



CODE:
SMOSK2350

SMOKE-KING SMOKE OVEN

2350



The Smo-King Ovens model 2350 Smoke Oven is a purpose-designed true trolley loaded smoke oven which provides easy loading and unloading of the trolley. The perfect choice of smoke ovens for high value-added specialty products!

MICROPROCESSOR CONTROLLED FULLY AUTOMATIC 21KW TROLLEY LOADED SMOKE OVEN FEATURING:

Smo-King Ovens AIRFLOWMASTER technology with a two speed air circulation fan powered by a 2.2kW motor

- Heating elements are located directly in the air flow path to provide fast oven heat up, energy efficiency and long heat element life
- Full height ducts on both sides of the oven chamber ensure effective air flow throughout the oven.

The large capacity smoke generator built under the oven floor enables control of the rate at which woodchip smoulders to provide dense smoke for an extended period.

- Automatic electric ignition of woodchips
- Smoke is filtered to remove ash and dust before the smoke passes into the oven

- Stainless steel internal and external cabinet construction
- Automatic air inlet and exhaust vent dampers
- Power line filter for protection against power supply surges
- Temperature range to 160°C with 200°C
- Food core temperature probe
- A stainless steel trolley 900 x 970 x 1450H (mm) supplied with 24 smoke sticks supplied and able to accommodate 7 useable stainless steel product racks (racks are not included in the oven price).

A new generation Smo-King Ovens purpose designed microprocessor controller provides

- The controller keyboard is connected by a communication cable which allows it to be located at a convenient height and position to avoid damage from smoke, steam and cleaning water
- Up to 40 user loaded six step programs
- Retention of stored programs in case of loss of power
- Automatic restart if power fails during processing
- User programmed delayed start
- Oven temperature control (actual temperature is displayed)
- PID which controls set temperature to within 10C
- Food core temperature control (actual temperature is displayed)
- Processing time
- Amount of steam for oven humidity and steam cooking
- Automatic vent damper control
- As an option operating data is able to be downloaded and displayed and plotted on a PC. The PC, display software and data communication links are not included

Services required

- 415V, 50 hertz, 3 phases, earth and neutral
- ½ inch BSP potable hot and cold water supply
- 100mm diameter exhaust flue

Dimensions (mm)

- Internal 1008W x 995D x 1575H
- External 1230W x 1290D x 21650H
- Weight approximately 470kg

- An integral oven stand provides approximately 250mm clearance beneath the oven for ease of cleaning
- Built in cleaning assistance system makes cleaning very easy
- Automatic product showering
- Detailed installation and operating manual includes cooking programs
- Capacity up to approximately 340kg of heavy cuts of meat depending upon the product being processed

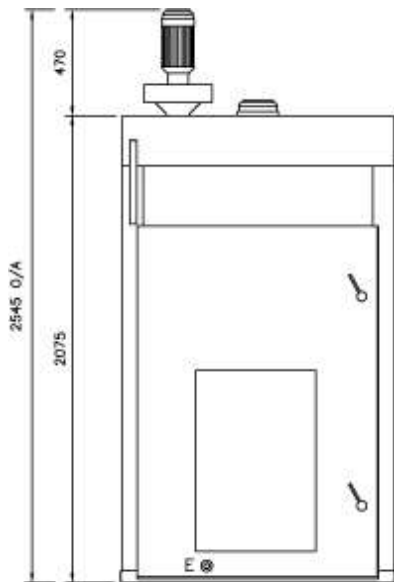


SMO-KING OVENS

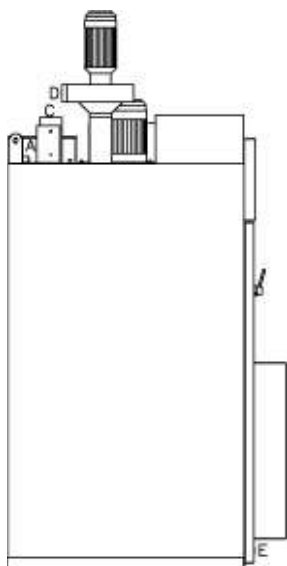
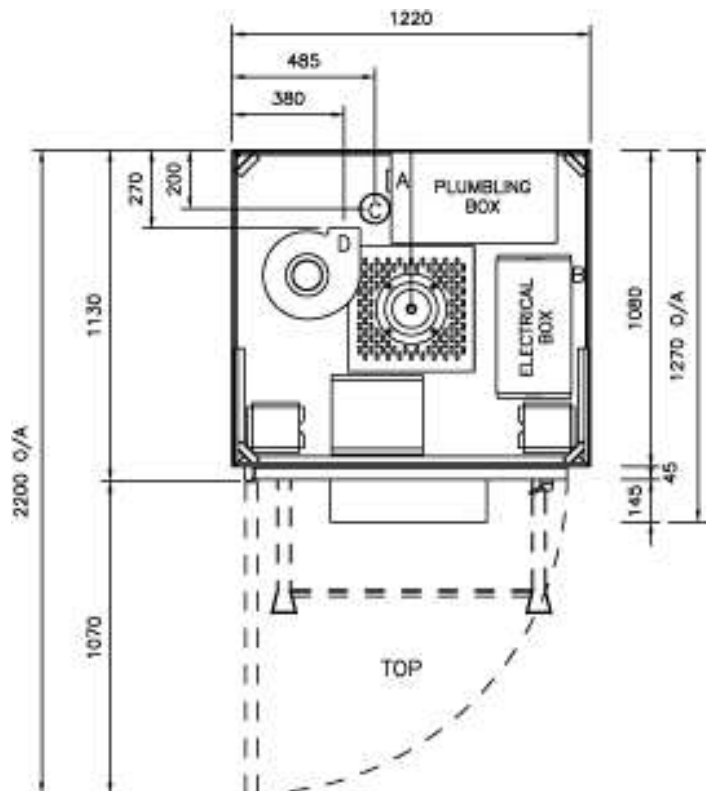
Australia's smoke oven
manufacturer supplying the world

MODEL 2350 SMOKE OVEN

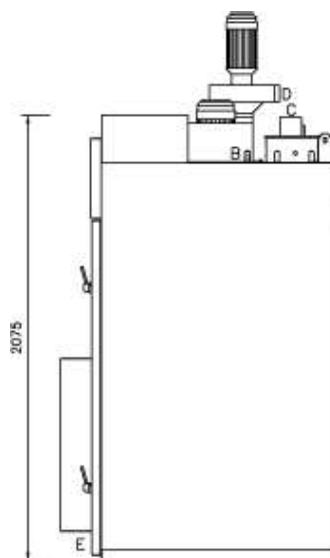
Microprocessor controlled
Smokehouse



FRONT



LEFT SIDE



RIGHT SIDE

Services Requirements	
A	Cold water supply
B	3 phase 5 wire socket 415V 20.6 kW
C	Fresh air inlet
D	Exhaust air outlet
E	Drain hole on oven door – recommend a floor waste or grating in front of oven door