

## **SmokeHouse Series**

YC Mechanism Smokehouse ZXL series is built with Swiss ABB electrics, super size man-machine interface and Japan Mitsubishi PLC. With the Japan SMC electric magnetism valves and pneumatics built-in, the Oven can give a relatively stable and reliable operation. The improved high-temperature system of duel-layer flat rows can guarantee a fast temperature rising to  $80^{\circ}$ C within only 15 minutes. The dual hollow glass doors can make you clearly see the product processing. All real time parameters can be displayed on the screen for your designed presetting. Besides, its specialty and proprietary fumigating structure makes the products having a uniform color.

Smokehouse is completely constructed of stainless steel and can be easily cleaned. The standard smokehouse, air is circulated 14 times per minute with a specially design circulating fan. A specially designed mixing chamber enables you to combine low temperature and high temperature air, smoke and low pressure steam so that the product in the smokehouse can be perfectly processed. Ensures a uniformly cooked product with constant core temperatures and standardized smoked color Cost efficient solution to producing your own smoked meats, sausage, jerky, poultry, wild game or seafood with old-fashioned goodness and aromatic natural smoke flavor.

Advantages: Consistent quality; High velocity air flow;

User friendly PLC interface screen thermostatic.; Time humidity system.

Specifications	Model			
	ZXL-250	ZXL-500	ZXL-500 (DualChannel)	ZXL-1000
Capacity (kg/Time)	250	500	500	1000
Power (KW)	7.5	13.5	13.5	27
HP Steam Pressure (Mpa)	0.4~0.6	0.4~0.6	0.4~0.6	0.4~0.6
LP Steam Pressure (Mpa)	0.25~0.28	0.25~0.28	0.25~0.28	0.25~0.28
LP/HP Temperature (°C)	110	110	110	110
Rated Voltage (V)	380	380	380	380
Skip-car Dimensions (mm)	1000*980*1880	1000*980*1880	1000*980*1880	1000*980*1880
Weight (Kg)	2000	2100	2100	3400
Dimensions (mm)	1680*2165*3280	2500*2300*3280	2500*2300*3280	5000*2300*3280





