ProfitLine (PRR)
The industrial solution for smoking, drying and cooking

Advantages

Wide variety of flavours and colours:
All external and various internal smoke generation systems, such as smouldering smoke, condensate smoke, friction smoke or liquid smoke, are available for smoking.

Efficiency:
Due to two fans an extensive air circulation guarantees constant product quality with minimum weight loss upon drying and smoking despite maximum trolley loading.

Designed for industry:
- Wide door opening clearance
- The central air conditioning system incorporates all required equipment such as a heat exchanger, central circulation fans, fresh air and smoke supplies and a mixing chamber for air conditioning.

Minimum energy consumption:
Individual air circulation and optimal use of fresh air energy during drying enormously reduce your process times and thus the energy requirements. The system as well as the air handling unit are fully insulated.

Characteristics

Use:
ProfitLine systems are universal allrounders due to the horizontal and vertical air circulation, regardless whether products are placed horizontally on mesh shelves or suspended on smokesticks.

Possible processes:
- Drying, showering
- Hot and cold smoking
- Cooking, hot air finishing, roasting and baking

Air systems:
- Two variable-speed fans within the program step
  (no loss through alternating dampers)
- The air is optimally adjustable to the corresponding product
- A very high uniformity is provided by the enormous air circulation speed
- Even with trolleys > 2 m height
- Fully insulated central air handling unit
  (very high air speed in contact with the products)

Hygiene:
- Segment panel construction, completely weldable
- Automatic interior cleaning
**ProfitLine: The industrial solution for smoking, drying and cooking**

<table>
<thead>
<tr>
<th>PRR type</th>
<th>Number of trolleys</th>
<th>Door opening clearance (cm)</th>
<th>Cabinet dimensions (incl. extension) (cm)</th>
<th>Minimum room height (aggregate on top) (cm)</th>
<th>Electric</th>
<th>Heating Steam</th>
<th>Heating Electric</th>
<th>Heating Oil, Gas</th>
<th>Cooling system</th>
<th>Cold smoke from— to</th>
<th>Low pressure steam/ Water</th>
<th>Water Shower</th>
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**Operation**

- External operating controls
- Electric (160°C)
- Low pressure (80°C)
- High pressure (120°C)
- Oil (160°C)
- Gas (160°C)

**Standard heating (optional)**

- Control and documentation systems
- External smoke generators
- Internal smoke generators
- RONDAIR exhaust reduction system
- Exhaust air cleaning

**Cleaning**

- Interior cleaning
- Cleaning equipment

**Cooking**

- Chamber 1.4601/AISI 316

**Exhaust air system**

- Exhaust air fans

**Cold smoke**

- Cooling system

**Cooling**

- Showering
- Ice water

**Horizontal air flow**

- Horizontal air circulation system

**Floor**

- Double-walled, without slope
- Slope in the system
- Reinforced
- Recessed
- Anti-slide profile

**Doors**

- Lifting door hinge
- Additional doors on the unloading side

**Tunnel design**

- Interlocking

**Lifting doors**

- Instead of swing doors

**Drainage**

- Pneumatic post outlet

**Transport systems**

- Floor transport (automatic)
- Overhead rail (automatic)

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*with tunnel

*approximately connected loads