

# SMOKEHOUSES, COOKING/DRYING UNITS, DRYING CELLS, SMOKE GENERATORS

Models | SC-20 | SC-40 | S-11 | S-12 | S-13 | S-14 | S-2X

## ACCURACY

Temperature controlled through a built-in microprocessor, recorded on paper or optional data recording file.

## HIGH-PERFORMANCE

The ventilation system and microprocessor together guarantee uniform smoking, thereby providing food products with the desired flavour, texture and colour.

## EASY MAINTENANCE

The semi-automatic cleaning cycle and the seamless welded stainless steel cabinet allow easy cleaning and sanitizing.

## WHY SHOULD YOU USE A SMOKEHOUSE ?

- 1 For steam or dry cooking hams, prepared foods, terrines and meat loaf;
- 2 For smoking food products such as meats, fish and cheeses.



## MODEL SC-20

<b>DIMENSIONS INCLUDING CONTROL BOX</b>	<b>Width</b>	<b>A</b>	60" (1,523 mm)
	<b>Depth</b>	<b>B</b>	47.5" (1,089 mm)
	<b>Height</b>	<b>C</b>	95" (2,414 mm)
<b>LOADING CAPACITY (Ham, Bone-in)</b>	450 lbs (204 Kg)		
<b>NB. OF TROLLEYS</b>	1 x 5 levels		
<b>MAX. TEMPERATURE</b>	322 °F (160 °C)		
<b>VENTILATION / HP MOTOR</b>	3 HP		
<b>POWER SUPPLY</b>	208-220 V / 3 pH / 60 Hz		
<b>MICROPROCESSOR</b>	Touch screen		

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## MODEL SC-40

<b>DIMENSIONS INCLUDING CONTROL BOX</b>	<b>Width</b>	<b>A</b>	57" (1,444 mm)
	<b>Depth</b>	<b>B</b>	48.75" (1,240 mm)
	<b>Height</b>	<b>C</b>	115" (2,922 mm)
<b>LOADING CAPACITY</b> (Ham, Bone-in)	700 lbs. (317 Kg)		
<b>NB. OF TROLLEYS</b>	1 x 8 levels		
<b>MAX. TEMPERATURE</b>	322 °F (160 °C)		
<b>VENTILATION / HP MOTOR</b>	3 HP		
<b>POWER SUPPLY</b>	208-220 V /3 pH / 60 Hz		
<b>MICROPROCESSOR</b>	Touch screen		

## MODELS S-11, S-12, S-13 AND S-14

	<b>S-11</b>		<b>S-12</b>		<b>S-13</b>		<b>S-14</b>	
<b>DIMENSIONS INCLUDING CONTROL BOX</b>	<b>Width</b>	<b>A</b>	57" (1,444 mm)	57" (1,444 mm)	57" (1,444 mm)	57" (1,444 mm)	57" (1,444 mm)	57" (1,444 mm)
	<b>Depth</b>	<b>B</b>	48.75" (1,240 mm)	48.75" (1,240 mm)	48.75" (1,240 mm)	48.75" (1,240 mm)	48.75" (1,240 mm)	48.75" (1,240 mm)
	<b>Height</b>	<b>C</b>	115" (2,922 mm)	115" (2,922 mm)	115" (2,922 mm)	115" (2,922 mm)	115" (2,922 mm)	115" (2,922 mm)
<b>LOADING CAPACITY</b> (Ham, Bone-in)	1,200 lbs. (544 Kg)		2,400 lbs (1,089 Kg)		3,600 lbs. (1,633 Kg)		4,800 lbs. (2,178 Kg)	
<b>NB. OF TROLLEYS</b>	1 x 8 levels		2 x 8 levels		3 x 8 levels		4 x 8 levels	
<b>MAX. TEMPERATURE</b>	322 °F (160 °C)		322 °F (160 °C)		322 °F (160 °C)		322 °F (160 °C)	
<b>VENTILATION / HP MOTOR</b>	5 HP		10 HP		15 HP		20 HP	
<b>POWER SUPPLY</b>	208-220 V /3 pH / 60 Hz		208-220 V /3 pH / 60 Hz		208-220 V /3 pH / 60 Hz		208-220 V /3 pH / 60 Hz	
<b>MICROPROCESSOR</b>	Touch screen		Touch screen		Touch screen		Touch screen	

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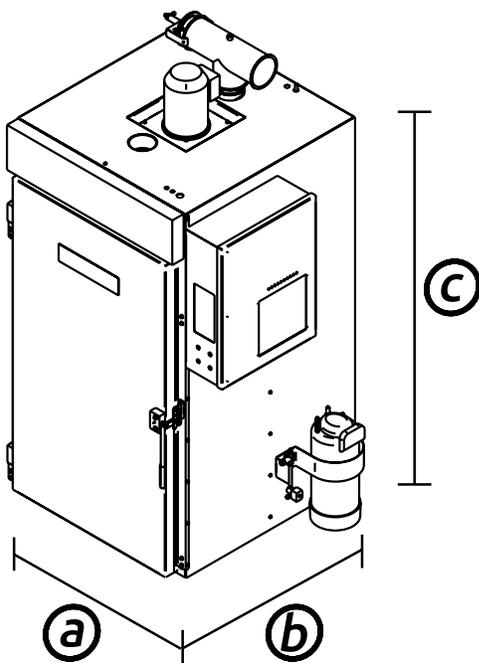


## MODEL S-2X

<b>DIMENSIONS INCLUDING CONTROL BOX</b>	<b>Width</b>	<b>A</b>	134" (3,404 mm)
	<b>Depth</b>	<b>B</b>	Based on model
	<b>Height</b>	<b>C</b>	114" (2,896 mm)
<b>LOADING CAPACITY (Ham, Bone-in)</b>	Based on model		
<b>NB. OF TROLLEYS</b>	Based on model		
<b>MAX. TEMPERATURE</b>	Based on model		
<b>VENTILATION / HP MOTOR</b>	Based on model		
<b>POWER SUPPLY</b>	208-220 V / 3 pH / 60 Hz		
<b>MICROPROCESSOR</b>	Touch screen		

\*STEAM COOKING CABINETS ALSO AVAILABLE

MACHINE DIMENSIONS



# SMOKEHOUSES

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## BASIC FEATURES

- Stainless-steel fabrication – door, floor, ceiling, inside & outside walls, ventilation etc.
- Welded assembly in factory
- 3" (76 mm) insulation (including the door) of high grade density rock wool
- 3 temperature controls: dry & humidity and inside product temperature
- Automatic damper (closing & opening system)
- Variable speed
- Semi-automatic cleaning and rinsing system for cabinet, smoke generator and piping
- Automatic water feeding of probe water tank
- End of cycle alarm
- Certification CSA

## OPTIONAL FEATURES

- Vertical or Horizontal Air Flow
- Industrial units welded on site
- Showering system
- Automatic dual temperature recorder (digital - paperless or analog - charts)
- Liquid smoke system (pressure tank, regulator, valves, nozzles)
- Automatic smoke generator (sawdust type)
- Steam Generator 6 KW, 12 KW and 18 KW (selected models)
- Cooling system for cold smoking (with compressor)
- Gas heating direct fired (selected models)
- Gas heating indirect including ventilation box (selected models)
- Steam heating with stainless steel exchanger coils (selected models)
- Steaming Ramp for steam
- Automatic door opener
- Door (extra) for Tunnel Type
- Additional Trucks
- Additional levels
- Stainless steel screens
- Stainless steel trays
- Stainless steel sticks and round and triangular
- Other voltages available
- Service kit for standard maintenance

*All features are subject to change without notice.*

