

Fish Processing / Rex-pol Smoking Chambers

REX-POL Sp. z o.o. produces fully automated, energy-saving and environment-friendly smokehouses.

Because of the large variety of manufacturing technology in food industry we produce smokehouses in two variants of airflow inside a device: vertical and horizontal circulation.

A smokehouse allows for thermal processing of meat, cured meat products, fish, poultry and cheese.

It allows for performing the following technological processes: preheat, drying,

cold and hot smoking, smoking with steaming, baking and cooling.

Smokehouses, because of their modular structure, are made in single, double or multi-trolley versions depending on the client's needs.

Available heat sources: electric energy, technological steam, gas or oil.

Standard version of the smokehouse is equipped with following subsystems:

high-class microprocessor controller ensuring automated regulation of parameters of every process inside the chamber, two-stage air circulation system inside the chamber, automated smokehouse cleaning system and high-performance chip incandescent smoke generator. Additionally, smokehouses are optionally equipped with smoke cooling system and thermal afterburner. The chamber is completely made by stainless steel.

Between out and inside wallcover is isolation-mineral wool. The door isolation is made by PU-foam.

On the roof of each section we have installed a ventilator powered by electrical engine .

Each section is individuell with heating element equipped. Also on the roof are fresh-air and out valve with pneumatic system.

The chamber is also with electric,water (included automatically washing) and air-system equipped.

The smoke generator is an appliance in which curing smoke is produced, as a result of low temperature carbonization of smoking chips.

The colour of the product depends to a large extent on the type of wood the chips are made of .

The wood of oak and the adler make the product gold-yellow and brown. The smoke generator is made of stainless steel.

Wood chip smoke generator hermetic;

Type : DZM50 (for 1,2,3-trolleys chambers),

Type: DZ100 (4 and more trolleys chambers)

The smoke generator is completed with :

- wood chip reserve tank
- dispenser of smoking chips
- smoke temperature sensor
- water sprinklers
- segment pipe
- air blowing engine with filters
- pneumatic control valve
- transformer
- heater of smoke generator 24V
- smoke pipeline
- furnace with drawer

Technical Specifications:

DIMENSIONS	SMOKE CHAMBER MINI	STANDART SMOKING CHAMBER							
		TROLLEY NUMBER							
		1	2	3	4	5	6	7	8
idth [mm]	930	1260	2325	3390	4450	5520	6590	7660	8730
Version (1+1)			1260		2325		3390		4450
Length [mm]	1300	1470	1470	1470	1470	1470	1470	1470	1470
Version (1+1)			2820		2820		2820		2820
Height [mm]	2050	2750	2750	2750	2750	2750	2750	2750	2750

