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Universal smoking and boiling chamber

Universal machine for heat treatment of all kind of meat products and fish. Heating can be realized by electricity, vapor or gas. Air circulation system provides processes steadiness and operates with two speeds 1450/2850 min⁻¹ Following two methods of smoking are used:

- ▶ By smouldering
- ▶ By friction

Smoking generator can be installed to the left or to the right. Valve pneumatic control. Chamber is controlled by ADITEC 2420 or JUMO F3000. Control unit measures and control chamber and sausage temperature, humidity, delta t, processing time. 100 programs can be saved by 10 steps. Following sensors are used: Pt 100. Software for visual control is offered as an option. Chamber is equipped with a system for automatic washing.

Each module is equipped with its own heating and circulation which ensure processes steadiness and processing time reduction.

[+359 431 63454](tel:+35943163454)[Inquiry](#)

SKU: **1007** /

Categories: **Machines**, **Meat processing machines**

Description

Reviews (0)

Technical details

MODEL KBO 1600	DIMENSIONS L x B x H /mm./	INSTALLED CAPACITY kW	ТЕГЛО Kg.
1 Trolley	1100 x 1540 x 2133	17,0	750

Trolley size: L x B x H- 810 x 800 x 1350 mm.

MODEL KBO 2000	DIMENSIONS L x B x H /mm./	INSTALLED CAPACITY kW	WEIGHT Kg.
1 Trolley	1100 x 1690 x 2370	21,0	800
2 Trolleys	2070 x 1690 x 2370	37,5	1 350

Trolley size: L x B x H- 800 x 910 x 1650 mm.

MODEL KBO 2500	DIMENSIONS L x B x H /mm./	INSTALLED CAPACITY kW	WEIGHT Kg.
1 Trolley	1300 x 1830 x 2370	27,5	850
2 Trolleys	2400 x 1830 x 2370	53,0	1 450

Trolley size: L x B x H- 1020 x 1010 x 1650 mm.

MODEL KBO 3000	DIMENSIONS L x B x H /mm./	INSTALLED CAPACITY kW	WEIGHT Kg.
1 Trolley	1300 x 1830 x 2735	35,5	900
2 Trolleys	2410 x 1830 x 2735	68,0	1 600
3 Trolleys	3700 x 2050 x 2735	102,0	2 250
4 Trolleys	4900 x 2050 x 2735	136,0	2 850

Trolley size: L x B x H- 1020 x1010 x 1950 mm.

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Office and production base

Kazanlak

Southern Industrial Zone

GPS location

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25 24' 24" E

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