



KWG-80-E/G/O/P



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.

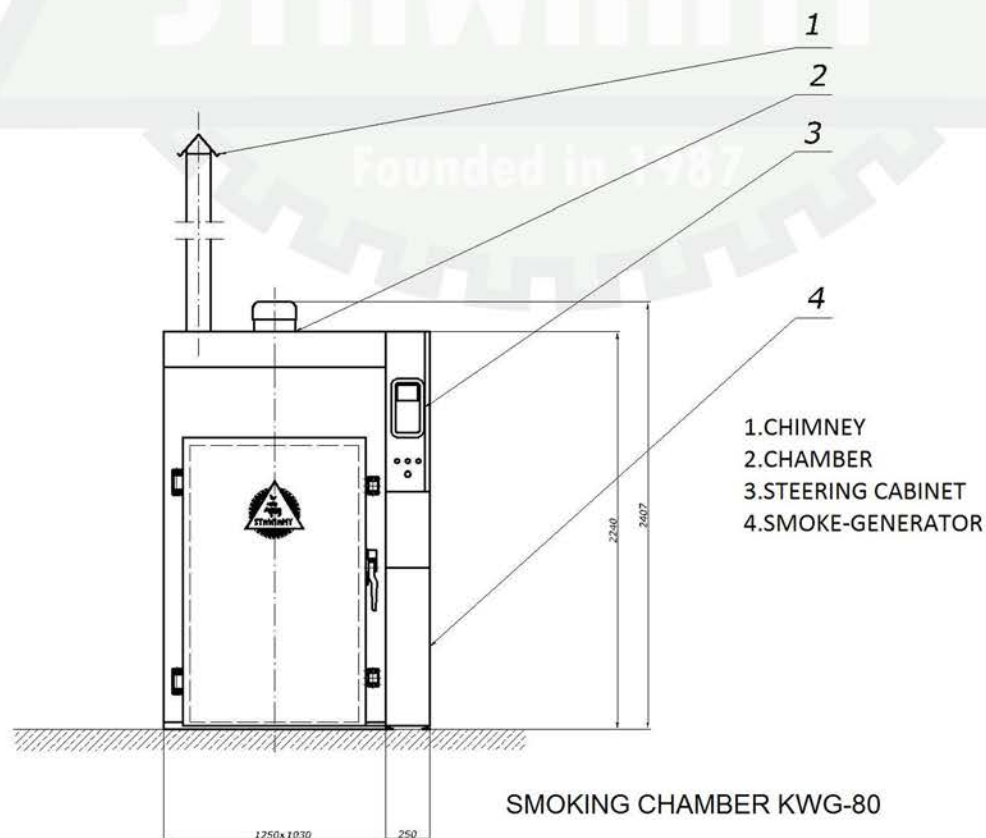


FEATURES :

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

KWG-80-E/G/O/P

Type	KWG-800-E
Width	1250 mm
Height	2030 mm
Length	1030 mm
Performance	100 kg/cykl
Power	18.00 kW
Capacity	100 kg
Type of heating	Electric/GAS/OIL/STEAM
Required height of room	3000 mm
Compressed air demand	6 bar
Water pressure demand	3 bar
Control panel	MIKSTER iMAX 500
Temperature range	to 120 st. C
Voltage	3x400V/ 50 Hz / 480V



DISTRIBUTOR:

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