° 57' 57.1"
2 x AIRMMASTER® UKQ 5000

Harjumaar, Estonia

N59° 20' 0.3" E25° 14' 48.1"
2 x AIRMMASTER® UKQ 5000

Gabisai, Lithuania

N50° 44' 14.7" E5° 5' 53.6"
2 x AIRMMASTER® UKQ 10000

Ramat Gjan, Israel

N32° 4' 6.3" E34° 49' 29.2"
1 x AIRMMASTER® UKQ 7500

Antalya, Turkey

N36° 53' 48.8" E30° 42' 48.0"
1 x AIRMMASTER® UK 5000

Noginsk, Russia

N55° 52' 34.0" E38° 28' 0.0"
5 x AIRMMASTER® UKQ 7500

Mijakinskij, Russia

N53° 42' 34.6" E54° 52' 16.1"
2 x AIRMMASTER® UK 12500

Novokuznetsk, Russia

N53° 45' 34.5" E87° 7' 17.7"
2 x AIRMMASTER® UK 10000

St. Petersburg, Russia

N59° 56' 3.4" E30° 20' 6.4"
2 x AIRMMASTER® UK 7500

Dubai, UAE

N25° 12' 17.5" E55° 16' 14.8"
4 x AIRMMASTER® UKQ 10000

Qingdao, China

N36° 4' 1.6" E120° 22' 57.4"
3 x AIRMMASTER® UKQ 10000

Yantai, China

N37° 27' 49.8" E121° 26' 52.6"
1 x AIRMMASTER® UKQ 10002



YOUR RELIABLE PARTNER

Universal units, climatic maturing units, cooking and cooling units
baking units, drying units, smoke generator systems and accessories.

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taste the quality

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