



HOBBY2



Hobby2 Smoking chamber is used for smoking fish, meat and meat products.

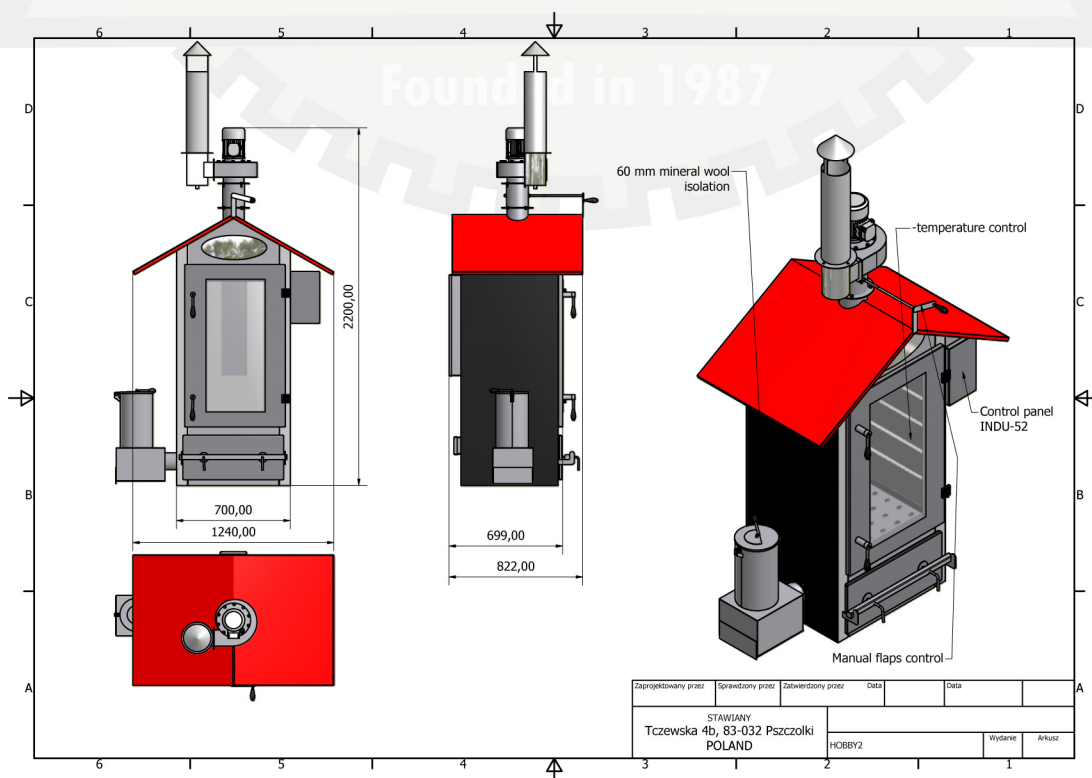
Perfect for small bars and catering. Can be used outdoors. The cabinet is made of stainless steel. Sheathing made of sheet steel. Fasteners are made of stainless steel. Structural elements have a closet of hard thermal insulation of mineral wool. Front doors are fitted with a silicone gasket and two 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 processes are available, you can smoke, cook, roast, steam, dry and so on.

FEATURES :

- DRYING
- SMOKING
- STEAMING
- ROASTING

HOBBY2

Type	HOBBY2
Width	700 mm
Height	2200 mm
Length	550 mm
Weight	230 kg
Performance	30 kg/cykl
Power	6.25 kW
Capacity	40 kg
Type of heating	electric
Number of layers	6
Temperature range	120 st. C
Smoke chips consumption	0.5 -2 kg/h
Vvoltage	3x400V/ 50 Hz / 480V / 230V
Water pressure demand	3 bar
Control panel	MIKSTER INDU-52
Lighting	2x18W
Extract fan power	0,25 kW
Optional Equipment:	smoke purification system
Wall panel	60 mm ROCKWOOL



DISTRIBUTOR:

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

