



AIRMASTER is the brand name for Reich's thermal treatment chambers offering consistency in the processing of meat and sausages.

AIRMASTER provides intelligent solutions with maximum savings.

AIRMASTER[®] – Universal Smokehouses for efficient meat processing

Blanching
Baking

Hot Smoking



Golden-yellow smoked Frankfurters, moist blanched sausage, succulent cooked ham, delicious pickled goods or appetising smoked raw sausages. AIRMASTER's diversity attracts customers and breathes new life into your business.

Steam Cooking
Cold Smoking
Cooling
Rinsing
Reddening
Maturing
Drying

AIRMASTER, an investment which pays off:

15 % better yields:

New methodology and shorter process times allow for gentle treatment of the end product.

30 % less energy:

Highly effective, Superbly Insulated. New Smoking Systems eliminate the need of an afterburner.

40 % shorter processing times:

Perfect air supply. Computerised Controls. Effective and efficient Smokegenerators are the criteria that make the AIRMASTER fast.

100 % environmentally friendly

The recyclable CIRCO-SYSTEM offers State-of-the-art ecological smoking.



AIRMASTER UK 10000. 4-trolley Smoke Houses with UNICONTROL 2000 and FR 1002