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**Product Name :**  
Small Meat Smoking Equipment

**Product Code :**  
UAEMET0003



**Description :**

Small Meat Smoking Equipment

**Technical Specification :**

We bring to your attention new compact smoking chambers. These smoking chambers are intended for hot smoking of meat and fish products, poultry, vegetables, seafood and cheeses. This compact thermal equipment can be used in meat processing plants, catering companies, canteens, cafes, hotels and home use. The minimum load is 15kg, the maximum is 50kg. All models are made of high quality stainless steel.

The model range of smoking chambers consists of 2 options: with an electromechanical control panel. The temperature inside the chamber is controlled by a thermostat and can be regulated from 30 to 135 ° C. For convenience, the temperature in the chamber can be monitored according to the thermometer. All chambers are compact in size, which allows them to be placed on a limited area, and the 220V used voltage allows you to connect to an affordable power source without problems.



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