SMOKING AND COOKING CHAMBER

The smoking and cooking chamber is designed for thermal processing of cold cuts, meats, poultry, fish, and cheeses.

Basic processes include:

- drying,
- smoking,
- cooking (scalding),
- baking/roasting,
- cooling.

Temperature range up to 165 °C.

Made entirely of acid-resistant stainless steel. The device is equipped with a microprocessor controller with process recording capability.

We manufacture chambers in 4 power supply variants as well as various variants of smoking trolley capacities.

> **Video reference:** Chamber KW 120 (youtu.be/pPICSfok...) • Chamber KW 150

Technical Data

Chamber type	Unit	KW 150	KW 300	KW 450	KW 600	KW 900
Number of trolleys	pcs	1	2	3	4	6
Heating power	kW	25	35	70	90	110
Width	mm	1500	1500	1500	1500	1500
Height	mm	3020	3020	3020	3020	3020
Length	mm	1260	2365	3475	2365	3475
Weight	kg	900	1200	1500	2200	2700

MINI CHAMBER

The smoking and cooking chamber with a smaller batch weight is designed for delicatessen businesses, shops, or operators running thermal processing points for cold cuts.

We manufacture mini chambers with a batch capacity from 40 kg to 100 kg. Power supply depends on the infrastructure available at the given business location.

EQUIPMENT FOR TRADITIONAL SMOKING CHAMBERS

We equip traditional smoking chambers with acid-resistant stainless steel components, such as:

- front doors,
- firebox doors,
- ceiling, loading ramps,
- exhaust hood,
- smoking trolley with mesh.

Basic advantages of chamber lining:

- easy maintenance and cleaning,
- lower firewood consumption.

We assemble chambers on-site at the customer's facility.

> **Video reference:** Traditional smoking chamber

COOKING KETTLE

The cooking kettle is used for boiling meat, cold cuts, cured meat products, as well as fruit and vegetable products.

The kettles are made of acid-resistant stainless steel with thermal insulation and a tightly fitting lid. Microprocessor control measures the temperature of the water (or fat) heating jacket and the core of the cooked product.

> **Video reference:** Cooking kettle 400–500 L (youtu.be/AZXZ3ZM...)

VACUUM TUMBLER

The vacuum tumbler is used in meat processing plants for plasticizing muscles in the production of high-grade cold cuts. We offer tumblers with capacities from 200 to 3000 L.

The tumblers consist of a drive unit, belt transmission, worm gear, tumbling drum, base, and lid. Power supply: 3x400 V / 50 Hz; controlled by a MIKSTER MCM-21 controller.

> **Video reference:** Vacuum tumbler MPM 500 L

Technical Data

Tumbler type	Unit	300	500	1000	1600	2000	3000
Drum capacity	L	300	500	1000	1600	1200	1750
Batch weight	kg	175	325	750	1200	1500	2250
Vacuum	%	95	95	95	95	95	95
External dimensions	mm	1850×750×1500	2200×900×1500	2500×1050×1500	2850×1250×1700	2950×1250×1750	3200×1300×1850
Speed regulation	rpm	1–6	1–6	1–6	1–6	1–6	1–6
Weight	kg	—	300	420	600	630	800

HYDRAULIC SAUSAGE STUFFERS

Hydraulic stuffers made entirely of 18-10 stainless steel, including the lid and piston. Automatic decompression after opening the lever. High flexibility in piston speed regulation and fast piston return for refilling. Factory-mounted on wheels. Closed hydraulic circuit with tank. Sandblasted stainless steel finish. Compliant with CE standards.

Technical Data

Available Models	Nozzles	Power Supply	Construction	Control Voltage
PH 13, PHX 15, PHX 20, PHX 26, PHX 31, PHX 42, PHX 52, PHX 60	3 stainless steel nozzles (14, 20, 30 mm)	Three-phase 400 V	100% stainless steel 18-10	24 V

TRANSPORT TROLLEYS

Transport trolleys are used for internal inter-departmental transport. Made entirely of acid-resistant stainless steel sheet. We also manufacture trolleys according to individual customer orders.

MEAT GRINDERS

Meat grinders are used for mincing fresh or cooked meat, as well as cheeses, fish, etc. A variety of throat sizes allows the machines to be used in both small and large food processing plants.

We offer meat grinders with an 82 mm or 130 mm throat. Both types of grinders are equipped with a feeding hopper.

> **Video reference:** Meat grinder 305 mm

MEAT MIXER

The mixer is a device designed for mixing various types of meat stuffing, salads, or other food components.

We manufacture mixers with paddle or spiral agitators. Devices up to 200 L capacity are made as single-shaft, and above this capacity as twin-shaft. Vacuum mixers and versions with integrated loading are also available.

> **Video reference:** Stuffing mixer 150 L • Stuffing mixer 300 L

TUNNEL CRATE WASHER

The machine is designed for automatic washing and rinsing of crates/containers. The device consists of a washing section and a rinsing section.

Main washing is performed via 40 nozzles with adjustable water jet direction. Water in the washing section circulates in a closed loop and is continuously filtered through a 1 m^2 sieve. Rinsing takes place in a separate section of the machine. Thanks to a crate presence sensor, rinsing water is drawn from the water supply network only when a crate is under the nozzles.

Rinsing water replenishes the washing water level. Operation of the device is maximally simplified: after switching on, the machine fills the water tank; upon reaching the minimum safe level for the pump and heat exchanger, the heating system starts and the machine is ready for use.

> **Video reference:** Crate washer

Technical Data

Parameter	Variant 1	Variant 2	Variant 3	Variant 4
L × W × H (mm)	2500×1000×1700	2500×1000×1700	2300×950×1700	2300×950×1700
Max. capacity	300 pcs/h	300 pcs/h	150 pcs/h	150 pcs/h
Electrical power	7.5 kW	23 / 7.5 kW	4 kW	20 / 4 kW
Tank heating	oil, gas	electric, steam	oil, gas	electric, steam
Heating power	30 kW	23 kW	30 kW	20 kW
Water consumption	approx. 1.5 L/crate	approx. 1.5 L/crate	approx. 1.5 L/crate	approx. 1.5 L/crate
Tank capacity	300 L	300 L	250 L	250 L
Electrical connection	3×400 V 50 Hz	3×400 V 50 Hz	3×400 V 50 Hz	3×400 V 50 Hz
Optional equipment	inverter, steam exhaust	inverter, steam exhaust	—	—

BRINE INJECTOR AN

Characteristics & Technical Features:

- Quick-coupling needles; single head with needle sockets arranged in three rows
- Adjustable pressure up to 5 bar; polypropylene conveyor belt
- Stepless conveyor advance regulation in the range of 0–90 mm
- Two needle stroke speeds: 36 / 60 strokes per minute
- Optional frequency inverter; internal filter

Technical Data

Parameter	Unit	AN 25			AN 31		
Total number of needles	pcs	25	50	100	31	62	124
Needles per socket	pcs	1	2	4	1	2	4
Capacity	kg/h	1500	2000	2500	1700	2500	3000
Number of strokes	strokes/min	60/36	60/36	60/36	60/36	60/36	60/36
Conveyor belt width	mm	290			350		
Conveyor belt stroke	mm	0–90 (stepless regulation)			0–90 (stepless regulation)		
Max. needle lifting height	mm	220			220		
Brine pressure	bar	1–5 stepless regulation			1–5 stepless regulation		
Dimensions (L × W × H)	mm	1200×500×1900			1500×550×1900		
Power	kW	3.0	3.0	3.0	4.0	4.0	4.0
Weight	kg	290	290	290	350	350	350
Brine tank capacity	L	150	150	150	150	150	150

HYGIENE AND CLEANING EQUIPMENT

- Manual boot/sole washers
- Three-brush boot washer (Video: *youtu.be/f_wIAvUv3...*)
- Apron washers
- Five-brush boot washer
- Hygiene stations and washbasins
- Footwear dryers
- Hygiene sluices / walk-through sanitizing stations (Video: *youtu.be/WKHu-ftn05...*)

OVERHEAD RAIL TRACKS

Overhead rail tracks are used for transporting half-carcasses from a delivery vehicle or slaughter line to cold rooms and freezers. Transport tracks can be manufactured in two versions: 46 or 60. Tracks are mounted on supports or hangers. Every track is made of acid-resistant stainless steel sheet.

> **Video reference:** Differential conveyor for overhead tracks (youtu.be/nyhNsgAalwE)

PIG STUNNING RESTRAINER / BOX

The stunning box is made of acid-resistant stainless steel. Equipped with a hydraulic cylinder opening the side flap onto the discharge table. Manual control. The gate separating the raceway from the pig stunning box is made of polyurethane material.

PIG RACEWAYS / CHUTES

The raceways are equipped with showers that pre-wash dirt off the pigs. Each raceway is fitted with an inspection window and an anti-backflow gate. Entirely made of acid-resistant material. The length of the raceway is 2500 mm and the width is 800 mm. We manufacture raceways for both fattening pigs and sows.