

SMOKEHOUSES, COOKING/DRYING UNITS, STEAM COOKING HOUSES

Models | SC-20 | SC-40 | S-11 | S-12 | S-13

ACCURACY

Temperatures are controlled by a built-in microprocessor, recorded on paper charts or optional data recording file.

HIGH-PERFORMANCE

Together, the ventilation system and the microprocessor guarantee uniform smoking, thereby ensuring food products have the desired flavor, 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 steaming or dry cooking hams, prepared foods, terrines and meat loaf;
- 2 For smoking food products such as meats, fish and cheeses.



MODEL SC-20

DIMENSIONS INCLUDING CONTROL BOX

Width	A	60" (1,523 mm)
Depth	B	47.5" (1,089 mm)
Height	C	95" (2,414 mm)

LOADING CAPACITY (Ham, Bone-in)

450 lbs. (204 Kg)

NB. OF TROLLEYS

1 x 5 levels

MAX. TEMPERATURE

322 °F (160 °C)

VENTILATION / HP MOTOR

3 HP

POWER SUPPLY

208-220 V / 3 pH / 60 Hz

MICROPROCESSOR

Touch screen

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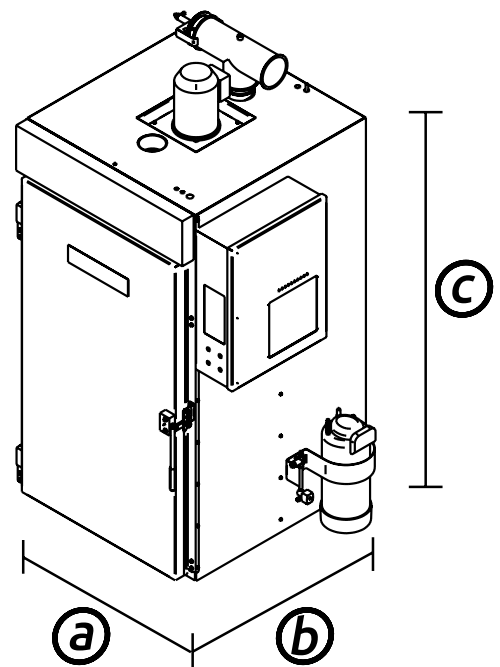
MODEL SC-40

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

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

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

MACHINE DIMENSIONS



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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
- Triple temperature controls: cabinet, 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 supply for probe water tank
- End of cycle alarm
- CSA Certification

OPTIONAL FEATURES

- Vertical or Horizontal Air Flow
- Industrial units welded
- 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)
- 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: round or triangular
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.

