

Product Name :
Smoked Furnace

Product Code :
MM-CHINA11002-0072



Description :

Smoked Furnace

Technical Specification :

Smoking furnace for chicken and duck products bacon, sausage, Harbin red sausage, Taiwan rostdried beans, jujube intestines, pork head, pig's feet, eggs, quail eggs, salmon, fish and other products otsmoking, color processing, automatic operation equipment, mainly used for meat, fish products smoketechnology.

The whole smoke furnace is made of SUS304 stainless steel, and the equipment panel is designed bySiemens PLC touch screen.

Users can set freely according to the process requirements, which is stable and reliable.

Equipment with automatic alarm function, without manual care to save costs.

Product Features

The smoky flavor of the food is fragrant, the fragrance is tangy. and the color is even.

Disinfect and disinfect, keep food fresh degree.

Dehydration, drying. dehumidification, etc.

Full computer automafic control program, can display temperature, humidity curves, in the selection of recorder can display the executive components of the operation monitoring chart and the operationstafus table of each process.

The imported SMC pneumatic pilot steam valve controls the steam flow, the temperature control is accurate, the operation is reliable, the temperature difference of the whole box body is less than 1C.

After the dynamic balance check of the wind blade at 3000 RPM, the high wind speed can reach 25 m/s. which effectively ensures the uniform temperature of the products in the baking process.

Smoke generator adopts wood particle smoke generator, stable smoke, fast color, smoke into the box clean and clean.



MM Machine Manufacturers — manufactured in China

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