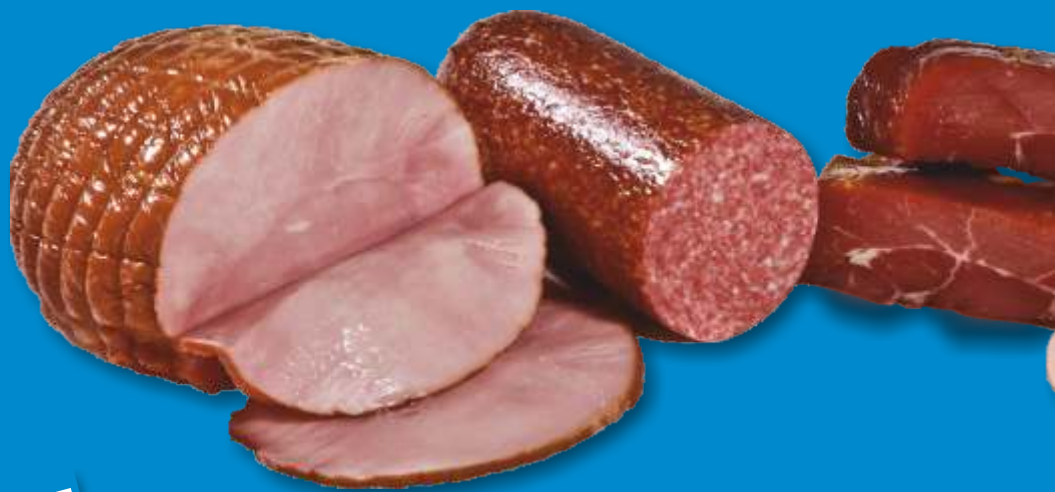




AIRMASTER® UNIVERSAL



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



taste the quality



A world full of smoked food ideas



Smoked sausage specialties



Finely matured raw sausage products

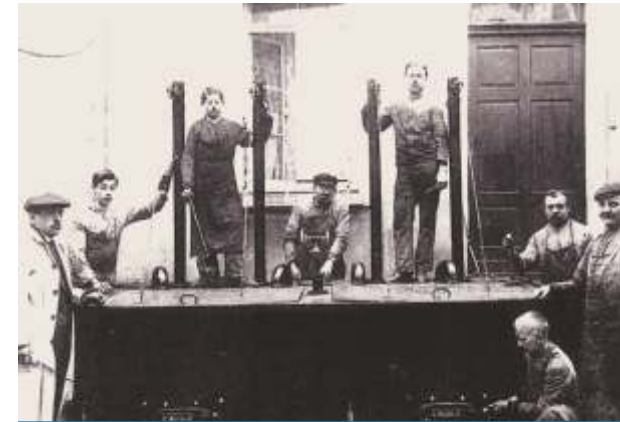


Exceptional cooked sausages and hams



Baked meatloaf just like it should look

REICH's systems offer an appropriate concept for refining any meat and sausage products. They result in heightened sensory properties while providing the highest levels of enjoyment to your customers. Convince yourself about our innovative, technical know-how and delve into the REICH AIRMASTER® 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 meat 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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**EFFICIENT CONCEPTS FOR
FIRST-CLASS PRODUCTS**



AIRMASTER® UK/UKF

REICH'S CLASSIC

The AIRMASTER® UK is designed for versatile applications in thermal food processing. Its functionality is based on decades of practical experience in constructing universal units. Today, this is **REICH**'s multi-functional unit.

Using the AIRMASTER®, **REICH** gets top marks for manufacturing through unsurpassed efficiency and product quality.

At all times the AIRMASTER® UK multi-trolley units provide exactly the same air circulation and is guaranteed for each chamber module. This guarantees that none of the trolleys are in a dead zone. The result of the sophisticated air supply ensures the highest performance shortest possible times, highest yields and optimal product quality.

Compared to competing systems, one of its main features is the exceptionally high air circulation capacity, leading to the following results:

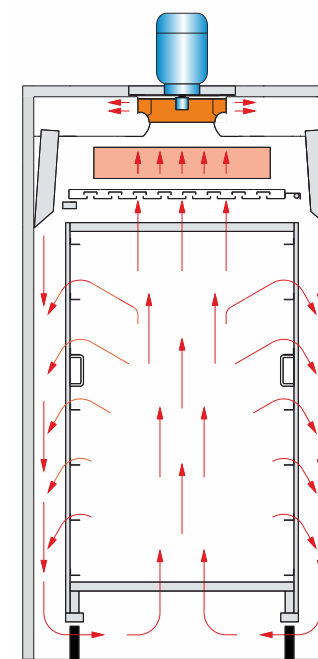
- **Faster process times**
- **Lower losses in weight**
- **Better uniformity**

This means maximum effectiveness for you!

AREAS OF APPLICATION

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

*) Climate package advisable



AIRMASTER® UK/UKF

From an economic point of view, the highly developed air circulation system ensures gentle product treatment.

This unit type is perfectly adaptable for both hanging and lay-flat products.

MODULAR CONSTRUCTION

All **REICH** units are manufactured as high-quality, tightly welded chamber modules. One module corresponds to one trolley location. Each module is equipped with its own motor, fan wheel, heat exchanger (heating/cooling), nozzles, etc.

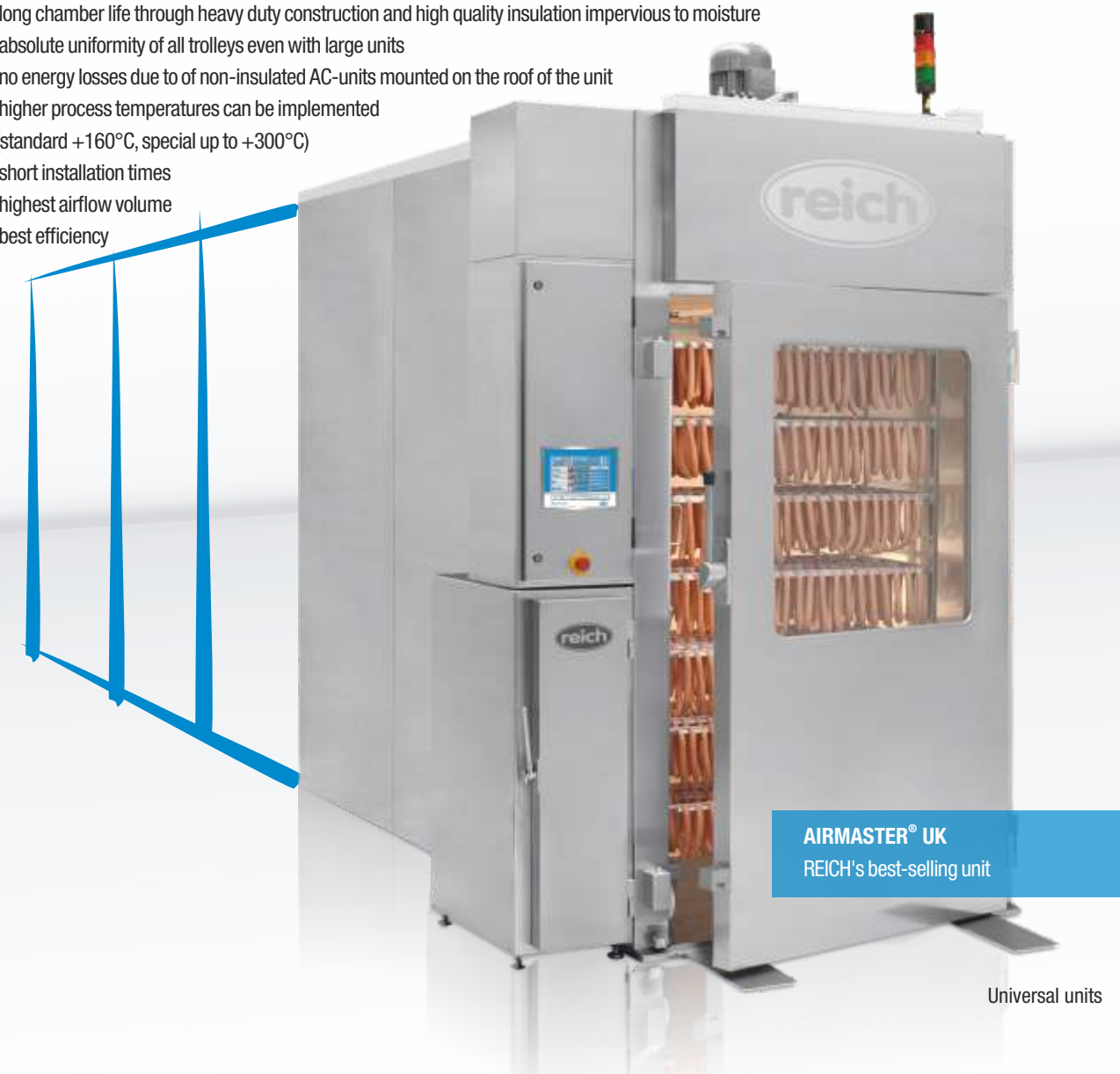
By doing this, we at **REICH** are consciously turning our back on the industry trend towards more favourable element constructions with all the disadvantages this entails.

The modular structure is characterized by a number of advantages:

- long chamber life through heavy duty construction and high quality insulation impervious to moisture
- absolute uniformity of all trolleys even with large units
- no energy losses due to of non-insulated AC-units mounted on the roof of the unit
- higher process temperatures can be implemented (standard +160°C, special up to +300°C)
- short installation times
- highest airflow volume
- best efficiency



AIRMASTER® UKF
Compact with integrated smoker



AIRMASTER® UK
REICH's best-selling unit

UNIT DESCRIPTION AIRMASTER® UK

The AIRMASTER® UK product range can be expanded through our modular system. The compact design saves space when installing several units behind or next to each other.

The chamber housings of the AIRMASTER® series consists of one or more chamber modules depending on the number of trolleys required. Each chamber module is extremely stable and is made of 100% chromium-nickel steel, material no. 1.4301, and is welded to be smoke and steam tight. High quality mineral insulation protects against heat losses, and is temperature resistant up to +600°C.

By the way, at [REICH](#) all our chamber modules are manufactured in our own factory at Schechingen, Germany.

Only high-quality products from well-known German manufacturers are used for parts that are subject to heavy usage, these include motors, heat exchangers, fan wheels, valves and pneumatic cylinders.

Each AIRMASTER® has an integrated entry system. This allows heavily loaded trolleys to be easily driven in.

AIRMASTER® units are designed so that they can be operated with any available heating system (electric, gas, oil or steam). The design also allows you to change the heating system later.

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



DIMENSIONS OF THE AIRMASTER® UK

AIRMASTER® UK	1200	1800	2000	2100	2500	5000	7500	10000	12500	15000	17500	20000	22500	25000	27500	30000
Number of trolleys	1	1	1	1	1	2	3	4	5	6	7	8	9	10	11	12
Chamber length [mm]	900	900	900	1050	1200	2290	3375	4460	5545	6630	7715	8800	9885	10970	12055	13140
Chamber width [mm]	1120	1120	1350	1350	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450
Chamber height [mm]	1720	2200	2200	2400	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630
Minimum room height [mm]	2120	2600	2600	2800	3150	3250	3300	3400	3500	3500	3500	3500	3500	3500	3500	3500
Chamber height oil/gas	on request	on request	2200	2400	2630	2740	2830	2740	2830	2830	on request	on request	on request	on request	on request	on request
Minimum room height o/g [mm]	on request	on request	2600	2800	3150	3360	3500	3510	on request	on request	on request	on request	on request	on request	on request	on request

Double-row AIRMASTER® UK	5002	10002	15002	20002	25002	30002
Number of trolleys	2x1	2x2	2x3	2x4	2x5	2x6
Chamber length [mm]	1200	2290	3375	4460	5545	6630
Chamber width [mm]	2900	2900	2900	2900	2900	2900
Chamber height [mm]	2630	2630	2630	2630	2630	2630
Minimum room height [mm]	3250	3400	3500	3500	3500	3500
Chamber height oil/gas	2630	2740	2830	2740	on request	on request
Minimum room height o/g [mm]	3250	3500	3500	on request	on request	on request



Industrial plant in the Netherlands (8 x UK 27500 BHD for 11 trolleys each with automatic lifting gates)

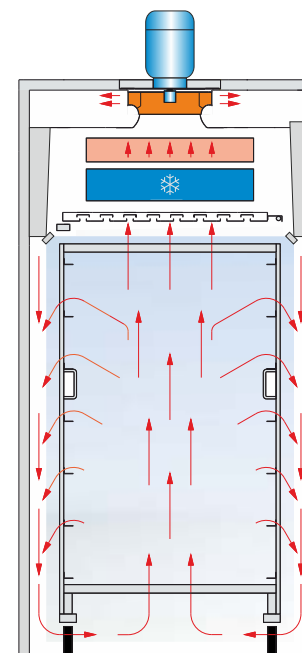


AIRMASTER® IC InterCooler is the latest addition to the REICH family and is the first to offer this unique new concept by integrating both thermal processing and intensive cooling within the same unit.

The new type of unit also represents an interesting alternative to complex systems in which the trolley is transported by chains or sliding bars directly into the connected cooling segment after heat treatment.

The InterCooler is tried and tested under the most demanding conditions. The system works at consistently high rates of utilization and provides ideal product results with maximum flexibility.

The AIRMASTER® IC InterCooler can be delivered in all standard sizes. In addition, the InterCooler is not just suitable for meat and sausage products: it has also proved its capabilities in the fish and cheese sectors.



ADVANTAGES OF THE INTERCOOLER:

- + It combines the functions of two unit types: the universal unit and the intensive cooling unit
- + Ready-to-pack products after a consistent process chain e.g. warming, drying, smoking, cooking, Evacuating, showering and intensive cooling within one unit eliminating the need for internal transport
- + A microbiologically favourable way of treating the product, since it stays in the chamber until it reaches its packaging temperature
- + Time-consuming and costly transport routes within the company are no longer needed
- + Faster processes due to optimum air circulation levels
- + Less maintenance required compared to units with a transport system
- + Highest process stability, through minimal transport and reduced product handling
- + Optimized energy requirements due to pre-cooling with fresh air and a built-in cooling shower
- + Reduced manpower and efficient utilization of space
- + Maximum flexibility, since the unit simply deals with all the processes



AREAS OF APPLICATION

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

DIMENSIONS OF THE AIRMASTER® IC

[illegible]

Other sizes and double row designs on request.



AIRMMASTER® UKQ AIRJET

REICH'S POWERHOUSE FOR THE MOST DEMANDING APPLICATIONS



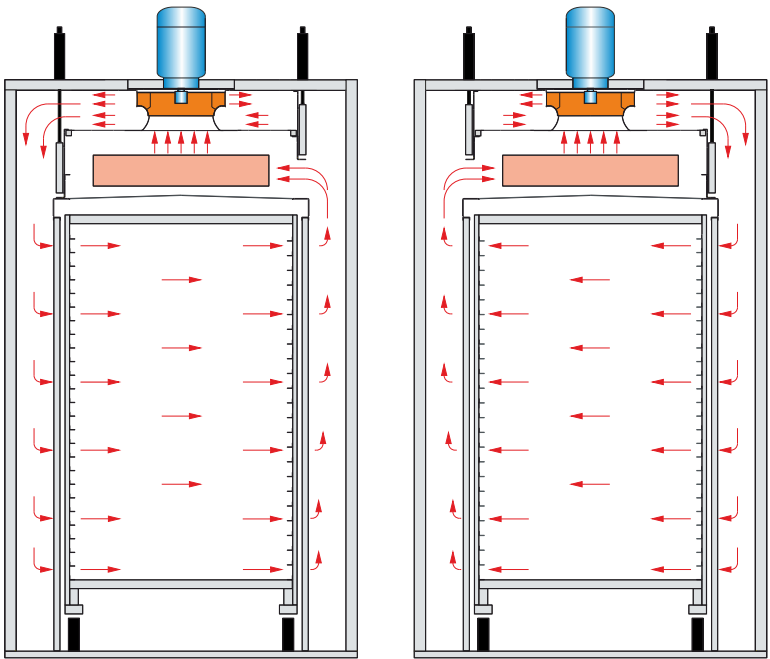
AIRMMASTER® UKQ 7500 AIRJET

The AIRMMASTER® UKQ AIRJET is the world's most powerful horizontal cross flow universal unit. Production capacities far above the normal levels can be achieved with its extremely high power reserves. This universal unit has been 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 lay-flat position. Hanging products can of course also be treated in an optimum way.

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

One of the fundamental advantages of the AIRMMASTER® UKQ AIRJET is the fact that the products lie on screens or baking sheets during treatment therefore loops or holders on the products are not required. This makes production extremely hygienic. There are reduced losses when slicing. This unit type therefore reduces your production costs with effective processes and simultaneously increases profits with maximum yields.

The AIRMMASTER® UKQ AIRJET is also available as a cross flow baking unit for process temperatures of up to 300°C (see AIRMMASTER® BKQ AIRJET).



ADVANTAGES OF THE UKQ AIRJET

- + Horizontal air flow, optimal for products on grills
- + Up to 120% more capacity compared to traditional systems
- + Up to 35 levels per trolley
- + Alternate blowing out and sucking in of air
- + Consistent airflow over the entire wall areas
- + Outstanding consistency in all the areas of the trolley
- + Gentle processing of all products
- + Very high airflow for short processes and maximum yields
- + Independent of specific level positions in the trolley
- + Integrated droplet separation in the air circulation
- + Made in Germany
- + PLUS all the additional advantages of the REICH AIRMMASTER® UK range

AREAS OF APPLICATION

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



Freshly smoked tofu



AIRMMASTER® UKQ 10000 AIRJET

DIMENSIONS OF THE AIRMMASTER® UKQ

AIRMMASTER® UKQ AIRJET	2500	5000	7500	10000	12500	15000
Number of trolleys	1	2	3	4	5	6
Chamber length [mm]	1210	2290	3375	4460	5545	6630
Chamber width [mm]	1830	1830	1830	1830	1830	1830
Chamber height [mm]	2805	2805	2805	2805	2805	2805
Minimum room height [mm]	3500	3500	3500	3800	3800	3800

Double-row AIRMMASTER® UKQ	10002
Number of carriages	2x2
Chamber length [mm]	2340
Chamber width [mm]	3360
Chamber height [mm]	3210
Minimum room height [mm]	3800



STEAMSMOKER S 800 H



FRICTIONSMOKER FR 1002



MAXXSMOKER G 505 H



NATURALSMOKER G 400 S

THE RIGHT CHOICE FOR ANY TASTE

REICH'S SMOKE GENERATION SYSTEMS

REICH's smoke generation systems are the result of many years of development work. All of the smoke generators we present here are perfectly matched to 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. Some of them are available to be operated in the closed environmental friendly Circo-System®.



STEAMSMOKER S 800 H / S 1000 H

The smoke of this industrial smoker is taken on quickly. It condenses on the surface of the colder meat products. The result is an intensive smoke aroma and a stable colour in the shortest possible times.

FRICTIONSMOKER FR 702 / FR 1002 / FR 2008

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

Did you know: REICH applied for a patent for the first pneumatically operated friction smoke generator as early as 1979.

MAXXSMOKER G 350 H / G 505 H

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

NATURALSMOKER G 200 S / G 400 S

The sawdust smokers in the NaturalSmoker range are distinguished by a typically traditional aroma. They are highly suitable for adding other aromatic smoking substances such as juniper berries or pine needles.

SMOKEMASTER TG-1100/1200 MS und TG-3000/4000 MD

The fully automatic Tarber/RedArrow brand smokers work with a special smoke condensate whose aroma and intensity are no different from standard smoke. The smoker can be used for all types of smoking processes and delivers an excellent, natural taste.



INDIVIDUAL CONFIGURATIONS

REICH's ADDITIONAL OPTIONS - AS VERSATILE AS YOU WANT THEM TO BE

REICH AIRMASTER® universal units can be equipped with numerous additional options as required - this means that they can be individually adapted to any customer requirement.

INTERLOCK

Attached to the front module of the unit is a fully-insulated heavy duty door and stainless steel hinges combined. The newly-developed **REICH** interlock system is awaiting patent. This system with its smart opening and locking mechanism automates numerous dehydrating and freezing processes whilst complying with international requirements for hygiene and food safety. No unit can be entered from both sides simultaneously. By this means contamination of the product is prevented. In addition, integrated eye-level signal lamps provide information on the current operating state of the unit.



HIGH-TEMPERATURE VERSION

Additional electric heating for temperatures up to 200°C.

COOLING SHOWER WITH OPTIONAL FINE ATOMISATION (ECO-BOOST)

The cooling shower is made of high-quality chromium-nickel steel pipes and is fitted with special nozzles to cool down the product consistently. Control of the shower is facilitated via a fitted solenoid and can be run continuously or in intermittent mode. Fine atomisation of the cooling water using the ECO-Boost function reduces your cooling times by up to 30% and at the same time reduces water consumption by up to 50%.

VIEWING WINDOW WITH CHAMBER LIGHTING

Each heavy duty door can be optionally equipped with the viewing window measuring 900 x 900 mm made of insulated glass. 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 VERSION

The system's rear module is equipped with a door portal and a heavy duty door, corresponding with the front side, to effectively unload the trolley into the hygiene area. A signal light on both sides of the chamber informs you of the current operating status.

CLIMATE PACKAGE

This type of unit offers an additional option for fully acclimatised maturing and cold smoking of delicate raw and dried sausage and raw cured products, consisting of the following components:

- Cooling evaporator
- Fine moistening
- Electric mini-heating
- Expanded controls with a raw sausage program
- Frequency converter for stepless control of the circulating air

With the climate package you can produce tasty and attractive sausage products and make your **REICH** AIRMASTER® into a jack-of-all-trades for your company. So the typical boiled, cooked and cured meats can be produced during the day, and the narrow, uncooked sausages such as Landjäger and Rohpolnische overnight. The maturing, smoking and drying of thicker uncooked sausages and raw hams can take place over the weekend. The extra feature of the climate package provides total flexibility and a 100% use of your AIRMASTER® units.



Safe maturing



Cool rinse

AUTOMATIC DOOR OPENING

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

LIFTING GATE

If desired, the units can be fitted with a pneumatically driven lifting gate. **REICH** is thereby reacting to the wishes and requirements of industrial companies. The advantages of such a solution in limited spaces are obvious.

HANGING RAIL VERSION

To feed the unit with hanging trolleys. Integrated transport rails with stabil holders which are fixed to the intended attachment points in the chamber. All parts are manufactured from solid chromium-nickel steel, mat. no. 1.4301.

PUMP CLEANING UNIT

Cleaning station with booster pump to connect to the cleaning system of an AIRMASTER® unit:

- Large cleaning tanks made from chromium nickel steel, Mat. No. 1.4301
- 200 or 330 litre capacity
- Acid-resistant booster pump with dry running protection
- Automatic water supply with level control
- Recommended for local low or variable water pressure

ECOMIZER

Energy is becoming an increasingly expensive resource, 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 **REICH** ECOMIZER. This modern fresh air enthalpy system uses the fresh air sucked in from outside to optimise drying of the goods. A sensor monitors the climate data of the outside air and sends this information to the control unit. With the suitable outside air conditions, cooling is only required to temper the air and not to dry it. The **REICH** ECOMIZER therefore offers a huge potential for energy savings.



Climate package



A good view of everything



AIRMASTER® CLIMASTAR

REICH's CLIMATIC MATURING UNITS



Climatic maturing units put the highest demands on the climate specialists' expertise, because making raw 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 raw sausage and ham products. Tried and tested climate-optimised control processes guarantee that products are gently and safely matured with maximum possible shelf life.

Units from the **REICH** company are equipped with large-size air coolers for quick and efficient dehumidification. Humidifying is only activated in extreme conditions. The systems also offers huge energy-saving potential.

In modern climate units, the circulation air speed, and volume of circulated air, is determined by the water that is released from the products. A frequency converter allows precise adjustment for product-controlled removal of moisture; this prevents the formation of dry edges on your valuable products.



Speciality raw sausages



Noble mould products

DO YOU WANT YOUR PRODUCT TO SWEAT, PRE-MATURE, DRY, BE CLIMATIC-SMOKED, MATURED OR POST-SMOKED?

Your product will feel good in AIRMASTER® ClimaStar series units. They are economical and provide the highest levels of process security.

REICH'S CLIMATIC CONCEPT

... A MATURE PERFORMANCE

AIRMASTER® KRAI CLIMASTAR

The AIRMASTER® KRAI pre-maturing and drying units run with circulating air conditioning according to the specified target values regardless of weather conditions and with low energy consumption. The strengths of this system are its precise control over temperature and moisture levels.

REICH supplies the right solutions for any number of chamber trolleys. The KRAI air-conditioning series is designed for maturing, drying and post-maturing of all types of raw sausages and air-dried meat products. 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 the heart of this AIRMASTER® unit. The air that is fed from the treatment room is conditioned, i.e. cooled, heated, dehumidified or humidified.

The high-precision climate control allows extremely energy-saving operation. By contrast with conventional air-conditioning systems which were characterized by ongoing counteractions of heating and cooling and humidifying and dehumidifying, the AIRMASTER® KRAI works with a 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.

REICH ECOMIZER SYSTEM OPTIMUM ENERGY SAVINGS

These days, energy has become an important and costly factor in business. For this reason, the **REICH** ECOMIZER system guarantees maximum energy savings. This fresh air warming system with an intelligent climate sensor optimizes dehumidification by the use of fresh air. This means that with suitable outside air conditions, cooling is only needed to temper the air and not to dry it. The ECOMIZER system therefore offers a huge potential for energy savings.



Climatic maturing unit

AIRMASTER® KKRI CLIMASTAR

AIRMASTER® KKRI maturing units also work on the circulation air conditioning principle. Climatic cold-smoke maturing units are pre-maturing, drying and cold-smoke units suitable for natural and quick-maturing raw sausages and air-dried matured hams.

The areas of application are SWEATING, PRE-MATURING, 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 CLIMA-CONTROL alongside an automatic cleaning facility.

The degree of user friendliness offers everything that you could wish for. You enter values and they are displayed on a digital basis, which makes things exact and unmistakable. If desired, you can enter programs and values using an easy-to-operate touchscreen.



Top-quality raw sausage products

AIRMASTER® KNRI CLIMASTAR

AIRMASTER® KNRI post-maturing units work completely independently of weather conditions in a closed system with low energy consumption. However, the unit can still be alternatively operated utilizing the flow of fresh air. This depends on the individual maturing level of the products.

Climatic post-maturing units from this series are suitable for post-maturing, air drying and storing natural and quick-maturing, as well as smoked raw sausage items, and air-dried, matured ham. The control ranges for temperature and moisture are at +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 and humidified. Just like with the AIRMASTER® KRAI and KKRI, the high-precision climate control does the work and makes possible energy-saving processes. Smoothly adapted ripening for the entire batch is achieved through an intelligent climatisation system. Whereby precise control over process times, air circulation and humidification is assured. This prevents the edges of the product from drying out too much in an uncontrolled way, equalizing all the products in the room and additionally reduces energy costs.

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



Climate post-maturing



AIRMASTER® BKQ AIRJET

LOTS OF HOT AIR AT UP TO 300°C

The AIRMASTER® BKQ AIRJET is a high-performance horizontal cross flow baking unit for maximum output and short process times with guaranteed consistent product quality. Due to its extremely high performance levels, the unit can implement process temperatures of up to 300°C.



AIRMASTER® BKQ AIRJET

The ideal baking unit was primarily developed for products lying on screens such as roast meats, meatloaf, turkey breasts, chicken legs, pork knuckles, or convenience products in catering-sized trays such as western potatoes, lasagne, potato gratin etc.

Due to the principle of horizontal air flow with alternate blowing in and suction of the air, it is possible in this baking unit to achieve the highest levels of loading density (depending on the product, up to 35 levels per trolley). Since the temperatures in the treatment chamber are uniform at all times, homogenous browning and crust formation are always achieved in all areas of the machine. At product treatment on baking sheets, in catering trays or using baking screens, it is possible to use any type of feeding trolley at its full height.

With this efficient baking unit you will be able to make tasty products in record time.

ADVANTAGES OF REICH'S HORIZONTAL CROSS FLOW TECHNOLOGY

+ refer to the chapter entitled AIRMASTER® UKQ, on pages 12-13



Perfectly caramelised Crema Catalana



Two AIRMASTER® BKQ 5000 BG



Peking ducks with closed fat trays



Meatloaf

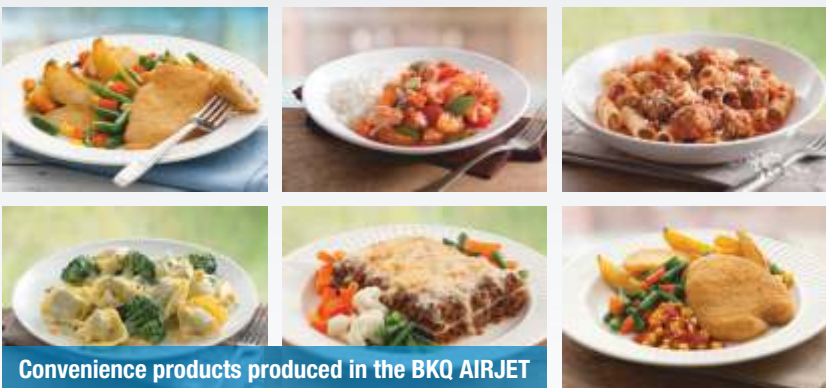
Due to its wide range of different treatment options, the AIRMASTER® BKQ AIRJET is an interesting alternative for all combi steamers when working on an industrial scale.

This type of unit can be supplied for one or two trolleys with up to 35 levels per trolley. The treatment air is heated by means of a gas or oil burner or electrical heating packages. Fresh air from the outside is added in doses, aligned to the treatment process. Boiling and humidification by low pressure steam ensures best product results.

The AIRMASTER® BKQ AIRJET can of course just be used as a cooking chamber too. If desired, it is also possible to install a smoke generator. Even a RecyclingSmokeCooler is available to enable processes in all temperature ranges.

DIMENSIONS OF THE AIRMASTER® BKQ

AIRMASTER® BKQ AIRJET	2500	5000
Number of trolleys	1	2
Chamber length [mm]	1410	2540
Chamber width [mm]	1890	1984
Chamber height [mm]	2780	3120
Minimum room height [mm]	3500	4000



Convenience products produced in the BKQ AIRJET

(Photo source: Lite n' Easy, Australia)



COOKING VESSELS

COOKING MADE EASY

Just like all **REICH** products, the KOCHMEISTER cooking vessel series is produced to meet the highest quality requirements. We produce cooking vessels for volumes from 150 to 1500 litres. Customised sizes are of course possible on request.



ADVANTGAGES OF THE KOCHMEISTER

- + Seamless construction made of chromium-nickel steel for optimum durability
- + Optional HERMETIC version welded all round for absolute sealing
- + Efficient full heat isolation
- + Optimized heating performance
- + Insulated lid with high quality silicone seal and safety handle
- + UNITRONIC control for input of temperature and time
- + Optional pneumatic cover opening

Heating options: Electrical, electrical with glycerine bath, oil and gas burner, high- or low-pressure steam



AIRMASTER® KK/IKK

INTELLIGENT TECHNOLOGY FOR COOKING AND COOLING

AIRMASTER® KK COOKING CHAMBERS

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 had already been identified at the time. Despite the common universal units on the market today, a pure cooking unit is still legitimate when it is just about the actual cooking processes. Can be supplied in all UK series sizes.

AIRMASTER® IKK INTENSIVE COOLING CHAMBERS

The areas of application of the AIRMASTER® IKK are showering, intensive cooling, drying, evacuating and, optionally, cooking.

Highly efficient ribbed pipe cooling coils made of stainless steel are integrated in the sides of the chamber. The cooling coils effectiveness is increased to the maximum with the special air guide. The integrated cooling shower ensures that the products are cooled economically and consistently in the first cooling phase. The intensive cooling phase then follows in which the air coolers are activated. The products are therefore brought to the required core temperature (approx. 5 - 7°C). Unnecessary weight losses can be avoided and extended product shelf life achieved, because the product is run quickly through the critical temperature ranges. The products can be packed immediately after the cooling process.

The chamber can be optionally equipped with a cooking function for connection to an on-site low pressure steam supply.



DIMENSIONS OF THE AIRMASTER® KK/IKK

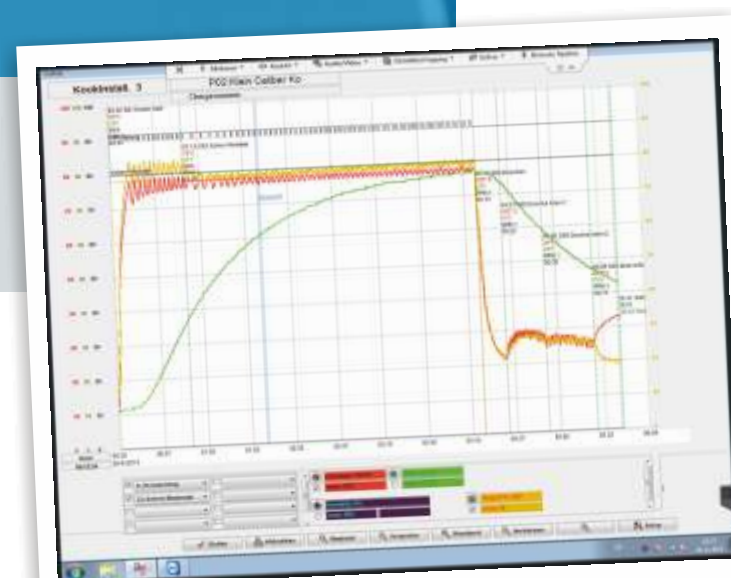
AIRMASTER® KK and IKK	2500	5000	7500	10000	12500	15000	17500	20000	22500	25000	27500	30000
Number of trolleys	1	2	3	4	5	6	7	8	9	10	11	12
Chamber length [mm]	1200	2290	3375	4460	5545	6630	7715	8800	9885	10970	12055	13140
Chamber width [mm]	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450	1450
Chamber height [mm]	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630	2630
Minimum room height [mm]	3100	3100	3200	3300	3300	3300	3300	3300	3300	3300	3300	3300

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 experience of many of our customers have been incorporated in the UNICONTROL series. The result is **REICH**'s most user-friendly controls ever.



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, 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

OUR MAINTENANCE OFFER ENSURES A LONG SERVICE LIFE FOR YOUR UNITS

Only the best is good enough for our demanding customers around the world. We offer high-tech solutions of the highest quality so our internal customer care standards must also adhere to this promise.

For most businesses, buying a thermal processing unit is a decision which has far reaching consequences. It usually represents a significant investment and by purchasing it you, as a customer, bind yourself to a partner for many years to come.

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.

SERVICE CARD BENEFITS

- + Prevention instead of reaction
- + Constant value maintenance for your unit
- + Constant reliability
- + 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
- + Relief through full service offering
- + Minimize risks and increase insurance coverage



A team of our specialists and technicians who have been successfully practising their trade for many years is at your disposal during project realisation including 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 provide our customers an extremely attractive maintenance offer*) which is unique to the market in this form. We can produce an individual maintenance plan for you and your unit which covers all eventualities when operating a **REICH** unit.

*) Subject to regional availability



- For all units older than 10 years
- BASIC or PREMIUM service card necessary
- Annual increase of discount on spare parts by 1% per year of 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 Mondays to Saturdays 06:00 - 20:00
- Each maintenance is entered in a **REICH** service book for a full unit history
- Voucher for materials worth € 150



- 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 Mondays to Sundays and on bank holidays
- Each maintenance is entered in a **REICH** service book for a full unit history
- Voucher for materials worth € 300
- On-site service within 24 hours of receiving the call
- Annual advice day by a specialist technologist on a subject of your choice
- Automatic extension of the warranty period to 2 years
- MasterControl software and remote maintenance of your unit via RemoteControl included





the world tastes our quality

REICH WORLDWIDE

REICH UNITS CONVINCE AROUND THE WORLD



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

Lich, Germany

N50° 31' 5.4" E8° 49' 0.0"
2 x AIRMASTER® UK 15000

Staudt, Germany

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

Genf, Switzerland

N46° 12' 15.8" E6° 8' 34.4"
2 x AIRMASTER® UK 5000

Berwickshire, Scotland

N55° 46' 33.6" E2° 24' 39.6"
4 x AIRMASTER® UKQF 2500

Yerevan, Armenia

N40° 10' 45.1" W44° 29' 56.8"
4 x AIRMASTER® UKQ 5000

Gouda, The Netherlands

N52° 0' 41.5" E4° 42' 37.7"
8 x AIRMASTER® UK 27500

Sofia, Bulgaria

N42° 41' 51.8" E23° 19' 18.7"
2 x AIRMASTER® KNRI 175000

Sastamala, Finland

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

Dubai, UAE

N25° 12' 17.5" E55° 16' 14.8"
2 x AIRMASTER® UK 5000

Doha, Qatar

N25° 17' 12.0" E51° 32' 0.0"
3 x AIRMASTER® UK 5000

Reftinskaya, Russia

N57° 5' 8.6" E61° 39' 39.5"
12 x AIRMASTER® UK 5000

Noginsk, Russian Sea

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

Moskau, Russia

N55° 45' 21.0" E37° 37' 2.3"
24 x AIRMASTER® IC 17500

Bangkok, Thailand

N13° 43' 40.4" E100° 31' 26.8"
4 x AIRMASTER® UK 15000

Capetown, South Africa

S33° 55' 29.5" E18° 25' 26.6"
2 x AIRMASTER® UK 5000

Brisbane, Australia

N27° 28' 15.6" E153° 1' 24.4"
2 x AIRMASTER® BKQ 5000



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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