

**Product Name :**  
Smoke House

**Product Code :**  
FOOD-MET0014



**Description :**

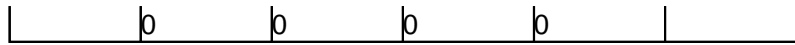
Smoke House

**Technical Specification :**

The smoke generator burns 3 -10 mm smoking chips. It is equipped with an electric ignition system. The built-in temperature-sensor controls the temperature of combustion, and case of the chips catching fire, it automatically activates the extinguish system

- The operation of the smoke- generator is controlled by the microprocessor.
- The machine is equipped with a micro processing controller that operates and controls the course of the technological process in the chamber. It operates the functioning of flaps, the smoke-generator ignition and then selects operating levels of the smoke-generator. It is possible to program
- The temperature inside the product
- The temperature inside the chamber
- The humidity in the chamber and many others

TYPE	Length (mm)	Width (mm)	Height (mm)	Weight (kg)	Power (kW)
I-trolley	1260-1290	1450-1500	2565-2750	600-900	25~38 electric heating
II-trolley	2325-3390	1470-1700	2360-2750	750-1100	46~49
III-trolley	3380-4590	1470-1700	2360-2750	900-1200	68~75
IV-trolley	2365-579	1470-300	2360-275	1000-130	90~97



**FOOD PROCESSING  
MACHINES**

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