



AIRMASTER® UNIVERSAL



THE NEW AIRMASTER® UNIVERSAL
The best thing that can happen to your products!



taste the quality



A wealth of tasty ideas



TASTY UNCOOKED SAUSAGE PRODUCTS



HOT-SMOKED SAUSAGE SPECIALTIES



TOP CLASS BOILED AND COOKED SAUSAGE



MEATLOAF JUST LIKE IT SHOULD LOOK

PERFECT RESULTS FOR ANY TASTE:

At REICH we offer the right concept for any meat and sausage speciality! The results not only look attractive, but taste great too. Allow yourself to be convinced about our innovative, technical know-how and delve into the REICH of the AIRMASTER® series.



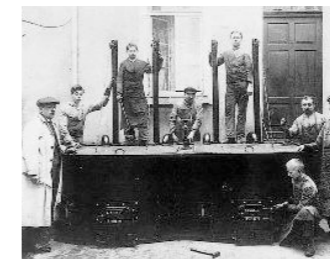
THE COMPANY

6 THE FOUNDATION STONE FOR A SUCCESS STORY WAS LAID 125 YEARS AGO. REICH NOW REPRESENTS INNOVATIVE PRODUCT IDEAS MORE THAN EVER BEFORE.

REICH is Germany's oldest name in units for thermal food refining. With a wealth of experience covering more than 125 years, we offer our customers system solutions that meet the highest quality demands and offer the best functionality.

past four generations. 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 meat processing industry.

customer requirements. This means we can offer the right concept to meet any request or demand. Several thousand individual and manually producing companies throughout the world work with units from the company REICH. Maybe you will be joining them soon?



This is the reason why the company REICH is continually turning new ideas into reality and developing existing unit concepts further, to simplify production processes and simultaneously deliver the best results. As a specialist, REICH offers excellent consultancy expertise, individual planning and production along with a sustainable service and maintenance offer. All unit types can of course be configured and implemented according to specific

WHAT CAN WE DO FOR YOU?

Advice, planning, assembly or service: we are pleased to be your reliable partner for innovative, efficient and high quality system and individual solutions!

UNIVERSAL UNITS AIRMASTER® UK AIRMASTER® IC InterCooler AIRMASTER® UKQ AIRJET Smoker systems Additional options CLIMATIC MATURING UNITS 18 Climatic cold-smoke unit Climatic maturing unit Climate post-maturing unit BAKING UNITS 22 AIRMASTER® BKQ AIRJET AIRMASTER® KBK COOKING VESSELS 24 COOKING AND COOLING UNITS 25 AIRMASTER® KK AIRMASTER® IKK CONTROLS 26 SERVICE AND MAINTENANCE 28 REFERENCES 30



**EFFICIENT CONCEPTS
FOR YOUR PRODUCTION**



UNIVERSAL UNITS



AIRMMASTER® UK 7500
The best-selling universal unit from the company REICH.

AIRMMASTER® UK

„THE CLASSIC“

The AIRMMASTER® UK is designed for versatile applications in thermal meat and sausage treatment. Its functions have been developed on the basis of decades of practical experience in building universal units. Nowadays, this unit type is the ultimate all-round talent.

One of its main features is the particularly high air circulation capacity that leads to the following results:

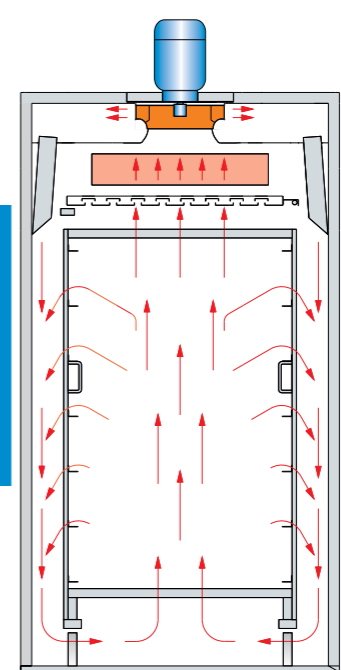
- fast processes
- low losses in weight
- the best regularity

This means maximum effectiveness for you!

A highly developed air circulation system guarantees gentle treatment of the goods from a product specific and economic point of view. This unit type is perfect for hanging products and is also suitable for lying products with the feed capacity adapted.

AREAS OF APPLICATION

- | | |
|---------------|--------------------|
| ✓ Drying | ✓ Boiling |
| ✓ Maturing | ✓ Hot-air cooking |
| ✓ Baking | ✓ Cold-smoking |
| ✓ Hot-smoking | ✓ Preserving |
| ✓ Frying | ✓ Climatic smoking |
| ✓ Sweating | ✓ Defrosting |
| ✓ Cooking | ✓ Reddening |
| ✓ Evacuating | ✓ Showering |



AIRMMASTER® UKF 2500
Compact universal unit with integrated friction smoker.

The AIRMMASTER® UK units ensure that the exact same air circulation conditions exist in each chamber carriage at all times, regardless of chamber size. For multiple carriage chambers, none of the carriages are in the dead zone. The result of the sophisticated air supply guarantees the highest performance and very short processing times with optimum product quality and simple handling for the operator. The AIRMMASTER® UK systems structure can usually be combined according to the modular system in most cases. The COMPACT system version is very popular. This design saves space when installing several systems behind each other or next to each other.

UNIT DESCRIPTION

The chamber housing of all AIRMASTER® series units consists, depending on the type or volume capacity, of one or more chamber modules. Each chamber module is extremely sturdy and is made 100% of chromium-nickel steel, material no. 1.4301, and is welded to be smoke and steam-tight.

A full mineral isolation protects against heat losses. Great importance was attached to avoiding thermal bridges in the construction of the unit. Only high quality products from German manufacturers are used for heavily used parts such as motors, water and air valves or pneumatic cylinders. Each AIRMASTER® has an integrated entry system. This allows heavily laden carriages to be easily driven in without dealing with awkward entry flaps. Our units are designed so that they can be operated with any heating system (electric, gas, oil or steam) available. The intelligent construction also enables a subsequent change of heating system.

The matching accessories can also be offered on request. Individual customer solutions are also possible!



TECHNICAL DATA

AIRMASTER® UK	2500	5000	7500	10000	12500	15000	17500	20000	22500	25000	27500	30000
Number of trolleys	1	2	3	4	5	6	7	8	9	10	11	12
Length (mm)	1200	2290	3375	4460	5545	6630	7715	8800	9885	10970	12050	13140
Width (mm)	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450
Height (mm)	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2360	2630

Other sizes on request. The units are also available as double row designs.



AIRMASTER® UK 12500

A conscious decision was made against cheap element construction, just like all AIRMASTER® series units.

THE HYBRID

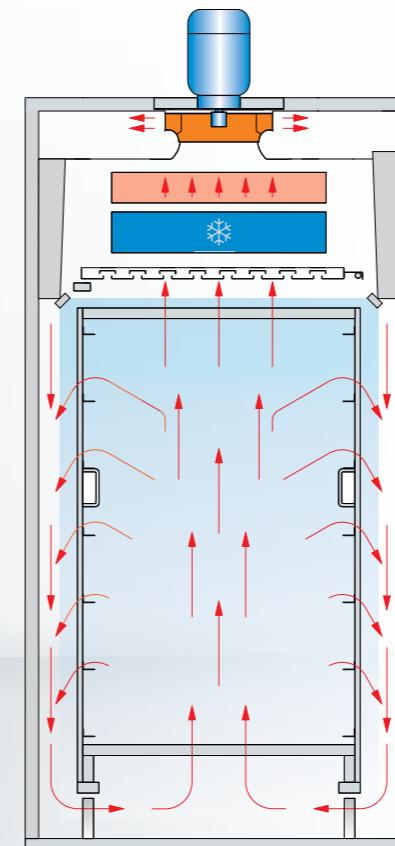
HOT



FAST

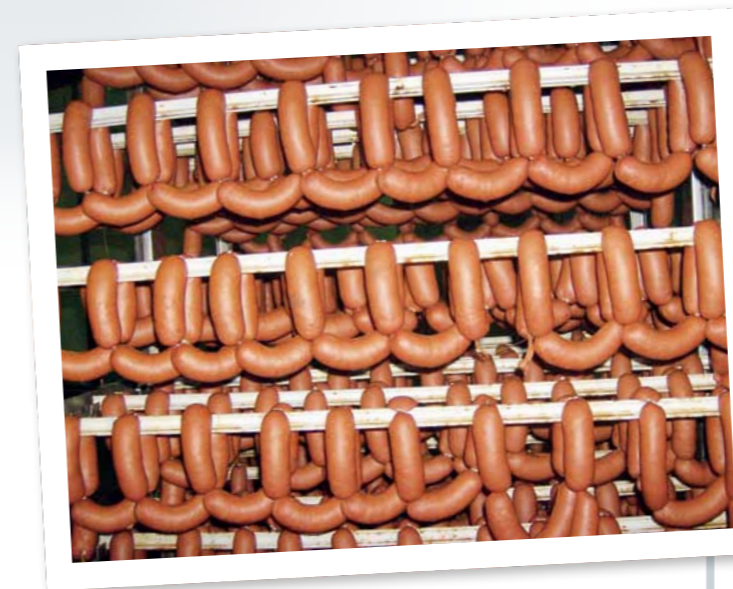


COOL



THE BENEFITS

- + unification of the functions of two unit types, and therefore a much more affordable procurement price
- + micro-biologically advantageous treatment method for goods, as they always remain in a tight, sealed chamber throughout production
- + ready-to-package goods after a consistent process chain e.g. drying, smoking, cooling, rinsing and intensive cooling within one unit without internal transport
- + the unit works faster than standard universal units, which means lengthy and expensive transport routes within the company are saved
- + faster processes with the best air circulation levels
- + highest process stability, as drive elements are no longer within the contaminated area and unsealed intermediate doors are a thing of the past
- + less maintenance work
- + optimised energy requirements by pre-cooling with an integrated cooling rinse and/or cold exterior air
- + no stoppage times for individual unit sections and therefore 100% use of capacity



AREAS OF APPLICATION

- ✓ Reddening
- ✓ Hot-air cooking
- ✓ Drying
- ✓ Baking
- ✓ Hot-smoking
- ✓ Cold-smoking
- ✓ Cooking
- ✓ Preserving
- ✓ Evacuating
- ✓ Frying
- ✓ Showering
- ✓ Climatic smoking
- ✓ Intensive cooling
- ✓ Sweating
- ✓ Maturing
- ✓ Defrosting
- ✓ Boiling

AIRMASTER® IC INTERCOOLER

„THE ALL-ROUNDER“

AIRMASTER® IC InterCooler is the name of the latest new talent at REICH. The special thing about this hybrid is its ability to realise all thermal processes, and in particular intensive cooling processes, in a single unit. REICH is thereby offering the first range of series units on the market to have these abilities. The hot and cold sections are no longer separated. The new type of unit represents an interesting alternative to complex systems in which the carriage is transported by chains or sliding bars directly into the connected cooling segment after heat treatment, for example.

Several InterCoolers have already been delivered to industrial companies. „The AIRMASTER® IC InterCooler passed the practical industrial test with flying colours. The system works with a constant high capacity and perfect production results“, explains Tobias Layer, Technical Manager and Member of the Management Board at REICH. The AIRMASTER® IC InterCooler can be delivered in all standard sizes. Even in comparison to our already high-performing AIRMASTER® UK, the circulation air output of the AIRMASTER® IC has been significantly increased once again.

TECHNICAL DATA

AIRMASTER® IC InterCooler	2500	5000	7500	10000	12500	15000	17500	20000	22500	25000	27500	30000
Number of trolleys	1	2	3	4	5	6	7	8	9	10	11	12
Length (mm)	1200	2290	3375	4460	5545	6630	7715	8800	9885	10970	12050	13140
Width (mm)	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450
Height (mm)	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2360	2630

Other sizes and double row designs on request.

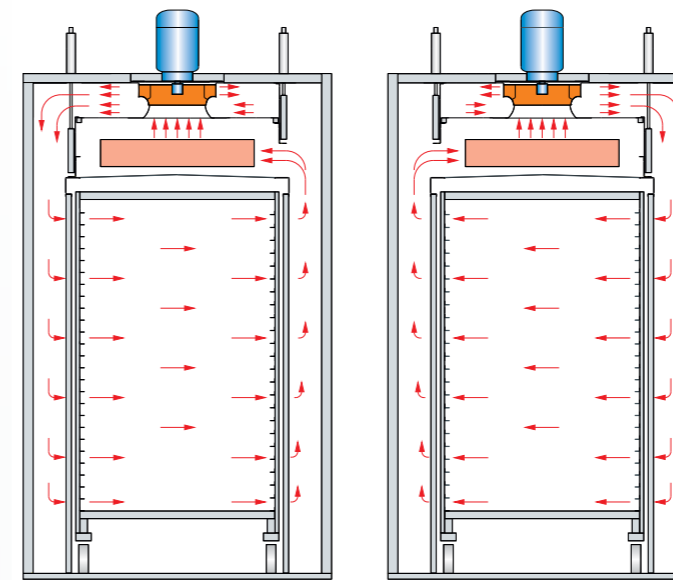


AIRMASTER® UKQ AIRJET

„THE POWERHOUSE“

The AIRMASTER® UKQ AIRJET is the world's best performing axial flow universal unit. Production capacities far above the normal levels can be achieved with its extremely high power reserves. The universal unit was specially designed for lying products such as small sized raw ham, roast beef, tunnel salami, rolled fillets of ham, cured meats or tofu and convenience products to be processed in a lying position. Hanging products can of course also be optimally treated.

The process air is gently blown into the unit from one side using specially developed, innovative air guide walls. The air is extracted again on the opposite side. Sturdy air exchange flaps with large, free airways change the blow and suction direction each minute. With the vertically arranged air outlets, the number of levels in the chamber carriage or the distance can be varied, depending on the product, without a negative effect on consistency.



A sophisticated changing flap system ensures regular exchange of the airflow. This achieves an even supply of heat and the aroma substances from the refining smoke can be evenly distributed in the chamber carriage. This means the goods can give off moisture consistently, which is mirrored in the end product as a fundamental quality indicator.

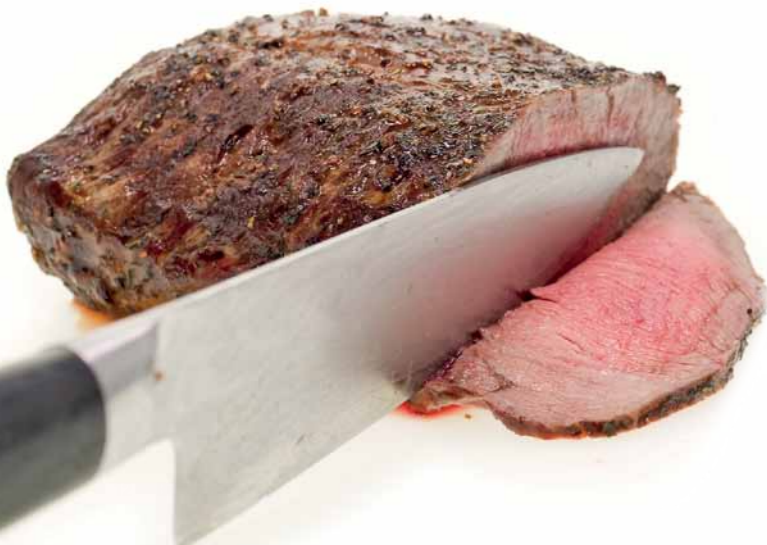
TECHNICAL DATA

AIRMASTER® UKQ AIRJET	2500	5000	7500	10000	12500
Number of trolleys	1	2	3	4	5
Length (mm)	1200	2290	3375	4460	5545
Width (mm)	1830	1830	1830	1830	1830
Height (mm)	2805	2805	2805	2805	2805

Other sizes on request. The unit UKQ 10000 is also available as double row design.

AREAS OF APPLICATION

- ✓ Drying
- ✓ Boiling
- ✓ Maturing
- ✓ Hot-air cooking
- ✓ Baking
- ✓ Cold-smoking
- ✓ Hot-smoking
- ✓ Preserving
- ✓ Frying
- ✓ Climatic smoking
- ✓ Sweating
- ✓ Defrosting
- ✓ Cooking
- ✓ Reddening
- ✓ Evacuating
- ✓ Showering



One fundamental advantage of the AIRMASTER® UKQ AIRJET is the fact that the products lie on grills or baking sheets during treatment and loops or holders on the products are not required. This ensures extremely hygienic production conditions and no more losses when slicing. This unit type therefore reduces your production costs with more effective processes and simultaneously increases profits with maximum yields. The AIRMASTER® UKQ AIRJET is also available as an axial flow baking unit with process temperatures of up to 300°C.



STEAMSMOKER



FRICTIONSOMOKER



MAXXSOMOKER



NATURALSMOKER

THE RIGHT CHOICE FOR ANY TASTE

LESS FIRE, BUT PLENTY OF GOOD SMOKE

The REICH smoke generation systems are the result of many years of development work. All of the smokers we present here are perfectly customised to the AIRMASTER® universal systems. These smokers work fully automatically in combination with the UNICONTROL control systems from REICH. They correspond with the current status of technology with their design and safety equipment and meet all legal requirements.



STEAMSMOKER S 800 H

The steam-bound smoke in this industrial smoker can be absorbed extremely quickly by the intestines or surface of the meat product i.e. it condenses on cooler smoked goods. The result is an intensive smoke aroma and a consistent smoked colour in the shortest treatment times.



MAXXSOMOKER G 350 H / G 505 H

The wood chip smoker from the MaxxSmoker series is distinguished by a very powerful aroma. The smoking times are correspondingly short and therefore extremely gentle on the products thanks to the high smoke density of this series.



FRICTIONSOMOKER FR 702 / FR 1002

Friction smokers are characterised by a pleasantly mild smoke aroma. Due to the fact that the refining smoke is produced at relatively low temperatures, FrictionSmokers are also perfect for cold smoking processes. The patented stainless steel friction wheel stands out due to its high wear-resistance.



NATURALSMOKER G 200 S / G 400 S

The sawdust smokers from the NaturalSmoker series are distinguished by a typically traditional aroma. They are very suitable for adding other aromatic smoking substances such as juniper berries or pine.



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 delivery an excellent, natural taste.

ADDITIONAL OPTIONS

INDIVIDUAL CONFIGURATIONS

REICH AIRMASTER® universal units can be equipped with numerous additional options as required, and therefore be individually adapted to any customer requirement.

HIGH TEMPERATURE VERSION

Additional electric heating for temperatures up to 200°C.

AUTOMATIC DOOR OPENING

The chamber door (discharge side) is automatically opened using a pneumatic cylinder before cooling (showering) or after the end of the program.

COOLING SHOWER WITH OPTIONAL FINE ATOMISATION (ECO-BOOST)

The optionally installed cooling shower is made of high-quality chromium-nickel steel pipes and is equipped with special nozzles to cool the goods consistently. The rinse is controlled by an integrated solenoid valve and can be run in a permanent or interval operation mode. Fine atomisation of the cooling water using the ECO-Boost function reduces your cooling times by up to 30% and reduces water consumption by 50% at the same time.

VIEWING WINDOW WITH CHAMBER LIGHTING

Each block door can be optionally equipped with the viewing window measuring 900 x 900 mm made of insulating glass. Optimum illumination is ensured in the chamber when the chamber lighting is switched on. You can visually check your products at any time and react quickly if required.

TRANSIT DESIGN

The system's rear module is designed with a door portal and a sturdy block door, corresponding with the front side, to unload the carriage in hygiene areas. A display system on both sides of the chamber informs you about the current operating status.



CLIMATE PACKAGE

For fully acclimatised maturing and cold smoking of delicate raw and dried sausage. The climate package consists of the following components:

- cooling evaporator
- fine moistening
- electric mini-heating
- circulation air motors controlled progressively using frequency converters

With the climate package, you can produce tasty and attractive sausage products and make your REICH AIRMASTER® into an all-round talent for your company.

LIFTING GATE

The units can be provided with a pneumatically driven lifting gate as an additional option. REICH is thereby reacting to the wishes and requirements of industrial companies. The advantages of such a solution in limited spaces are obvious.

HANGING TRACK DESIGN

This design feeds the unit with hanging carriages and has integrated transport rails with sturdy holders, which are fixed to the foreseen chamber attachment points. All parts are manufactured from solid chromium-nickel steel, mat. no. 1.4301.



COOLING SHOWER WITH OPTIONAL FINE ATOMISATION

CLEANING PUMP UNIT FOR PRESSURE INCREASE IN THE ON-SITE WATER CONNECTION

Cleaning station for connecting the cleaning system to an AIRMASTER® unit:

- large cleaning tank and cover made of chromium-nickel steel
- 200 or 330 litre capacity
- acid-resistant pressure increase pump with dry run protection
- automatic water supply with level control

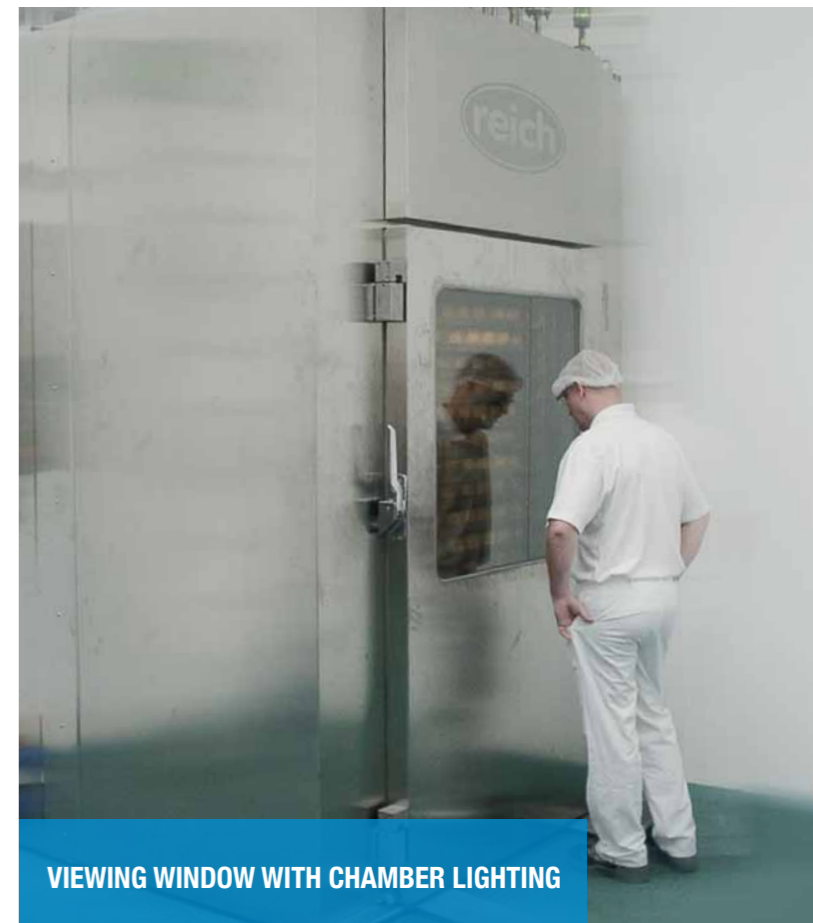
ECOMIZER

Energy is a resource that is becoming increasingly expensive. Energy-saving and therefore environmentally friendly solutions are therefore more in demand than ever before. At REICH we have set ourselves the challenge.

The result of this development is the Ecomizer function. Fresh air from the outside or preconditioned fresh air is optionally drawn in via an additional flap system. The unit switches automatically. The UNICONTROL independently decides whether the outside air is just right with respect to temperature and humidity or whether preconditioning should be activated. It is only preconditioned, and therefore energy used, if absolutely essential.



COOLING SYSTEM WITH CLIMATE PACKAGE



VIEWING WINDOW WITH CHAMBER LIGHTING

CLIMATIC MATURING UNITS



Climatic maturing units put the highest demands on the climate specialists' expertise, because making uncooked sausage products is an art in itself. Aligning optimised energy, air and control technology to the requirements of highly sensitive raw products is always at the forefront. Those who want to work successfully in this sensitive segment must truly understand their trade.

The exact calculation of individual components is particularly important for climatic maturing units. AIRMASTER® ClimaStar units guarantee sophisticated technology for safe production of your uncooked sausage products. The tried-and-tested, climate optimised control processes guarantee that products are

gently matured with the maximum possible standstill times. Units from the company REICH are equipped with large-size air coolers for quick and efficient dehumidifying. The dehumidifying function is only activated in extreme conditions. The systems also offer huge energy-saving potential.

The circulation air speed is determined by the discharge of water from the goods in modern climate units. This means that the unit automatically varies the speed as necessary. This is guaranteed by the installation of a frequency converter and guarantees an exact, product-controlled discharge of humidity, which prevents the edges of the valuable goods from drying up.

SWEATING, PRE-MATURING, DRYING, CLIMATIC SMOKING, MATURING OR POST-MATURING REQUIRED?

With the units from the AIRMASTER® ClimaStar series, you will always achieve the best production results under consideration of economic parameters and with the best possible process safety.



THREE CONCEPTS, ONE AIM...

AIRMASTER® KRAI CLIMASTAR

The AIRMASTER® KRAI works completely independently of weather conditions with circulation air conditioning and with low energy consumption. The strengths of this system with its precise control are its constantly exact temperatures and moisture levels according to the specified target values.

REICH supplies the right solution for any number of chamber carriages. The KRAI climatic unit series is designed for maturing, drying and post-maturing processes for all types of uncooked sausage and air-dried meats. The control ranges for temperature and moisture are at +16°C to +28°C and up to 97% relative humidity.

The centralised air treatment device is at the heart of this AIRMASTER® unit. The air returning from the treatment room is conditioned, i.e. cooled, heated, dehumidified or humidified. High-precision climate control allows an extremely energy-saving operation. In contrast to the previous climate units, in which heating, cooling, humidifying and dehumidifying always worked against each other, the AIRMASTER® KRAI works with an intelligent MC climate control only when circulation of air is really required to transport heat, cold or moisture: this is highly efficient and gentle on the product.

AIRMASTER® KKRI CLIMASTAR

The AIRMASTER® KKRI maturing units also work according to the circulation air conditioning principle. Climatic cold-smoke maturing units are pre-maturing, drying and cold-smoke units suitable for natural and quick-maturing types of uncooked sausage and air-dried, mature ham.

The areas of application are SWEATING, PREMATURING, DRYING, CLIMATIC SMOKING, MATURING and POST-MATURING. The control ranges for temperature and moisture are +16°C to +28°C (up to +40°C or +50°C for warm-smoking) with 65% to 97% relative humidity.

The standard equipment of each AIRMASTER® KKRI ClimaStar unit includes a high-precision control called CLIMACONTROL alongside an automatic cleaning facility. No prayers are left unanswered with respect to user-friendliness. Everything is precisely and unmistakably provided and displayed with digital values. Programs and values are entered using a film keypad with complete moisture protection.



TOP CLASS UNCOOKED
SAUSAGE PRODUCTS

AIRMASTER® KNRI CLIMASTAR

AIRMASTER® KNRI post-maturing units work completely independently of weather conditions in a sealed system and with low energy consumption. However, the unit can still be operated variably with the flow of fresh air. This depends on the individual maturing level of the goods. Climatic post-maturing units from this series are suitable for post-maturing, air-drying and storing natural and quick-maturing, as well as smoked uncooked sausage items, and air-dried, matured ham.

The control ranges for temperature and moisture are +10°C to +18°C and up to 90% relative humidity. The circulation air in the mixing chamber is conditioned according to the pulses from the electronic control and is therefore cooled, dehumidified, heated or humidified.

Just like the AIRMASTER® KRAI and KKRI, high-precision climate control does the work and allows energy saving processes. Once the climate in the treatment room is right, the system remains at a standstill. This prevents the edges of the products from excessively and uncontrollably drying out and significantly reduces energy costs.

Another special feature of this control technology is the use of an innovative temperature and moisture sensor, which always supplies precise measurements with the best measurement accuracy without using a „wet sock“.



BAKING UNITS



AIRMASTER® BKQ AIRJET

POWER UP TO 300°C

The AIRMASTER® BKQ AIRJET is a high-performance, axial flow baking unit that guarantees the best performance and short process times with optimum product quality. The unit can achieve process temperatures of up to 300°C thanks to its high performance levels.

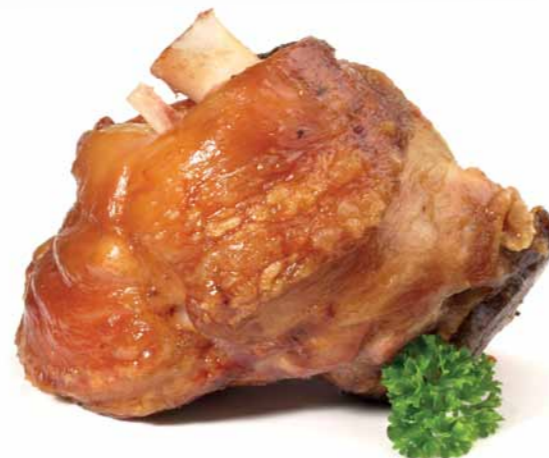
The AIRMASTER® BKQ AIRJET was primarily developed for lying products such as roasted turkey breast, chicken legs, pork knuckles, meat-loaf or convenience products such as western potatoes and lasagne.

High feed densities are possible thanks to the innovative air circulation principle in the baking unit.

Due to the fact that constant temperatures exist in the treatment chamber at all times, homogenous

browning and formation of the crust is always achieved. When treating the product on baking sheets or grills, the full feeding carriage height can be used. The treatment air is heated using air exchangers or electrical heating packages according to the requirements. Fresh air from the outside is added in doses, aligned to the treatment process.

The AIRMASTER® BKQ AIRJET can of course also just be used as a cooking chamber and upgraded with a full-scale universal unit on customer request. The AIRMASTER® BKQ AIRJET is available for 1 and 2 carriages with up to 30 levels per carriage.



TECHNICAL DATA

AIRMASTER® BKQ AIRJET	2500	5000
Number of trolleys	1	2
Length (mm)	1290	2540
Width (mm)	1680	1830
Height (mm)	2800	3110

AIRMASTER® KBK

THE CLEVER SOLUTION

AIRMASTER® KBK cooking and baking units are used for drying, hot-air cooking, cooking, boiling and baking. This series of unit corresponds with the design, dimensions and heating types of the AIRMASTER® UK universal units with vertical air channeling. The chamber housing is fully manufactured in a sturdy, tightly welded modular structure made of chromium-nickel steel, mat. no. 1.4301. An extremely high-load chamber floor with integrated access ramp makes pushing the chamber carriage in easier. You will be able to make tasty products in record time with this efficient baking unit.



TECHNICAL DATA

AIRMASTER® KBK	2500	5000	7500	10000	12500	15000	17500	20000	22500	25000	27500	30000
Number of trolleys	1	2	3	4	5	6	7	8	9	10	11	12
Length (mm)	1200	2290	3375	4460	5545	6630	7715	8800	9885	10970	12050	13140
Width (mm)	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450
Height (mm)	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2360	2630

Other sizes and double row designs on request.

COOKING VESSELS

KOCHMEISTER COOKING VESSELS

COOKING MADE EASY

The Kochmeister cooking vessel series is produced according to the highest quality demands, just like all products from the company REICH. We manufacture cooking vessels for volumes from 150 to 1500 litres. Customised sizes are of course possible on request.

THE BENEFITS

- + seamless construction made of chromium-nickel steel for the best possible stability
- + efficient full heat isolation
- + optimum heating performance
- + isolated lid with high quality silicone seal and safety handle
- + extremely computer control

Various heating options make the boiler vessels so variable in use.



KOCHMEISTER HERMETIC

COOKING AND COOLING UNITS

AIRMASTER® KK UND IKK

INTELLIGENT COOKING AND COOLING

REICH was the pioneer in cooking with steam. The Reich brothers offered the Garmache method as early as the 1950s. The advantages of cooking in steam in a chamber instead of traditionally in a boiler were already identified at the time. Despite the common universal units on the market today, a cooking vessel is still legitimate when it is just about the actual cooking processes.

The application areas are of the AIRMASTER® IKK are cool showering, intensive cooling, drying and evacuating. With the AIRMASTER® IKK, you receive a high-performance, intensive cooling system for your production.

Highly efficient ribbed pipe cooling batteries made of stainless steel are integrated in the sides of the chamber. The cooling battery's effectiveness is increased to the maximum with the special air guide. The integrated cooling rinse ensures that the goods are cooled economically and consistently in the first cooling phase. The intensive cooling phase then follows in which the cooling evaporators are activated. The goods are therefore brought to the required core temperature (approx. 5 - 7°C).

Unnecessary weight losses can be avoided and extended product shelf lives achieved, because the product is run quickly through the critical temperature ranges. The goods can be packed immediately after the cooling process. The



AIRMASTER® KK AND IKK

chamber can be optionally equipped with a cooking function for connection to an on-site low pressure steam supply. The control valve and dirt trap are standard features of the unit.

TECHNICAL DATA

AIRMASTER® KK and IKK	2500	5000	7500	10000	12500	15000	17500	20000	22500	25000	27500	30000
Number of trolleys	1	2	3	4	5	6	7	8	9	10	11	12
Length (mm)	1200	2290	3375	4460	5545	6630	7715	8800	9885	10970	12050	13140
Width (mm)	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450
Height (mm)	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2360	2630

Other sizes and double row designs on request.

CONTROLS

PROGRAMMED FOR SUCCESS

We offer the right control for any requirement and any purpose. The suggestions and wealth of experience of many customers have been incorporated in the UNICONTROL series. The result is the most user-friendly control ever at REICH.



UNICONTROL 2000 TS

UNICONTROL 2000 TS is the flagship amongst REICH controls. It offers ease of use to the highest level with the largest possible range of functions. Complete operation is facilitated by a 10.4" touch screen. This makes programming child's play, even for inexperienced users. UNICONTROL 2000 TS is controlled in the same way as the UNICONTROL 2000 S according to the principle of user rights. All important program parameters can be quickly read on the large display. The display can also be configured very simply. This means only the values you really need are indicated.

UNICONTROL 2000 S

Comprehensive operating comfort and a very favourable price-performance ratio as well as a 5.5"-TFT screen that is operated intuitively are only three arguments, which speak for UNICONTROL 2000 S. Up to 99 programs can be stored with 20 program steps. The option of program networking allows the quick and simple creation of multi-step programs. Even batch numbers can be stored, securing traceability within a product chain.



UNICONTROL 1000

UNICONTROL 1000 is our basic control unit, which offers every important function for everyday work. Up to 99 programs can be stored with 20 program steps. Operation is facilitated with an extremely robust, scratch and acid-resistant foil keyboard.



MASTERCONTROL

All controls of the UNICONTROL series can be connected with little effort to a PC via our software solution MasterControl. This allows all controls to be networked, and enables all data to be stored centrally and evaluated. All values are presented clearly and graphically. MasterControl offers many export functions for further data 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. With the help of RemoteControl, our service team is able to access the unit controls when necessary after authorisation by the customer. Thus problems can be quickly analysed, recognised 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.



SERVICE AND MAINTENANCE

Only the best is good enough for our discerning customers around the world. We offer high-tech solutions of the highest quality, so our internal standards in customer care must be just as good as this promise.

Buying a thermal processing unit is a decision for most businesses, which has far reaching consequences. It usually represents a significant investment and

you, as a customer, bind yourself to a partner for many years to come with its purchase. REICH's service begins long before the purchase of a unit. We spend time with you, engage in talks and ascertain your individual requirements.

Afterwards, we use the acquired information to create the best possible package and always think outside the box.

A team of our specialists and fitters who have been successfully practising their trade for many years is at your disposal during project realisation with delivery, assembly and commissioning. Our aim is for every customer, whether they be a large industrial company or small trade business, to feel like they are in good hands. Our work has been successful once we have achieved this aim.

After commissioning, we offer our customers an extremely attractive maintenance offer, which is unique to the market in this form. We can produce an individual maintenance plan for the customer and unit, which covers all eventualities when operating a REICH unit.

SERVICE CARD BENEFITS

- ✓ Prevention instead of reaction
- ✓ Constant value maintenance for your unit
- ✓ Constant high unit availability
- ✓ Permanently stable processes without quality fluctuations
- ✓ Fixed and therefore precisely calculated costs
- ✓ Significant cost savings in comparison to emergency maintenance callouts
- ✓ Documented maintenance history
- ✓ Valuable information input from specialist advisors
- ✓ Less work with full-service care
- ✓ Risk minimisation and therefore higher insurance protection



- for all units older than 10 years
- the BASIC or PREMIUM service card is required
- annual increase of the discount on spare parts by 1%, corresponding with the age of the unit



- 2 x maintenance per year including automatic scheduling
- 5% loyalty discount on spare parts
- fixed travel costs for unscheduled callouts and emergencies
- emergency telephone line from Monday to Saturday 06:00 - 20:00
- each maintenance is entered in a REICH service book for a full unit history
- voucher for materials worth EUR 150.00



- 2 x maintenance per year including automatic scheduling
- 10% loyalty discount on spare parts
- 50% discount on fixed travel costs for unscheduled callouts and emergencies
- round-the-clock emergency telephone line from Monday to Sunday and on bank holidays
- each maintenance is entered in a REICH service book for a full unit history
- voucher for materials worth EUR 300.00
- on-site service within 24 hours of receiving the call
- annually rotating advice day by specialist technologists on a subject of your choice
- automatic extension of the guarantee period to 2 years
- MasterControl software remote maintenance of your unit via RemoteControl included





the world tastes our quality



Customers throughout the world place their trust in us because we understand our trade. Here is a small extract:

Krauchenwies, Germany

N48° 0' 56.982" E9° 15' 0.456"
1x AIRMASTER® KK 10000

Sofia, Bulgaria

N42° 41' 47.37" E23° 19' 33.638"
2x AIRMASTER® KNRI 175000

Geneve, Switzerland

N46° 11' 54.212" E6° 8' 32.266"
1x AIRMASTER® KBK 5000

Tehran, Iran

N35° 41' 46" E51° 25' 23"
1x AIRMASTER® UK 10002

Bangkok, Thailand

N13° 43' 24.307" E100° 28' 34.435"
4x AIRMASTER® UK 15000

Reftinskaya, Russia

N56° 52' 11.543" E60° 35' 46.878"
12x AIRMASTER® UK 5000

Capetown, South Africa

S29° 49' 0" E30° 51' 0"
2x AIRMASTER® UK 20002

Moscow, Russia

N55° 45' 4.471" E37° 37' 6.318"
10x AIRMASTER® IC 17500

Callan, Ireland

N52° 32' 12.783" W7° 23' 3.171"
1x AIRMASTER® UK 15002

Gouda, Netherlands

N52° 0' 49.892" E4° 42' 35.244"
7x AIRMASTER® UK 27500

Kekava, Latvia

N56° 49' 23.016" E24° 13' 35.892"
3x AIRMASTER® UK 7500

Banyo, Australia

N33° 36' 41.439" E131° 7' 48.184"
2x AIRMASTER® BKQ 5000

Doha, Qatar

N25° 16' 49.015" E51° 31' 20.914"
2x AIRMASTER® UK 5000

Archangelsk, Russia

N64° 33' 0" E40° 31' 60"
1x AIRMASTER® KNRI 62500

Wachtendonk, Germany

N48° 35' 16.616" E9° 27' 0.415"
1x AIRMASTER® KKRI 10000

Sharjah, UAE

N25° 22' 0" E55° 22' 60"
1x AIRMASTER® UK 5000

REICH WORLDWIDE



QUALITY MADE IN GERMANY

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

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taste the quality

Provided by: