

Product Name :
Full-Automatic Meat Smoke Oven

Product Code :
MM-CHINA11002-0018



Description :

Full-Automatic Meat Smoke Oven

Technical Specification :

Meat Smoking Oven Introduction

The smoking oven is an indispensable tool for infusing a delicious smoky flavor into a variety of food products, including meat, fish, bean products, sauces, vinegars, and seasonings. Our advanced meat smoking machine seamlessly integrates steaming, drying, roasting, smoking, air venting, and cleaning functions. This comprehensive design ensures optimal efficiency and delivers exceptional results in both smoking and heating processes.

Meat Smoking Oven Characteristics

The interior layer of the oven framework is filled with heat-resisting PU foam material, enhancing heat preservation, tightness.

Adopting the best touching screen, PLC, an electromagnetic valve, etc.

The large man-machine interface intuitively shows the running state, adjusting the time and temperature whenever necessary.

Equipped with excellent smoke and cycle system, producing high-quality products with high yield.

The radiator made of the copper tube has a high-efficiency cooling effect.

Easy to dismantle, install and operate. energy conservation.

Meat Smoking Oven Guidelines for Using

It is better to install the axial ventilation fan to ensure the good environment in the workshop.

When installing the stainless steel net-tray, the net density should be checked based on the size of the net-tray.

If there is no boiler, you can use electric heating for drying, an electric heating steam generator for stewing.



MachinesManufacturer China

Email us at: sales@equipmentsmachines.com