



# KWG-50-E



## KWG-50-E Smoking chamber is used for smoking fish, meat and meat products.

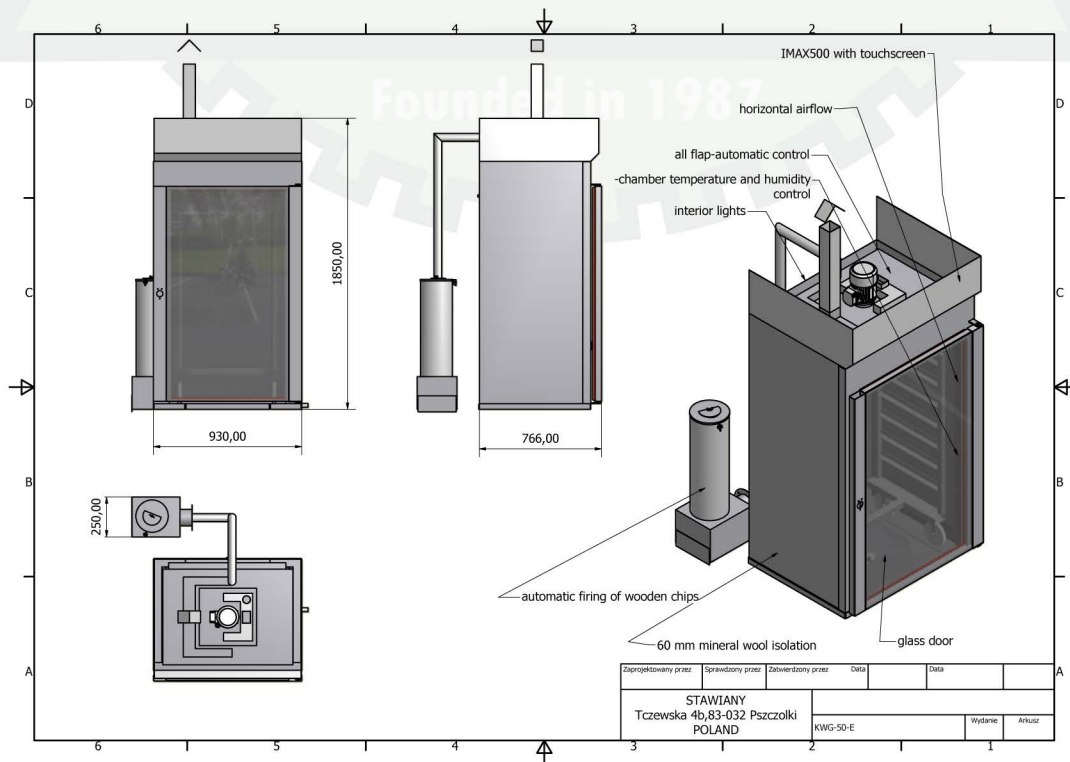
The cabinet is made of stainless steel. Sheathing made of sheet steel. Fasteners are made of stainless steel. Structural elements have a closet of hard thermal insulation of mineral wool. Front doors are fitted with a silicone gasket ensuring the tightness of the chamber. Inside there is a temperature sensor in the chamber and the temperature sensor inside the product. The rear lamp fitted wardrobes for easy observation of the smoking process. Microprocessor controller with touch screen controls the heaters, temperatures, humidity, flaps and fan. Mikster I max500 touch screen lets you program whole process and makes the machine work automatically.

## FEATURES :

- DRYING
- SMOKING
- STEAMING
- HUMIDIFICATION
- COOLING
- ROASTING
- AUTOMATIC WASHING
- AUTOMATIC WORK

# KWG-50-E

Type	KWG-50-E
Width	925 mm
Height	1850 mm
Length	765 mm
Performance	max.50 kg/cycle
Power	9.50 kW
Capacity	max.50 kg
Type of heating	elektryczne
Control panel	MIKSTER iMAX500 touch screen
Voltage	3x400V/ 50 Hz
Lighting	2X18 W
Extract fan power	0,55 kW
Inside Dimensions	1300x660x765 mm



DISTRIBUTOR:

**Zakład Remontowo-Montażowy Maszyn  
i Urzędzeń Przemysłu Spożywczego**  
mgr inż. Ireneusz STAWIANY  
PL 83-032 Pszczółki, ul. Tczewska 4b