



# AIRMASTER® FISH



**THE NEW AIRMASTER® FISH**  
The best thing that can happen to your fish!



*taste the quality*



*A world full of smoked food ideas*



Hot smoked sturgeon



Hot smoked stremel salmon



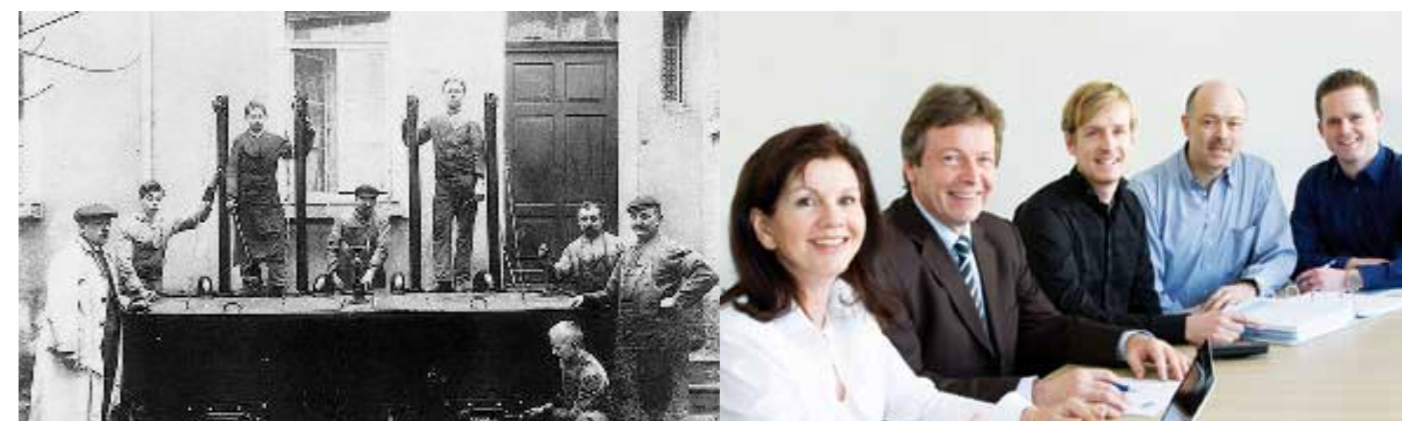
Hot smoked coast mackerel



Smoked eel

#### PERFECT RESULTS FOR EVERY PALETTE:

We offer the right concept for every fish at REICH! It doesn't matter whether it's sturgeon, stremel salmon, coast mackerel, eel or any other type: the results do not only look great, they taste great. Get to know our technology for yourself and dive into the world of the AIRMASTER® FISH series.



The foundation for a successful story was laid more than 125 years ago. REICH continues to stand for innovative smoked food ideas today.

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**REICH** is Germany's oldest name in the market of smoked food processing systems. A mid-sized company located in Urbach, near Stuttgart, it can look back on an old family tradition more than 125 years old.

**REICH** has stood for quality, functionality and durable value for four generations. In doing so, the company is known worldwide for its advanced and innovative systems for smoked food processing. Numerous ground-breaking patents and satisfied customers on every continent impressively attest to this.

Whatever goes for the meat processing industry is now just as relevant for fish. With constant creativity and the courage to innovate, **REICH** has developed a system which is exactly tailored technically and technologically to the individual needs of the thermal treatment of fish – the AIRMASTER® fish series.

There are two basic types of systems: the AIRMASTER® UKQ AIRJET, a high-performance horizon-

tal air flow system for the highest capacities and shortest processing times and the AIRMASTER® UK Fish, an efficient and flexible system at an inviting price.

Both system types can be adapted for a wide variety of uses with numerous additional options based upon the customer's requests and requirements. Well-known producers in the fish industry are already procuring systems of the AIRMASTER® FISH series. Will you soon be one of them?

#### What can we do for you?

No matter whether it is advice, planning, installation or service: we are your reliable partner for system and custom solutions!



## THE REICH „SUBMARINE“

„BECAUSE REICH SYSTEMS DO NOT ONLY OFFER  
AN INCREDIBLE DIVERSITY OF FUNCTION, THEY  
ARE ALSO A DELIGHT TO THE EYE“.



## TWO CONVINCING CONCEPTS

“WE FOLLOW THE PHILOSOPHY OF  
ALWAYS BEING ABLE TO OFFER OUR  
CUSTOMERS AN ALTERNATIVE.”

Fish is an expensive and sumptuous product. Its thermal treatment options are diverse and challenging.

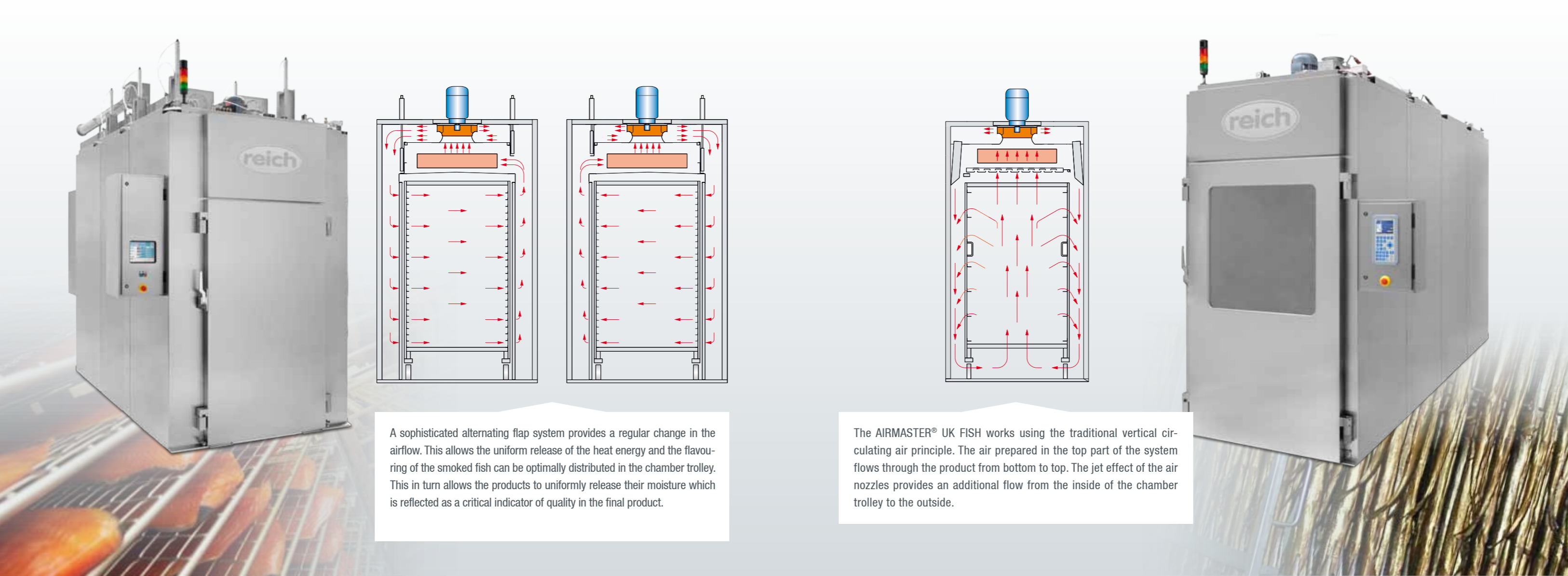
Intelligent and professionally correct smoking is thus the basic prerequisite for successful, delicious and optically appealing products. This is why an ever increasing number of prepared fish providers are relying on one of our concepts for the production of smoked fish:

**AIRMASTER® UKQ AIRJET**  
and **AIRMASTER® UK FISH**.

Smoking fish is a joy with these state-of-the-art systems!

Excellent results, high production capacities and energy savings are only three items on a long list of benefits that are AIRMASTER® FISH series provides.





A sophisticated alternating flap system provides a regular change in the airflow. This allows the uniform release of the heat energy and the flavouring of the smoked fish can be optimally distributed in the chamber trolley. This in turn allows the products to uniformly release their moisture which is reflected as a critical indicator of quality in the final product.

The AIRMASTER® UK FISH works using the traditional vertical circulating air principle. The air prepared in the top part of the system flows through the product from bottom to top. The jet effect of the air nozzles provides an additional flow from the inside of the chamber trolley to the outside.

The **AIRMASTER® UKQ AIRJET** is the highest performance horizontal air flow smoking systems worldwide. Thanks to its high reserves of energy, the AIRMASTER® UKQ AIRJET offers production capacities which were not possible until now. For example, cold smoked salmon can be produced with approximately four hours of total processing time with a high product quality and uniform distribution of the colour and flavour.

A high air circulation with slow air speed is combined in the system. In this manner, a gentle treatment of the product is ensured and compromises to the quality are minimised at the same time.

This reduces your production costs with a significantly reduced consumption of energy and simultaneously increases your profits with a

maximum yield. AIRMASTER® UKQ AIRJET systems are very well suited for both hanging and horizontal products and are designed for hot and cold smoking processes.

The AIRMASTER® UKQ AIRJET is also available as the AIRMASTER® BKQ AIRJET horizontal air-flow baking system with process temperatures up to 300°C.

	UKQ 2500	UKQ 5000	UKQ 7500	UKQ 10000	UKQ 12500
Number of trolleys	1	2	3	4	5
Footprint [m²]	7	9,5	12	14,5	17
Body height [mm]	2805	2805	2805	2805	2805
Minimum room height [mm]	3500	3500	3500	3800	3800
Recommended room height [mm]	3800	3800	4000	4000	4000
Heat capacity with HD [kW]	35	70	105	140	175
Heat capacity with EL [kW]	30	60	90	120	150
Heat capacity with gas/oil [kW]	30	60	90	120	auf Anfrage
Capacity for salmon filets [kg]	437	874	1311	1748	2185
Capacity for mackerel [kg]	349	698	1047	1396	1745

The systems UKQ 5000 and 10000 are also available in two-row versions.

The **AIRMASTER® UK FISH** is a true all-rounder. The systems distinguish themselves by low acquisition costs and a diverse array of uses.

Even cooking and gentle thawing is possible with these systems. They can be used for both hot and cold smoking. The AIRMASTER® UK FISH can also be equipped with an alternating flap system for

especially sensitive products. The AIRMASTER® UK FISH is very well suited for hanging products and, with an adjusted capacity, for horizontal products.

Both the AIRMASTER® UK FISH and the AIRMASTER® UKQ AIRJET feature integrated, fully automatic CIP cleaning.

Suitable accessories, such as chamber trolley, fish spits or smoking grates can be offered upon request. Customer-specific solutions are also possible.

	UK 1800	UK 2000	UK 2100	UK 2200	UK 2500	UK 5000	UK 7500	UK 10000	UK 12500	UK 15000
Number of trolleys	1	1	1	1	1	2	3	4	5	6
Footprint [m²]	5	6	7	7	7	9,5	12	14,5	17	19,5
Body height [mm]	2350	2350	2550	2550	2630	2630	2630	2630	2630	2630
Minimum room height [mm]	2700	2700	2900	2900	3300	3300	3500	3500	3500	3500
Recommended room height [mm]	2900	2900	3100	3100	3500	3500	3800	3800	3800	3800
Heat capacity with HD [kW]	23	23	29	29	35	70	105	140	175	210
Heat capacity with EL [kW]	16,8	19,6	25,2	25,2	30	60	90	120	150	180
Heat capacity with gas/oil [kW]	20	22	28	28	30	60	90	120	a. A.	a. A.
Capacity for salmon filets [kg]	80	90	120	150	260	520	780	1040	1300	1560
Capacity for mackerel [kg]	63	76	98	117	202	404	606	808	1010	1212

Other sizes are available upon request. The systems UQ 5000, 10000 and 15000 are also available in two-row versions.



INDIVIDUALLY  
EXPANDABLE

„THINKING ECOLOGICAL AND ECONOMICALLY  
CANNOT BE A CONTRADICTION”

In the past 125 years, **REICH** has developed many excellent ideas for perfect smoking.

The combination of experience and continuous improvement processes allow us to react to your desires flexibly and individually. In order to be able to ensure the optimal treatment for your product, **REICH** offers an array of additional options for the AIRMASTER® FISH series...

... all thought through to the end!

#### RECYCLINGSMOKECOOLER

The RecyclingSmokeCooler is an external high-performance cooling and dehumidification system that is operated in bypass mode. This additional module expands the system with critical treatment options:

- Preconditioning of the fresh air intake
- Extremely effective dehumidification in each process step, also during the smoking process
- Cooling during any desired process step
- Increasing of the drying capacity

The placement of the cooler in an external housing ensures that any moisture occurring in the cooler is optimally discharged and cannot come into contact with the sensitive products. The RecyclingSmokeCooler is far superior to the internal cooling systems that are standard in the industry. It is only available for **REICH** AIRMASTER® FISH systems

#### ECOMIZER

Energy is an ever more expensive resource. This is one reason why energy-saving, environmentally-friendly solutions are in demand. **REICH** has taken on this challenge.

One result is the development of the economiser function. An additional flap system allows the choice of the intake of either fresh air from the outside or preconditioned fresh air. The changeover is made fully automatically.

The UNICONTROL control system independently decides whether the external air is optimal in terms of temperature and humidity or whether the preconditioning should be activated. As a result, precondition, and the resulting consumption of energy, only takes place when it is absolutely necessary.



RecyclingSmokeCooler

#### INTERCOOLER

The InterCooler is another high-tech solution from **REICH**. The products are cooled directly to the packaging temperature after the smoking process with an integrated high-performance cooler.

This significantly improves the shelf life of the products. Time- and cost-intensive internal transportation to the cooling section of your facilities are no longer necessary.



# RIGHT FOR EVERY PALETTE

“THE REICH SYSTEMS DO NOT PRODUCE MUCH NOISE BUT DO PROVIDE PLENTY OF GOOD SMOKE!”

The **REICH** smoke generator systems are the result of decades of development work.

All of the smoke generators presented here are perfectly tailored to the AIRMASTER® FISH series. Together with the **REICH** UNICONTROL control systems, these systems work fully automatically and their design and safety devices are state-of-the-art.



## **FRICTIONSOMOKER** **FR 702 / FR 1002**

The friction smoker distinguishes itself by a comfortably mild smoke aroma. Because this smoke can be generated at comparatively low temperatures, the FrictionSmoker is perfect for cold smoking processes. The patented stainless steel friction wheel stands out with its high resistance to wear.



## **MAXXSOMOKER** **G 350 H / G 505 H**

The woodchip smoke generators of the MaxxSmoker series features a very intensive and powerful aroma. The high smoke density of this series results in correspondingly short smoking times with the gentlest possible treatment of the product.



## **NATURALSOMOKER** **G 200 S / G 400 S**

The sawdust smoke generators of the NaturalSmoker series have a strong aroma. They are particularly well suited for the additional mixture of additional aromatic smoking materials such as juniper berries.

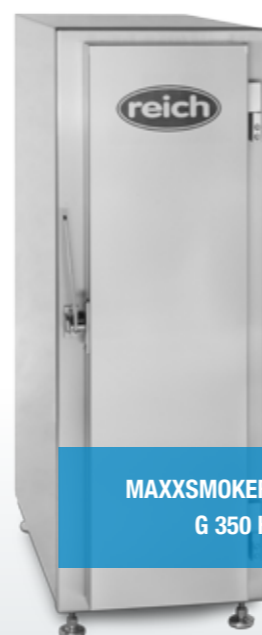


## **TRADISOMOKER** **LS 50-X / LS 5000 HP**

The liquid smoke systems of the TradiSmoker series provide an alternative to the traditional smoke generator systems. Amongst other features, they distinguish themselves with an exact dosing and efficient use of smoke concentrate.



**FRICTIONSOMOKER FR 702 AND FR 1002**



**MAXXSOMOKER**  
**G 350 H**



**MAXXSOMOKER**  
**G 505 H**



**NATURALSOMOKER G 200 S AND G 400 S**



# PROGRAMMED FOR SUCCESS

“THE CUSTOMER IS ALWAYS ABLE TO  
INDIVIDUALLY CONTROL THEIR PRODUCTION  
SUCCESS WITH OUR TECHNOLOGY!”

**We offer the right control system for  
every requirement and every use.**

The suggestions and experience of many of our customers have been incorporated in the current control system generation of the UNICONTROL series. The result is the most user-friendly generation of control systems which has ever existed.



UNICONTROL 1000



UNICONTROL 2000 TS



UNICONTROL 2000 S

## UNICONTROL 1000

The UNICONTROL 1000 is the control system which offers all of the most important functions which are needed for daily work. Up to 99 programs, each with 20 program steps, can be stored. The system features a very robust scratch- and acid-resistant membrane keyboard.



You can see the results.

## UNICONTROL 2000 S

Whoever likes things comfortable will want the UNICONTROL 2000 S. This control unit with extensive user comfort features, alongside an excellent price-performance ratio, a 5.5" TFT screen which ensures comprehensive and quick operation. Like the UNICONTROL 1000, up to 99 programs, each with 20 program steps, can be stored. Program with more steps can be created quickly and easily thanks to the program chaining option. A batch number can be assigned to each batch, ensuring the traceability of the production chain.

## MASTERCONTROL

Our software solution allows all UNICONTROL series control systems to be connected to a PC with minimal effort. This will allow all control systems to be networked and for all data to be centrally stored and evaluated. The software, like the control systems themselves, is very simple and intuitive to operate. All values are presented clearly and in graphic form. MasterControl offers numerous export functions for the further processing of the data (e.g. SAP). All connected systems can even be controlled remotely with our MasterControl software.

## UNICONTROL 2000 TS

The UNICONTROL 2000 TS is the flagship of the **REICH** control systems. It offers user comfort on the highest level with the greatest possible range of functions. The operation is conducted via a 10.4" touchscreen and is completely menu guided. Thanks to the integrated help function, programming is child's play, even for untrained users. Like the UNICONTROL 2000 S, the UNICONTROL 2000 TS is controlled via the principle of user rights. All important program parameters can be read quickly and easily via the large, clear display. In addition, the display can be configured very easily. This means that only the values you need will be displayed.

## REMOTECONTROL

The customer receives the remote maintenance solution RemoteControl along with our software package MasterControl. With the help of RemoteControl, our service team can, with the prior authorisation of the customer, access the control system when necessary. Problems can thus be detected, analysed and remedied very quickly. The best thing is that this special service is completely free of charge for our customers. RemoteControl meets the highest safety standards. Communication takes place via a secure data channel and customer firewalls and anti-virus programs remain active.



# QUALITY AND SERVICE DOWN TO THE DETAILS

“I HAVE SIMPLE TASTE:  
I SIMPLY LIKE THE BEST”

(Oscar Wilde)

This quote from the British writer Oscar Wilde gets to the heart of the **REICH** quality standards. Only the best is good enough for us and our demanding customers from around the world.

At **REICH**, we place our full attention even on the smallest of details. Our systems are exclusively manufactured in Germany. We procure all system parts from renowned European partners who share our philosophy of quality.

#### The difference is in the details:

A small but significant quality feature of our systems are the fully welded system modules. **REICH** consciously chooses to forego cheap prefabricated elements. We use high-quality, choice materials from market leaders for our insulation. This saves you, the operator, valuable energy, preserves your resources and thus contributes to improved cost efficiency. Another detail is the material thickness. The sheet thickness used in the housing and conduits of our system are far beyond the industry standard.

All **REICH** systems are fully assembled in our factory, brought into functional condition and thoroughly examined according to the strictest of standards. You, as a customer of **REICH**, receive a ready-to-install system which is ready to use in the shortest possible time. Time-consuming adjustment and installation work on-site, such as pipe installation, is not necessary with our systems. **REICH** features very high internal standards for service and customer care as well.

The purchase of a thermal processing system is a decision with far-reaching consequences for most companies. It is a significant investment and the purchase commits you to a partner for many years. Manifold offers and promises make the decision even more difficult. For these reasons, **REICH** service begins long before the purchase of the system, provides you with intensive support during the realisation of the project and remains available to you at any time afterwards.

**REICH** systems are high-quality, German brand-name products and thus worth every euro of their price.



Precise and professional execution in every project phase.



Precisely mounted valve unit for the fully automatic cleaning of the system.



# REICH WORLDWIDE

GERMAN ENGINEERING IS AS WELL-  
KNOWN AROUND THE WORLD AS  
SALMON, SPRAT AND HERRING

"My favourite daily task is working with my AIRMASER®! My customers really appreciate what I produce with it. Ever since I became the proud owner of this system, my customers keep asking me if I am using a new secret in preparing my products. You should see their faces when I tell them that the secret ingredient is about a meter long, one and a half meters wide and about three meters tall."

Siegfried Schön (Het Vishuis, Belgium)



*the world tastes our quality*



Siegfried Schön from Het Vishuis in Belgium is not the only who has been won over by our systems.

Customers from all over the world trust us because they know that smoked is not simply smoked. Here is a small selection:

#### Rodenbach, Germany

N50° 9' 0" E9° 1' 59.988"  
1x AIRMASER® UK 2500

#### Veilsdorf, Germany

N50° 24' 27.758" E10° 48' 33.643"  
2x AIRMASER® UK 5000

#### Steinhude, Germany

N51° 54' 22.753" E9° 0' 22.559"  
1x AIRMASER® UK 2500

#### London, England

N51° 30' 0.549" W0° 7' 34.45"  
2x AIRMASER® UKQ 10000

#### Sastamala, Finland

N61° 20' 22.637" E22° 54' 49.979"  
5x AIRMASER® UKQ 7500

#### Hanko, Finland

N59° 49' 23.172" E22° 58' 9.454"  
2x AIRMASER® UKQ 5000

#### Gabisai, Lithuania

N50° 9' 0" E9° 1' 59.988"  
1x AIRMASER® UKQ 10000

#### Harjumaar, Estonia

N59° 20' 0.326" E25° 14' 48.11"  
2x AIRMASER® UKQ 5000

#### Noginsk, Russia

N55° 51' 21.198" E38° 27' 5.469"  
5x AIRMASER® UKQ 7500

#### Mijakinskij, Russia

N52° 36' 4.387" E22° 8' 18.136"  
2x AIRMASER® UK 12500

#### Novokuznetsk, Russia

N53° 44' 26.698" E87° 6' 48.554"  
2x AIRMASER® UK 10000

#### St. Petersburg, Russia

N59° 56' 20.54" E30° 18' 56.826"  
2x AIRMASER® UK 7500

#### Meer, Belgium

N50° 46' 24.708" E4° 58' 36.876"  
1x AIRMASER® UK 2500

#### Ramat Gjan, Israel

N32° 4' 21" E34° 46' 1.56"  
1x AIRMASER® UKQ 7500

#### Dubai, UAE

N25° 15' 52" E55° 18' 42"  
2x AIRMASER® UKQ 10000

#### Yantai, China

N37° 27' 49.748" E121° 26' 52.534"  
1x AIRMASER® UKQ 10000

#### Antalya, Turkey

N36° 47' 24.292" E31° 27' 46.296"  
1x AIRMASER® UK 5000

#### Qingdao, China

N36° 4' 1.992" E120° 22' 57.014"  
1x AIRMASER® UKQ 10000

#### Petrer, Spain

N38° 28' 38.782" W0° 46' 27.308"  
4x AIRMASER® UK 10000

#### Elda, Spain

N38° 28' 40.923" W0° 47' 25.67"  
3x AIRMASER® UK 5000



## YOUR RELIABLE PARTNER...

... for universal smokehouses, maturing systems, cooking and baking ovens,  
cooking vessels, drying systems, smoke generator systems and accessories.

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*taste the quality*

Provided by: