



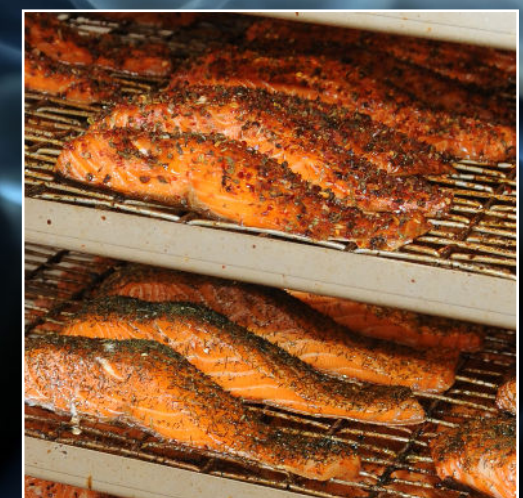
# SEMI CONTINUOUS SMOKER/COOLER

A fully integrated smoker and cooler that ensures the smoothest possible transition between smoke chamber and cooling chamber.

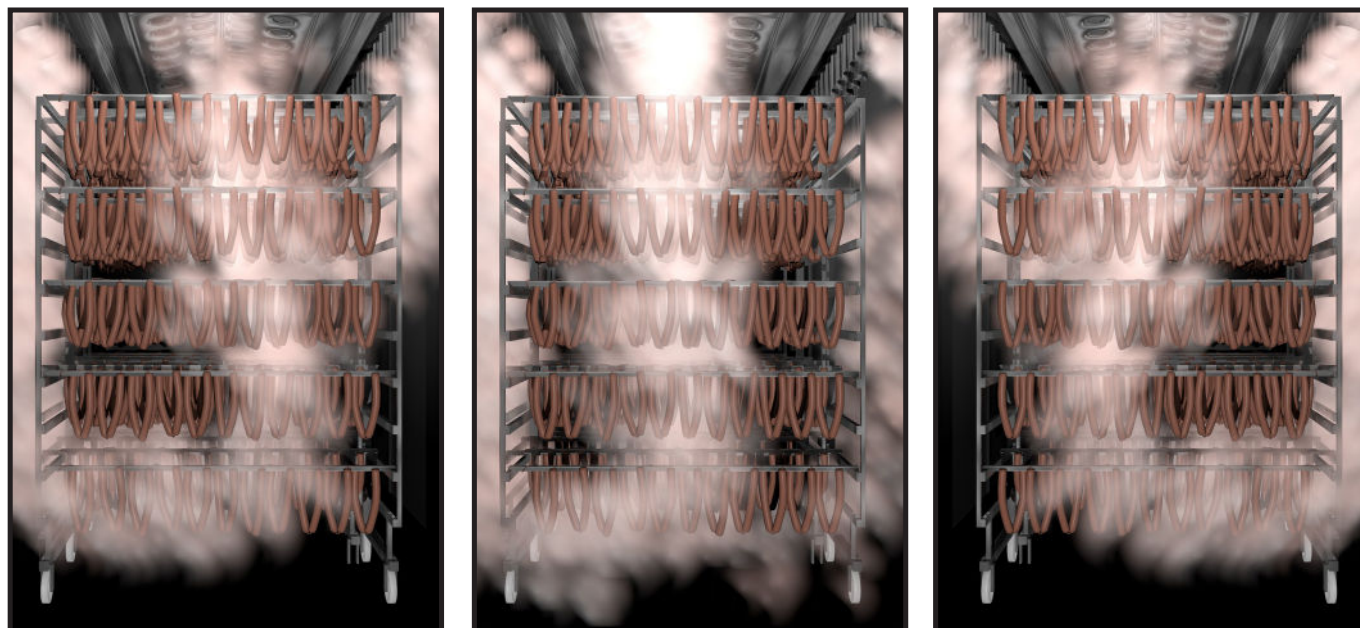


# SEMI-CONTINUOUS SMOKER/COOLER

The smoke chamber with intensive cooling is constructed for drying, smoking, boiling and cooling sausage, bacon and similar products. The cooling takes place in a separate section of the cabinet. Trolleys are transported automatically between the two sections. The equipment consists of an all-welded chamber with forced air circulation that guarantees an evenly heated and smoked product.



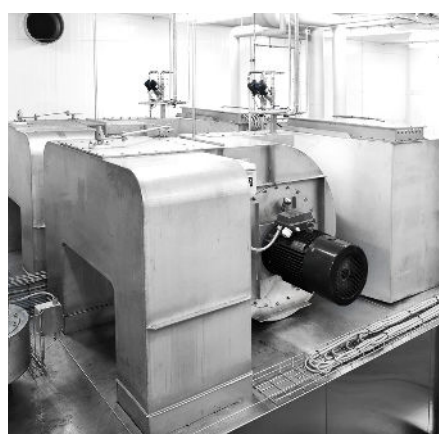




# PERFECT AIR CIRCULATION GUARANTEES A CONSISTENT RESULT

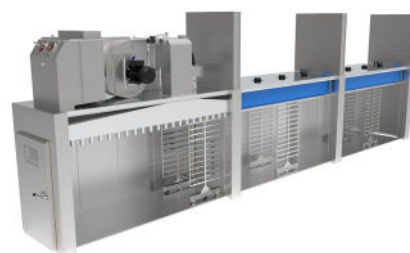
The unique alternating flap system continuously changes the air circulation around all the products in the chamber. This guarantees a perfectly even, dry smoke process for the products and ensures that reductions in weight and changes in colour are uniform throughout the chamber.

The forced air circulation is generated by a heavy duty centrifugal fan controlled by a frequency converter that ensures an exact air flow. This enables users to set the precise air flow that produces the optimum result for each individual product.



## CENTRAL CONDITIONING UNIT

The central conditioning unit consists of a circulation fan, heating coil, dampers, fresh air flaps and an alternating flap to the air duct in the cabinet. The entire unit is placed on top of or behind the smoke chamber and is constructed in stainless steel sheet with a minimum thickness of 2.5 mm to guarantee perfectly balanced air distribution.



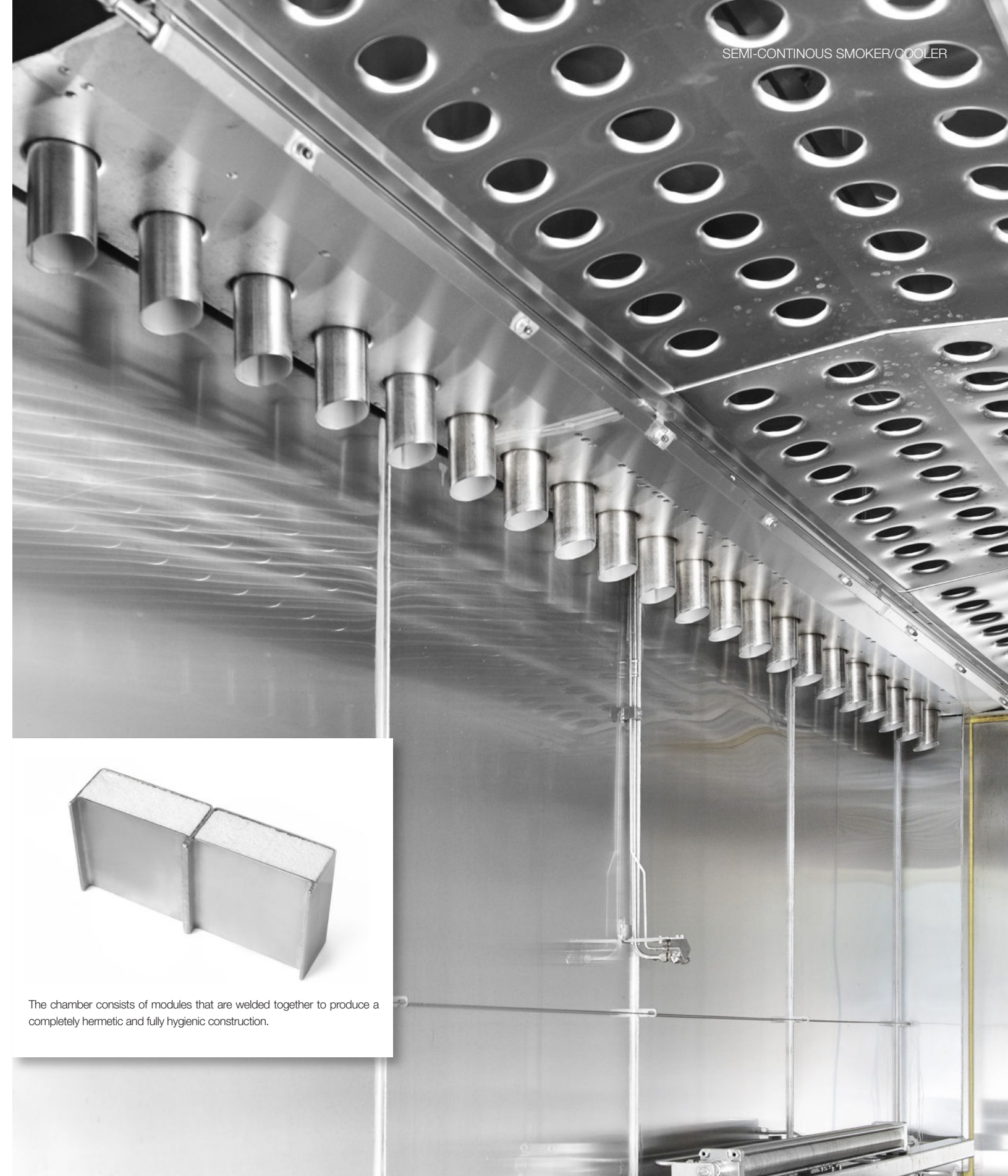
## DOUBLE COOLING ZONE

The cooling zone can be made 2X for long cooling process.



## SMOKE GENERATOR

The smoke generator runs on wood chips, sawdust or liquid and creates smoke suitable for all types of products and processes such as cold, hot or steam smoking.



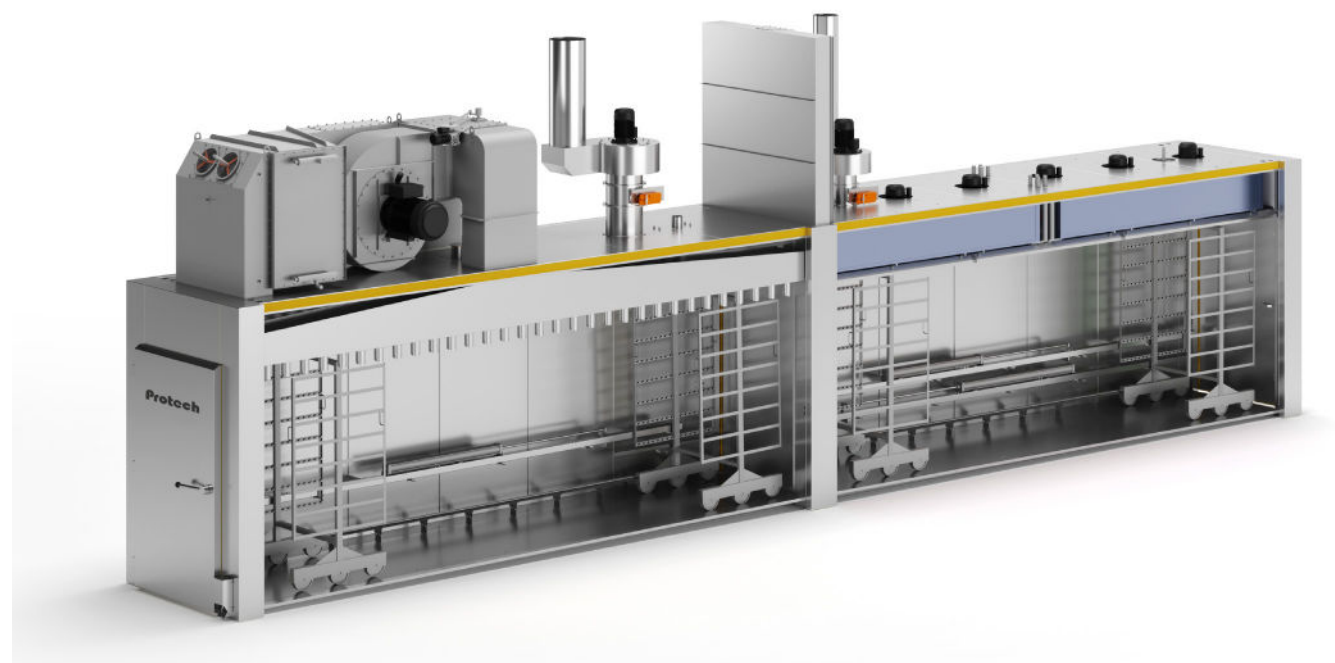
The chamber consists of modules that are welded together to produce a completely hermetic and fully hygienic construction.

# ALL-WELDED CONSTRUCTION

## TRANSPORT SYSTEM

Placed on the side.



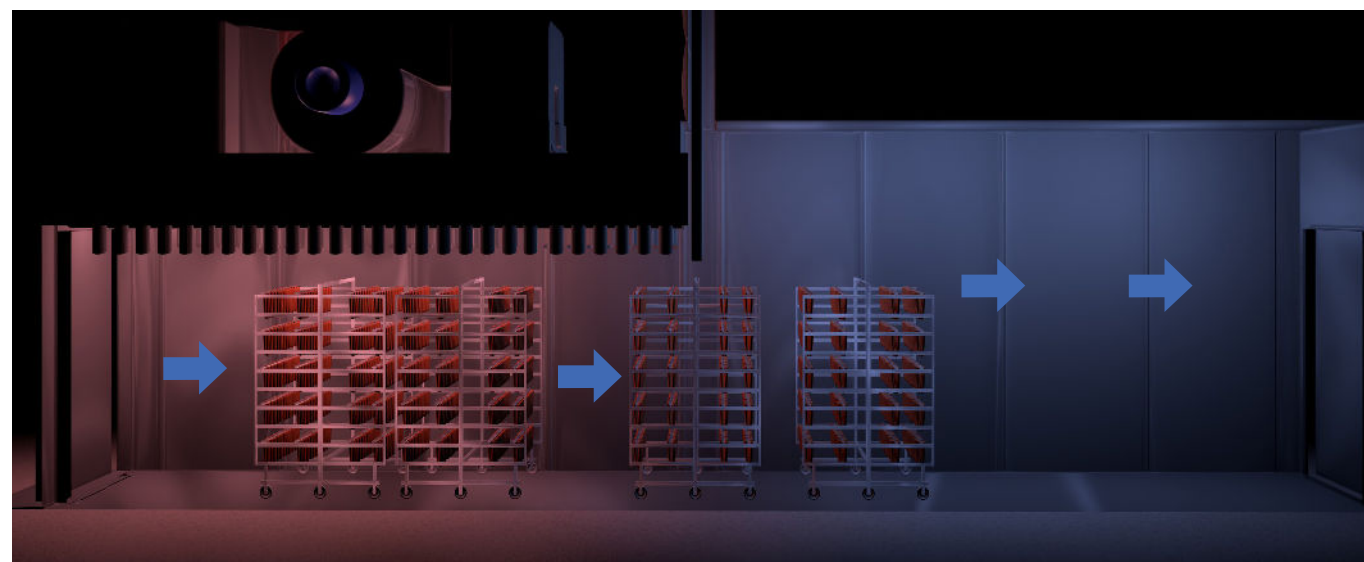


## ALL-IN-ONE CONSTRUCTION

A fully integrated smoker and cooler ensures the smoothest possible transition between the smoke chamber and the cooling chamber. The heart of the construction is the smokehouse (shown below), where products are heat-treated and smoked to acquire their unique flavours.

## INTENSIVE COOLING CHAMBER

Designed to cool down products after smoking and cooking before transportation to packing or refrigeration. Cooling is done using water, air or brine.



## AUTOMATIC TRANSPORTATION

The unit comes complete with an automatic transportation system that moves products from smoke chamber to cooling chamber as each process is completed, maximising the overall efficiency of the production process.



### AIR DUCTS

Placed in the ceiling and alongside the trolleys to optimise the drying process for all products. The ducts have drainage for condensation and water.



### CIP SYSTEM

Stainless steel cleaning nozzles strategically positioned in key locations are fed from a central pipe linked to a CIP system.



### DOORS

Single door with adjustable solid stainless steel hinges and replaceable silicone door gasket. (Optional: guillotine door.)



### SMOKE PIPES

Fully welded.



### COOLING PROCESS

The cooling coil is made of stainless steel and used during the air cooling process. Cooling is effected by various methods with water, air or brine.



### BARCODE READER



### TRANSPORTATION SYSTEM

(Optional) Allows for automatic loading/unloading from the smoking chamber and for transferring trolleys to the cooling chamber.



### CONTROL / MICROPROCESSOR

The Protech Siemens has been specially developed to steer and adjust cooking, smoking and climate control. It measures and adjusts all parameters continuously throughout the process.



### IE2 MOTORS

Our machines come with IE2 motors that ensure the highest possible efficiency and reliability.

# Protech

**We value food**

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