



*Smoking
steaming-chambers*



***Smoking - steaming - chambers
for hot- and cold - air- smoking***

*A competent partner for food processing plants
operating in the field of heat treatment of cured
meat products, poultry and fish.*

*Smoking
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Smoking steaming-chambers

Heat - chamber

Smoking-chambers produced by our company enable the performance of all the heat processing operations of cured meat products, poultry, fish and cheese, such as drying, roasting, cooking, hot-air smoking, cold-air smoking and steaming.

The steaming-chamber unit consists of:

- a **heat-chamber**
- a **smoke-generator**
- an **air-preparation unit**
- a **steering-cabinet equipped with a microprocessing controller**

Smoking-chambers can take from 1 to 2,3,4,6,8,10 or 12 standard smoking-trolleys measuring 1000x1000x2000 mm. The construction of the chamber together with the casing is made of stainless steel. The supporting construction is assembled from specially made sections joining the front and back wall. In the front wall is installed a door equipped with a silicon seal ensuring the leaktightness of the chamber. Inside the chamber two ventilation channels are installed equipped with condensation release pipes. The ceiling and the walls of the chamber have a perfect heat isolation made from hard mineral wool gr. 50 mm. If a customer so wishes, the chamber may be equipped with a washing-unit as well as a smoke-purification-filter. The consecutive stages of the operation of the chamber are independently controlled by the microprocessor.

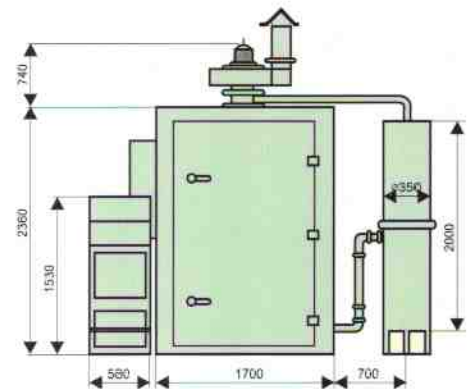


Smoke - generator

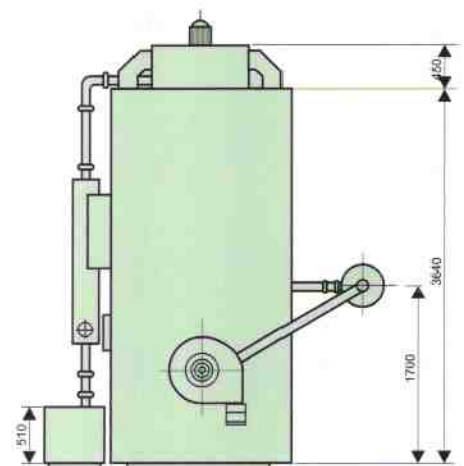
The smoke-generator serves to produce smoke in amounts sufficient for the continuity of the smoking process. The smoke-generator consist of a stainless-steel frame, in which are installed:

- a **furnace-sleeve with an ignition-heater**
- a **grate**
- a **rotary chip-feeder**
- an **ash-pit**
- a **condensation-container**
- a **water and compressed air installation**

The smoke generator burns 3-10 mm smoking chips. It has a container for chips with a capacity of 50 l. It is equipped with an electric ignition system. The mixer continually feeds chips into the burning-chamber. The grate has a rotary-comb wich cleans the surface of the grate during operation. The smoke outlet is equipped with a system for sprinkling, and purifying smoke. The built-in temperature-sensor controls the temperature of combustion, and in case of the chips catching fire, it automatically activates the extinguishing system. The operation of the smoke-generator is controlled by the microprocessor.



FRONT VIEW



TOP VIEW

Process lines



Microprocessor MIC- 2500

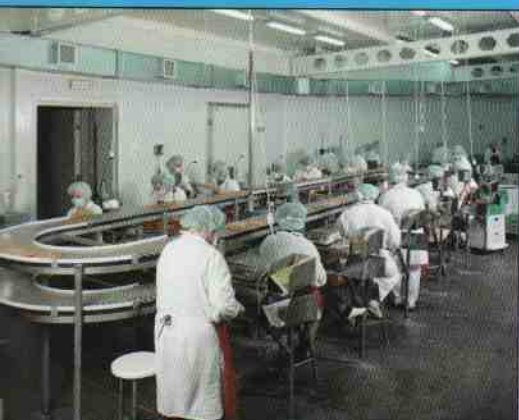


The microprocessing controller operates and controls the course of the technological process in the chamber; it operates the functioning of flaps, the smoke-generator ignition and then selects operating levels of the smoke-generator. It has an option of programming 99 operating programs, with 20 steps each. The 12-touch keyboard is not encoded, which allows programming different variants in the program. It is possible to program:

- the temperature inside the product
- the temperature inside the chamber
- the temperature growth in time
- the relative humidity
- the time of operation
- the time before the termination of the process
- the program-number
- the step-number

The specific parameters can be corrected without changing the main program or interrupting the operation of the chamber. At each moment of the operation there is a possibility of displaying the assigned parameters and comparing them with the currently existing ones. The microprocessor is installed in the steering-cabinet made of steel sheet, coated in chemically hardened enamel (leakproof) with a protection level IP - 56. The steering-cabinet can be installed on the wall or on a special stand.

Process lines



In addition, our offer includes:

- design of food-industry plants
- design, construction and assembly of process lines and overhead transport (tubular railway, overhead conveyors)
- delivery and assembly of food-industry machines and appliances
- heat- and cold-insulating insulation of refrigerating chambers and pipelines
- defrosting chambers

Our construction solutions make use of modern processing technologies and guarantee the highest quality of products and optimal efficiency of production.

We offer a permanent service of your plant.

We invite you to work with us.

Technical parameters

STEERING CABINET

TYPE	DIMENSIONS LxBxH (mm)	PROTECTION LEVEL
S-1 with a micro-processing controller type MIC 2500	200x800x800	IP - 56
S-2 manually operated	200x800x800	IP - 56

SMOKE GENERATOR

TYPE	DIMENSIONS (mm)			KIND OF COMBUSTED WOOD	WOOD CONSUMPTION kg/h	POWER kW
	L	B	H			
D-1	500	556	1270	chips	6 - 8	1,0
D-2	500	480	1200	chips, sawdust, wood waste	6 - 10	0,8



CHAMBER

TYPE	DIMENSIONS (mm)			LOADING kg	POWER kW
	L	B	H		
KWG - 1	1290	1450	2565	200 - 250	25,0
KWZ - 1	1290	1450	2565	200 - 250	7,0
KWGZ - 1	1290	1450	2565	200 - 250	25,0
KWP - 1	1290	1450	2565	150 - 200	51,0
KWG - 2					49,0
KWZ - 2	2890* 3390	1700	2360	400 - 500	13,0
KWGZ - 2					49,0
KWG - 3					73,0
KWZ - 3	4090* 4590	1700	2360	600 - 750	19,0
KWGZ - 3					73,0
KWG - 4					97,0
KWZ - 4	5290* 5790	1700	2360	800 - 1000	25,0
KWGZ - 4					97,0

* - only for the realisation E

DESIGNATION OF TYPE OF SMOKING CHAMBER

KW		
PURPOSE: for hot-air-smoking - G for cold-air-smoking - Z for hot-and-cold-air-smoking - GZ for roasting - P	TYPE OF HEATING: electric - E gas - G oil - O steam - P mixed, e.g. /electric-steam/ - EP	TYPE OF STEERING CABINET: S1 - with MIC 2500 S2 - without a controller
CAPACITY: /number of trolleys/ 1, 2, 3, 4, 6, 8, 10, 12	TYPE OF SMOKE GENERATOR: D1 - run on chips D2 - run on wood waste	REALISATION: row alignment of trolleys: left - L right - P parallel alignment of trolleys: LP, LL, PP

Example designation: KWZ - 4 - E - D1 - S1 - LP



REPAIR AND ASSEMBLY PLANT OF FOOD-INDUSTRY MACHINES AND APPLIANCES

POLAND
 83-000 Pruszcz Gdański
 ul. Gdynska 5
 phonen/fax +48/58/682 15 75
 phone +48/58/682 17 30
 cell. phone 0 602 256 764