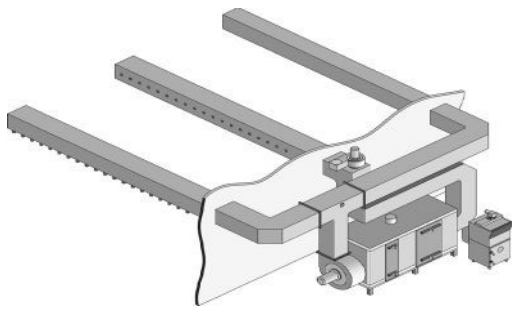




# COLD SMOKING AND MATURING ROOM

The forced air circulation in the room is generated by a powerful centrifugal fan operated by a frequency control.





## COLD SMOKING AND MATURING ROOM

Our cold smoking and maturing plant is designed for smoking and maturing salami, raw ham and similar meat products within a temperature range of 15°C to 35°C.

### DESCRIPTION

The plant consists of a central air conditioning unit and tubes for installation in an existing room. Alternatively, we can supply the entire room fully equipped. A fan ensures that all products in the room are uniformly dried and treated. Smoke is supplied by a smoke generator linked to the air conditioning unit.

## ALL STEEL CONSTRUCTION

Protech can also provide a chamber construction on request.

The chamber is constructed of 1.5 mm stainless steel plates welded together for a totally airtight and watertight construction. This eliminates the need for rubber gaskets

### DOORS

Single door construction with replaceable silicone gasket. All doors have a safety mechanism so that the doors can also be opened from inside the cooling chamber. Each door has 3 stainless steel hinges.

### FLOOR

The floor is made of 3 mm steel plate on a thick layer of concrete. This ensures a rock steady surface that copes effectively even with very heavy trolleys and products.

## COOLING & VENTILATION

The coil unit is placed alongside the chamber forcing the air to pass through it.

### HEATING AND COOLING

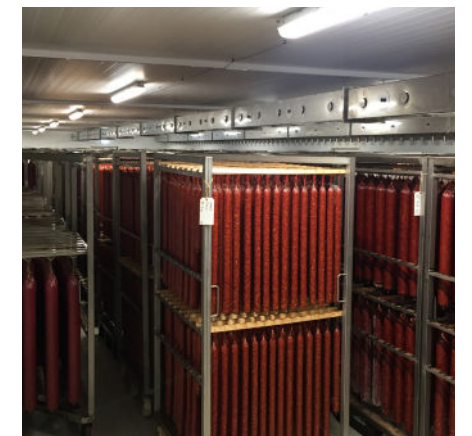
The heating and cooling coil is made of stainless steel and placed adjacent to the fan

### VENTILATION

The forced air circulation in the room is generated by a powerful centrifugal fan placed outside the room. The fan is operated by a frequency control.

## MICROPROCESSOR

The plant has a computer controlled system with a capacity of 99 programs, each easily accessible to the operator. Temperature and relative humidity are controlled with precision throughout the process.



### CUSTOM BUILT

We can install the equipment in the customer's own existing room.

# Protech

**We value food**

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