

Product Name:

Meat Smoking Chambers Ducomaster

Product Code: EQUP-MC20195-0002

Description:

Meat Smoking Chambers Ducomaster

Technical Specification:

Smokehouse cooking chambers (hereinafter simply smoking chambers) are intended for smoking, drying and heat treatment of food products according to user-defined technologies entered into the memory of the controlling computer. Scope of smoking chambers – production of fish, meat, cheese and other products requiring heat treatment



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