

TECHNICAL SHEET NUMBER/ LAST REVIEW: 620/ 240518
ISO CERTIFICATION: 9001:2015 Nº CA-1.092. ACCREDITED LABORATORY Nº 046/ GA/ SA680A

PRODUCT

SMOKING OVENS

DESCRIPTION

Ovens designed for **smoking Aquaculture products** using natural liquid smoke. **Low energy consumption and without gas emission.** Built in stainless steel, incorporating a microprocessor for the programming and automatic control of the smoking process, ensuring user-friendly operation and complete batch uniformity. Their versatility allows for the smoking of several species such as trout, salmon, mackerel, eel, lamprey, sturgeon, flatfish, etc. Suitable for whole/gutted product or fillets, as well as simple or seasoned smoking (incorporating spices, flavourings and other seasonings). **Compact**, with **minimal maintenance** and extremely durable.

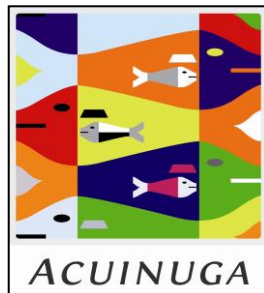
TECHNICAL PROFILE

Basic Model: Single trolley oven with dimensions 83x70x136 cm (excluding trolley). Furnace loading capacity: 1000 L. Trolley loading capacity 45-150 kg depending on size of the product. External dimensions: length 900 mm, width 1220 mm, height 2110 mm. Minimum height of the room or shed 2220 mm. Microprocessor MC500. Liquid smoke generator included. Door to floor level in stainless steel. Heating electrical total power 16 kW, 380 V, 50 Hz. Water/air humidification. Temperature 30-150° C. Cooking humidity 95-100%.

Intermediate Model: Single trolley oven with dimensions 93x80x150 cm (excluding trolley). Furnace loading capacity: 1700 L. Trolley loading capacity: 60-220 kg depending on size of the product. External dimensions: length 990 mm, width 1270 mm, height 2320 mm. Minimum height of the room or shed 2360 mm. Microprocessor MC500. Liquid smoke generator included. Door to floor level in stainless steel. Heating electrical total power 23 kW, 380 V, 50 Hz. Water/air humidification. Supporting column for MC500 board and liquid smoke tank included. Temperature 30-150° C. Cooking humidity 95-100%.

Advanced Model: Single trolley oven with dimensions 93x84x169 cm (excluding trolley). Trolley loading capacity 80-300 kg depending on size of the product. External dimensions: length 1040 mm, width 1480 mm, height 2530 mm. Minimum height of the room or shed 2580 mm. Microprocessor MC500. Liquid smoke generator incorporated. Door to floor level in stainless steel. Heating electrical total power 26 kW, 380 V, 50 Hz. Water/air humidification. Supporting column for MC500 board and liquid smoke tank included. Temperature 30-150° C. Cooking humidity 95-100%.

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Professional Model: Single trolley oven with dimensions 103x100x190 cm (excluding trolley). Furnace loading capacity 3000 L. Trolley loading capacity 110-400 kg depending on size of the product. External dimensions: length 1170 mm, width 1480 mm, height 2980 mm. Minimum height of the room or shed 3030 mm. Microprocessor MC500. Liquid smoke generator incorporated. Door to floor level in stainless steel. Heating electrical total power 32 kW, 380 V, 50 Hz. Water/air humidification. Supporting column for MC500 board and liquid smoke tank included. Temperature 30-150° C. Cooking humidity 95-100%.

Professional Model with horizontal backflow: Single trolley oven with dimensions 103x100x190 cm (excluding trolley) fitting 22 shelves. Furnace loading capacity 3000 L. Trolley loading capacity 110-400 kg depending on size of the product. External dimensions: length 170 mm, width 1580 mm, height 2980 mm. Minimum height of the room or shed 3030 mm. Microprocessor MC500. Includes control cabinet, 99 programs in 30 stages, temperature controls, core temperature regulator, repeating cycles, start delay and moisture control. Door to floor level in stainless steel. Heating electrical total power 30 kW, 380 V, 50 Hz. Water/air humidification. 2 phase 1.8 Kw fan. Self cleaning command and clarifier controllable by PC connection. FR50 liquid smoke generator incorporated, including pressure tank in stainless steel (capacity 20 L), valves, flow monitors, manometer, injector spray, pressure switch failure alarm (air) and self cleaning system for injector.

REFERENCE PRICE(RP)*

BASIC MODEL: 30.051 €

INTERMEDIATE MODEL: 40.568 €

ADVANCED MODEL: 46.578 €

PROFESSIONAL MODEL: 51.086 €

PROFESSIONAL MODEL WITH HORIZONTAL BACKFLOW: 56.865 €

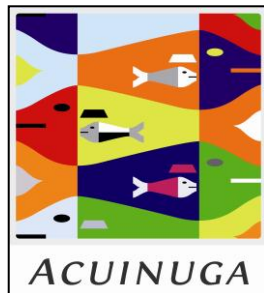
*Quotations exclude taxes

ACCESSORIES

Basic Model: Trolley with 8 stainless steel shelves, 830x700x1360. RP = 663 €; stainless grill 800x650 mm RP = 227 €; perforated aluminium tray 800x690x60 mm RP = 199 €; aluminium container 800x690x60 RP = 227 €.

Intermediate Model: Trolley with 5 stainless steel shelves, 930x800x1500. RP = 707 €; stainless grill 900x760 mm RP = 230 €; perforated aluminium tray 900x790x60 mm RP = 202 €; aluminium container 900x790x60 mm RP = 229 €.

Advanced Model: Trolley with 6 stainless steel shelves, 930x800x1690 RP = 789 €; stainless grill 840x830x60 mm RP = 202 €; aluminium container 840x830x60 RP = 229 €.



Professional Model: Trolley with stainless steel shelves, 1030x1000x1900 RP = 1307 €; stainless grill 940x970 mm RP = 249 €; perforated aluminum tray 940x1010x60 mm RP = 224 €; aluminium grill 940x980x80 mm RP = 240 €.

Professional Model with horizontal backflow: Evaporative cooler, power 4.65 kW in stainless steel RP = 4,796 €; Trolley with stainless steel shelves 1030x1000x1900 mm RP = 1041 €; stainless steel grill 940x970 mm RP = 158 €.

CONDITIONS

Machinery situated at the factory. RP includes transportation to plant, assembly and detailed instructions for use. RP excludes costs of travel, accommodation and living expenses. Delivery 8-10 weeks from date of order. Please contact our Commercial Office at ventas@acuinuga.com for further details.

