

SMOKE GENERATOR

Woodchip, sawdust or liquid smoke
– with Protech smoke generators, the
choice is yours.





FLAVOUR CONTROL

It's all about controlling the taste. Our equipment gives you full control over the entire process, from smoking to airing. Whether you wish to use flavour-enhancing wood chips, liquid or sawdust – with our smoke generators, the choice is yours.

Together with our smoke chamber the smoke generator gives you a complete, time-saving, cost-efficient solution for producing savoury products that everyone will enjoy.



A220 WOODCHIP

The entire smoke generator is made from stainless steel. Designed for wood chips 4–12 mm in size, this smoke generator is the perfect choice for heavy smoke that is rich in flavours. Ideal for smoking fish and all kinds of meat.

STAINLESS STEEL

The smoke generator connects to the smoke chamber with fully welded stainless steel pipes. A built-in PLC receives signals from the smoke chamber to initiate each smoking sequence.

FINELY ADJUSTED SMOKE LEVELS

The chips are ignited by an internal heating element. The combustion process is supported by a fan. The smoke density can be adjusted to the desired level via the PLC control unit and the valve on the fan.

WORTH NOTING!

The smoke generator has a built-in automatic fire extinguisher in case of fire.



A260 SAWDUST

This smoke generator produces a milder smoke that is still rich in flavour. Designed for 1–5 mm sawdust, it is ideal for smoking fish and all kinds of meat, and is the perfect choice for long-term smoke processing.

AUTOMATIC SIGNAL

The smoke generator connects to the smoke chamber with fully welded stainless steel pipes. A built-in PLC receives signals from the smoke chamber to initiate each smoking sequence.

INTERNAL HEATING ELEMENT

The sawdust is ignited by an internal heating element. The combustion process is supported by a fan. The smoke density can be adjusted to the desired level via the PLC control unit and the valve on the fan.

WORTH NOTING!

The smoke generator has a built-in automatic fire extinguisher in case of fire.



LIQUID SMOKE

The system comprises a fully automatic smoke generator for generating liquid smoke. With its built-in microprocessor and process controller, it is one of the most sophisticated solutions on the market for meeting today's stringent requirements. The smoke generator can be used for all types of smoke processing and for both hot and cold smoking.

The advanced control functions ensure that pressure and flow remain precise, totally independent of airstream variations, to guarantee 100% stable flavour control.

Protech

We value food

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