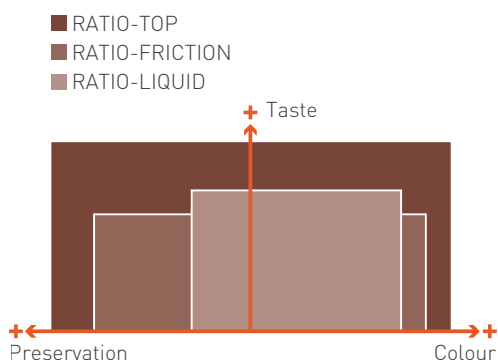


## Patented smoker solutions

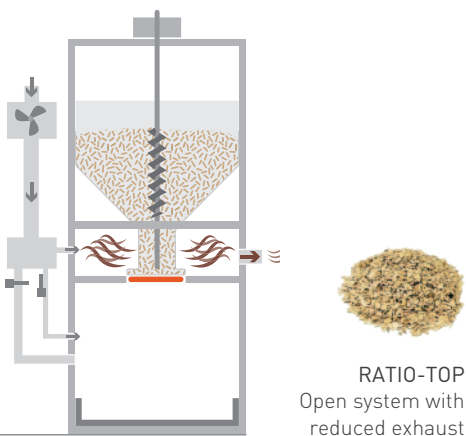
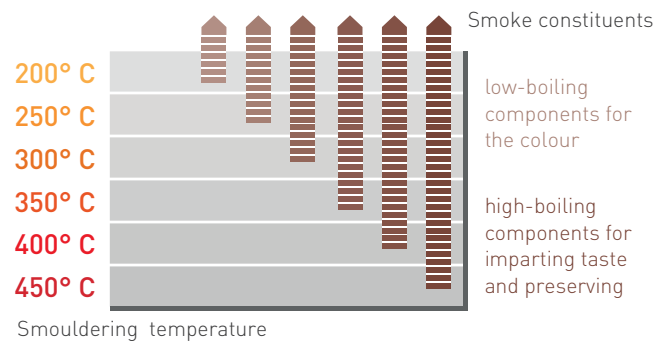
Patented smoke generators are our strength. The sophisticated smoking system achieves optimal results in a very short time. The adjustable smoke intensity levels allow for a variety of smoke flavourings and colour nuances. Thanks to the **FOOD.CON** control system, this consistently high product quality can be reproduced both in colour and in flavour.

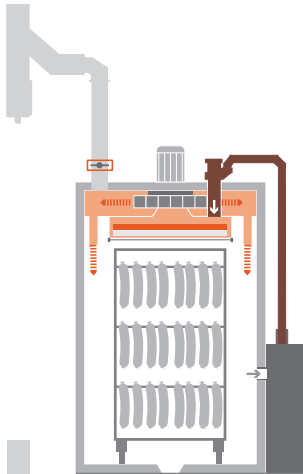
Depending on your requirements, you can choose between smouldering smoke generators (RATIO-TOP), friction smoke generators (RATIO-FRICTION), liquid smoke generators (RATIO-LIQUID) and steam smoke generators (RATIO-STEAM).

### Scope of application



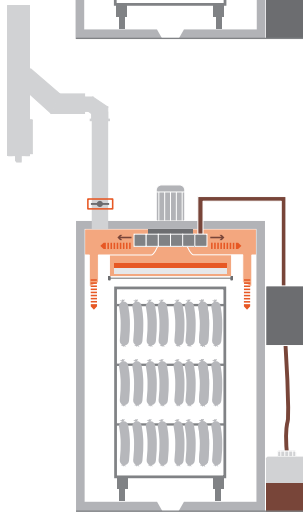
### Smoke development





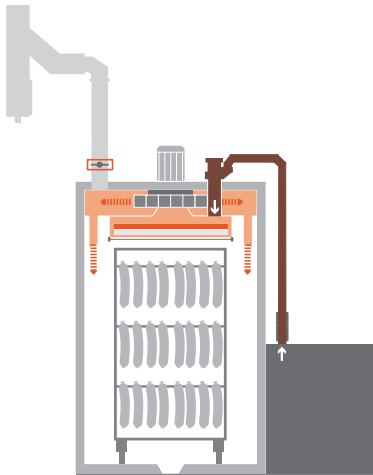
### RATIO-FRICTION Friction smoke generator

- Mild smoke aroma
- Adjustable smoke intensity levels thanks to smoke interval control
- Automatic cleaning device
- Cost-effective smoking material, beech wood beams, grade II 80 x 80 x 800 mm or 80 x 100 x 1000 mm
- Low consumption
- Low noise
- Friction wheel with unrivalled service life
- Motor with lower power consumption than conventional systems
- Includes a magazine for spare beams



### RATIO-LIQUID Liquid smoke generator

- Low acquisition costs
- Premium product quality: finest atomisation by means of the maintenance-free maximum-availability injection valve developed in house
- Minimal consumption of liquid smoke concentrate
- FESSMANN system: during smoking, the system works as a hermetically sealed system with full temperature control



### RATIO-STEAM Steam smoke generator

- Short smoking times
- Tender casing - high product quality thanks to low-pressure steam
- Sturdy design
- Easy to handle
- Easy to clean thanks to easy access for maintenance
- Grain size of the wood chips ranges from 4 to 12 mm (KL 2/16)

## Technical data

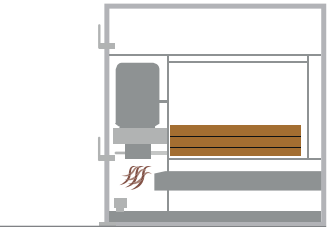
SMOKE GENERATOR	RZ325	RZ550	RR325	RRi550	FR325	RATIO-STEAM	RZ7/2
T3000 1-2 trolleys	x		x		x	2 or more trolleys	
T3000 3-6 trolleys		x		x	x	x	x
Ti3000 3-6 trolleys		x		x	x	x	x
Gourmet-Master 1-2 trolleys	x		x		x	2 or more trolleys	
Gourmet-Master 3-6 trolleys		x		x	x	x	x



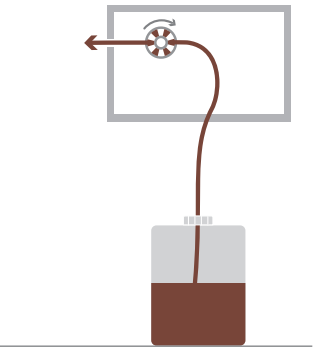
Friction smoke generation



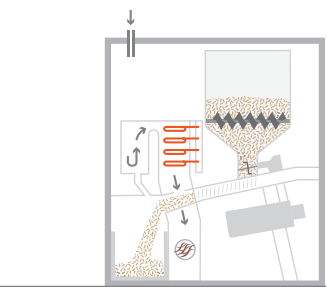
Automatic cleaning device for RZ550



RATIO-FRICTION  
Closed system



RATIO-LIQUID  
Closed system



RATIO-STEAM  
Open system with  
reduced exhaust

