



AIRMASTER provides intelligent solutions with maximum savings. The AIRMASTER as a multipurpose process system is suitable for drying, smoking, cooking, baking, maturing, cooling, ... It has received the highest accolade when it comes to daily production of top quality class meat and sausage.

AIRMASTER® – The Virtuoso brings your business to life

1
AIRMASTER UK 5000
and AIRMASTER KRK
Air Conditioning
chambers

2
AIRMASTER UKH
1800 with woodchip
SmokeGenerator
in door
KOCHMEISTER
K 400 cooking kettle

3
AIRMASTER UKF
1800 FRICTION STAR
KOCHMEISTER
K 300 cooking kettle

4
Two AIRMASTER UK
2500 LiquidSmoke
Three KOCHMEISTER
K 500 cooking kettles

5
Industrial plant
showing different
AIRMASTER UK
Types and cooling
showers



1

6
AIRMASTER UK 2500
G200 CS (Glow Smo-
kegenerator)

7
AIRMASTER UK 5000
FR1002 CS
(Frictionsmo-
kegenerator)



2



3

AIRMASTER helps you to make your production faster and with increased reliability.

AIRMASTER UK with following standard equipment (•):

- all stainless steel construction (DIN 1.4301)
- high quality welded chamber
- easy loading
- temperature range up to 150°C
- fast steam production
- controlled humidity % r.h. and interval humidification
- even drying, smoking, roasting,
- pneumatic flaps (electric flaps on request)
- fully automatic smoke generator with fire detection monitoring device
- environmentally friendly CIRCO-SYSTEM
- auto cleaning System (CIP)
- cold smoke package
- condensation drainage
- slam-shut door function
- changeable heating system

AIRMASTER UK with the following special equipment available (o):

- o high temperature execution 200°C/250°C
- o CIRCO-CLEANER
- o cooling coil (compressor not included)
- o air conditioning package (cooling coil, mini heating, moistening)
- o auto door opener
- o integrated cooling shower
- o double walled glass door or porthole
- o tunnel execution (low risk side in / high risk side out)
- o special voltage on demand

