

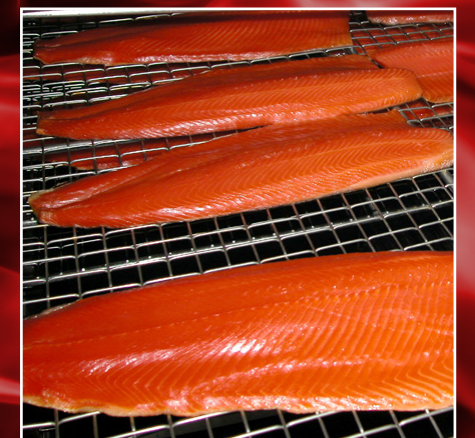
SMOKE CHAMBER

The construction allows for processing many different types of product in a cost-efficient way with optimal results.



POULTRY, FISH, MEAT OR PLANT PRODUKT

The smoke chamber is suitable for drying, smoking and cooking processed meat products, fish and poultry within a temperature range of 15°C to 90°C. The construction allows for processing many different types of product in a cost-efficient way with optimal results. The unique air circulation system guarantees a consistent result for all products.





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.



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.



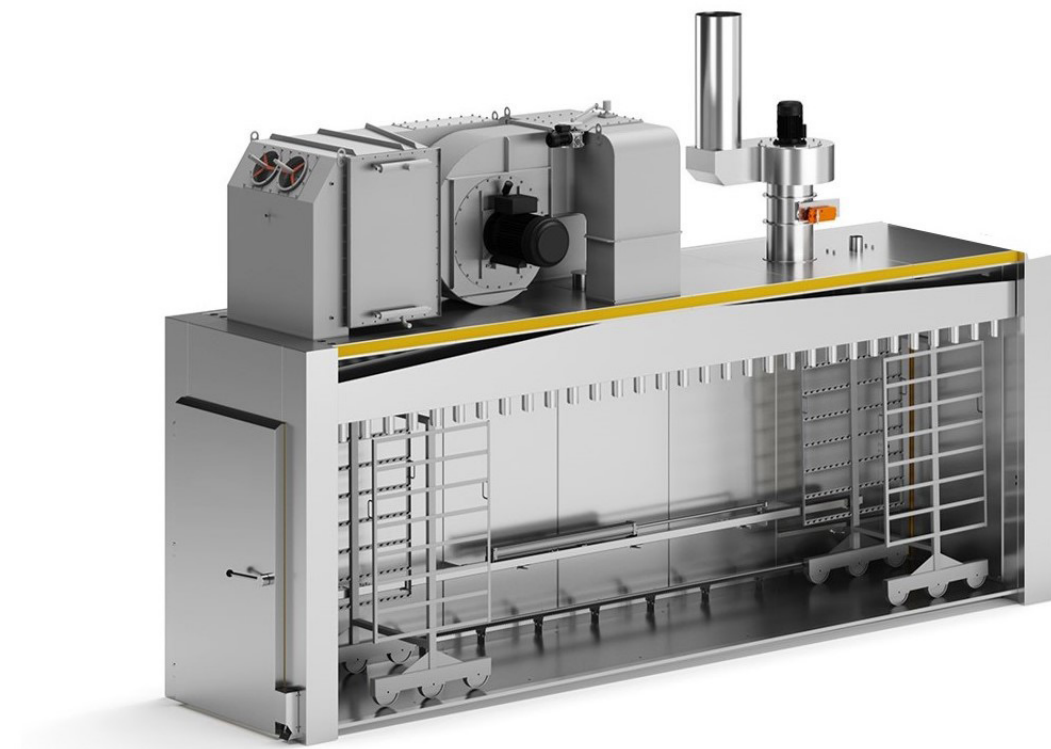
ALL-WELDED CONSTRUCTION

FLOOR

Made of 3 mm stainless sheet metal with additional reinforced concrete support underneath. The result is an extremely stable, non-deforming floor that copes effectively even with heavy trolleys. The floor also remains level, which prevents any puddles of water.

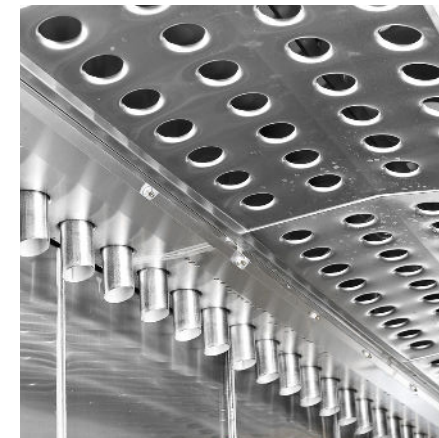


The chamber consists of modules that are welded together to produce a completely hermetic and fully hygienic construction.



FLEXIBILITY AND QUALITY

As Protech equipment is designed and built by us, we can adjust the specifications according to each customer's needs. Construction and design can be tailored to suit your company's products and production. Components of the highest quality and use of the latest technology guarantee the reliability and durability of the equipment. All manufacturing and construction takes place in a modern environment specially designed for the production of food industry equipment.



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.



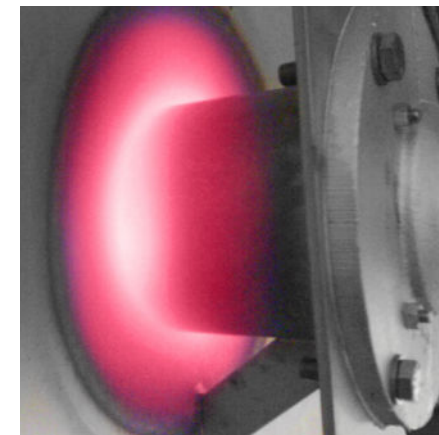
CIP SYSTEM

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.)



HEATING

The smoke chamber can be heated with electricity, steam or gas. The stainless steel heating coil/heat exchanger is designed for optimal heat distribution.



COOLING COIL FOR COLD SMOKE AND COOLING

(Optional) Cooling coil made of stainless steel and used during cold smoking process to reduce the temperature and control humidity.



STAINLESS STEEL VALVES

All valves and pneumatic cylinders are made of stainless steel.



TRANSPORTATION SYSTEM

(Optional) Allows for automatic loading/unloading from the smoking 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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