

Small Oven - Seafood



Hot or Cold Smoking
 Liquid or Natural Smoke
 Horizontally Screened Products
 Vertically Hung Products

- Faster, more controlled smoking and drying from superior air handling design
- Customized design; flexible to your needs, both horizontal and vertical airflow
- More accurate process with easy-to-use controls
- Processing expertise – Support you can count on

Processing Expertise and Support

Hot Smoking Process for Salmon Filets, Traditional Smoke						
Step	Time	Dry Bulb	Wet Bulb	Relative Humidity	Dampers	Smoke
1	2 hours	100°F	0°F	--	Auto	On
2	1 hour	110°F	0°F	--	Closed	On
3	1 hour	150°F	0°F	--	Closed	
4	1 hour	180°F	130°F	24%	Auto	

Call us for assistance in optimizing your process cycle.

