



The smoking chamber is designed for smoking fish, meat, cheese and meat products.

It is ideal for grocery stores, butcher's, fishmonger's, restaurants, bars, fried food stands and food outlets, also located in the open air. The chamber's construction is made of stainless steel. The chamber is equipped with a smoke generator with a removable basket for wood chips, which facilitates cleaning and dispensing the right amount of wood chips. The housing has thermal insulation from hard mineral wool, which perfectly retains heat and is therefore energy-saving. The door is equipped with a hardened glass and a silicone gasket, which guarantees the tightness of the chamber. An electronic controller with a digital display makes managing the smokehouse easier and allows setting appropriate temperature and working time. The smokehouse is equipped with guides for shelves or smoking rods and baffle, thanks to which we can regulate the dose of air needed for firing wood chips. The smokehouse is adapter to all types of wood chips.

- Capacity: up to 20 kg
- Internal dimensions: 530x500x1550 mm

- Working temperature range: up to +110 °C
- Working time range: up to 999 min

Dimensions:

700x800x1550 mm

Power supply:

230 V

Electrical power:

4,2 kW

Weight:

200 kg

Equipment:

- Electronic controller
- Stainless steel housing
- Smoke generator
- LED lighting
- Tempered glass
- 10 smoking bars
- 40 hooks
- 2 perforated shelves
- 15 kg of smoke chips

