



HOBBY2A



Hobby2A Smoking chamber is used for smoking fish, meat and meat products.

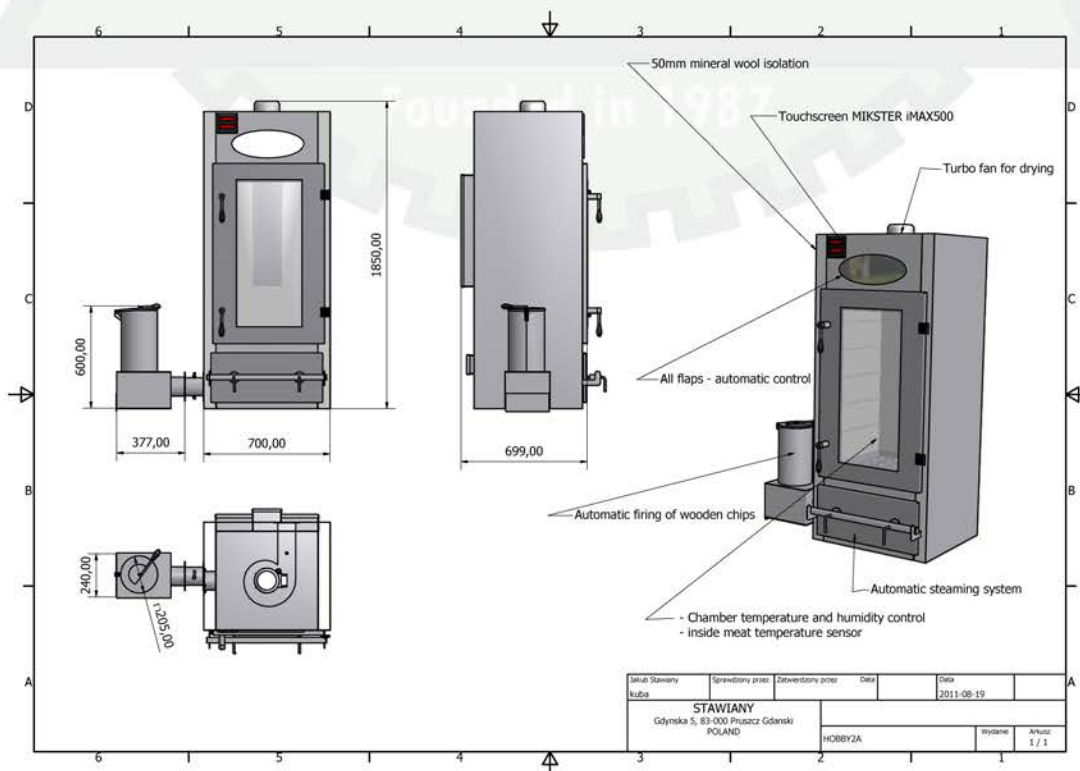
Perfect for small bars and catering. Can be used outdoors. The cabinet is made of stainless steel. Sheathing made of sheet steel. Fasteners are made of stainless steel. Structural elements have a closet of hard thermal insulation of mineral wool. Front doors are fitted with a silicone gasket and two locking latches, ensuring the tightness of the chamber. Inside there is a temperature sensor in the chamber and the temperature sensor inside the product. It is equipped with three electric heaters. The rear lamp fitted wardrobes for easy observation of the smoking process. Microprocessor panel INDU-52 controls the heater, it shows the temperature and duration procesu. Chamber is equipped with circulation fan and motor-exhaust. It also has an external smoke generator for wooden chips. We design automatic steaming system for this chamber. All proceses are available, you can smoke, cook, roast, steam, dry and so on.

FEATURES :

- DRYING
- SMOKING
- STEAMING
- ROASTING
- AUTOMATIC WORK

HOBBY2A

Type	HOBBY2A
Width	700 mm
Height	1900 mm
Length	550 mm
Weight	250 kg
Performance	30 kg/cycle
Power	6.50kW
Capacity	30 kg
Type of heating	electric
Warranty period	12 months
Voltage	3x400V/ 50 Hz / 480V /230V
Water pressure demand	3 bar
Control panel	MIKSTER iMAX500 touch screen
Number of layers	6
Temperature range	120 st. C
Exhaust Ventilator capacity	110 m3/h
Smoke chips consumption	0,5-2 kg/h
Lightin	2X18 W
Optional Equipment	smoking trolley
Wall panel	60 mm ROCKWOOL



DYSTRYBUTOR:

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