

Product Name :
Meat Smoking Machine

Product Code :
MM-CHINA11002-0045



Description :

Meat Smoking Machine

Technical Specification :

The Meat Smoking Machine is a fully enclosed, trolley-in thermal processing chamber that consolidates drying, smoking, steam cooking, and roasting into a single programmable unit. Designed for sausage manufacturers, bacon processors, smoked deli meat producers, and artisan smokehouse operations, this system eliminates the traditional requirement for separate drying ovens, standalone smoke generators, and cooking kettles.

A single PLC controller manages multi-stage recipes with up to 20 sequential processing steps, automatically transitioning through pre-drying, cold smoking, hot smoking, steam cooking, and final showering phases without operator intervention. The result is batch-to-batch color, flavor, and texture consistency that manual smokehouse management cannot replicate.

Processes 300 to 500 kg of product per batch across two roll-in smoking trolleys.

Integrated friction smoke generator produces clean, condensate-free hardwood smoke with adjustable density from light golden to deep mahogany.

Achieves precise internal chamber humidity control from 15% RH (aggressive drying) to 99% RH (saturated steam cooking).

Trolley Configuration: 2 x Roll-In Racks (20 Tiers Each)

Temperature Range: 20°C - 120°C

Humidity Range: 15% - 99% RH

Smoke Generation: Friction-Type (Hardwood Log)

Heating Method Steam Coils: (0.3 - 0.6 MPa) or Electric Elements

PLC Recipe Memory: 30 Programs / 20 Steps Each

Core Probe Inputs: 2 x PT100 Needle Probes
Chamber Material: Interior (Mirror-Polished)
Insulation: 100mm High-Density Rockwool



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