

Smoking Ovens



www.Aqua-Tech.eu

Smoking Ovens

Overview

Smoking is, beside salting and drying, one of the oldest methods for food conservation and at the same time also one of the tastiest ways. For gastronomes, chefs, caterers, butchers or fish dealers, smoking of foods is a possibility to increase their product range and economic profits at the same time. Alongside with fish and meat (pork, beef, lamb, and poultry), many other foodstuffs are suitable for smoking, like: potatoes, tofu, cheese, eggs etc.

In general, it is possible to distinguish between cold smoke, warm smoke and hot smoke:

- Cold-smoking is done at temperatures of 0-30 °C and is especially suitable for salmon and bacon.
- Warm-smoking is done at temperatures of 30-60 °C and is especially suitable for ham and sausage.
- Hot-smoking is done at temperatures of 60-120 °C and is especially suitable for fish and poultry.

Depending on smoker, different heaters for different firing methods are available, which are even exchangeable at some medium smoking cabinets. A wood-heater is especially suitable for cold-smoking. For warm- and hot-smoking, a gas- or an electro-heater is more appropriate. For easier cold-smoking, an (electric) external cold-smoke generator or producer is available optionally for most smoking cabinets.

With each smoker, a smoking pan is delivered, which is filled with woodchips or sawdust from hardwood (like: beech, oak, alder, teak etc.) and better somewhat moistened with water. With the gas- or electro-heater the oven is heated. For smoking, this pan is placed on the heating-coil or gas-burner. With electro-heaters, the temperature can be more precisely regulated, in particular if the oven has a thermostat, which is highly recommended. Some ovens even have a timer, which allows to pre-set the duration of the process much more easily.

Depending on product and smoker, the stuffs are smoked either hanging or laying. For this purpose, both flat grids and wavy racks for laying products or spits and hooks for hanging products are available. Pipe-tubes, -bows and -hats are accessories available for smoking cabinets, to connect it to a chimney if needed.

We offer a complete product range of smoking ovens, from smaller smoking devices, over medium smoking cabinets, to larger smoking chambers, which have a capacity of up 400 pieces of fish or 250 kilograms of meat. Special models like smoking cottages (see first and last page) are available on request. The smokers are partly available in different construction metals: hot galvanized or stainless steel (V2A).

Made in the European Union!

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A-6370 Kitzbühel/Austria, Unterbrunnweg 3, Tel: +43/664-1048297, www.aqua-tech.eu

Smoking Devices

Selection

With electro-heater



UR-6



KC-18



HS-24



HS-48



HS-36



RM-28



RM-42
with racks and drip-pans



RM-56

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Smoking Cabinets

Selection

With wood-heater



FA-1

With gas-heater



FA-2

With electro-heater



FA-2



FA-2a



FA-2b



FA-2c



FA-4
with interior light



FA-5
with trolley




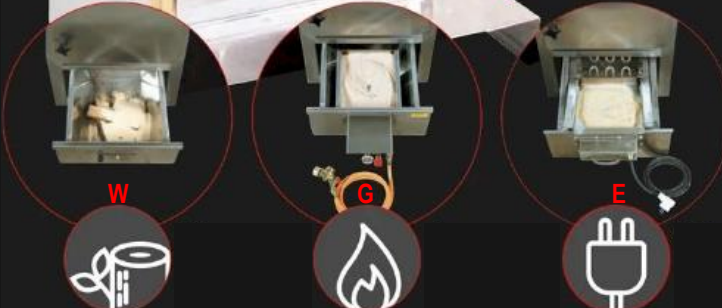
FA-6
with cold-smoke producer

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Smoking Cabinets

Properties

| Type FA-1 to FA-3 |  | Type FA-4 to FA-6 |
|---|--|--|
| Door in double-wall with foam sealing | | Door in double-wall with rubber sealing |
| Door knob handles with hinges inside | | Door latch handles with hinges outside |
| Heater changeable with drawer (at FA-1-2) | | Heater installed with control door (at FA-4-6) |
| Thermometer included (build in door) or thermostat (at FA-2a-c Electro) | | Thermometer included (build in door) or digital control (at Electro and Gas) |
| Cold-smoke producer installed below (at FA-2a-c Elektro) | | Cold-smoke producer connected outside (for FA-4-6 optional) |
| Cold-smoke insert or Cold-smoke generator (for FA-1-2 optional) | | Program control, recirculation ventilator and trolley (optional) |
| Door glass window and interior light (for FA-2-3 optional) | | Door glass window and interior light (for FA-4-6 optional) |
| Spits and hooks or racks and grids (accessory) | | Spits and hooks or racks and grids (accessory) |
| Pipe tubes, bows and hat (accessory) | | Pipe tubes, bows and hat (accessory) |
| Smoking cottages with or without roof (based on FA-2b-c), on request |  | Larger smoking units with or without chiller (also double chamber), on request |

If questions, please contact:

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Smoking Ovens

Specifications

| Size | Smaller Smoking Devices | | | | | | | |
|-------------|----------------------------------|-----------------------|----------|----------|----------|----------|----------|----------|
| Type | UR-6 | KC-18 | HS-24 | HS-48 | HS-36 | RM-28 | RM-42 | RM-56 |
| Dimensions | 31x46x25 | 62x40x58 | 45x45x35 | 45x85x35 | 52x60x44 | 52x75x50 | 52x75x58 | 52x75x74 |
| Grid size | 30x40 | 30x40 | 30x40 | 30x80 | 33x53 | 33x53 | 33x53 | 33x53 |
| Layers | 1 | 3 | 2 | 2 | 5 | 2 | 3 | 4 |
| Distance | 0 | 100 | 80 | 80 | 40 | 80 | 80 | 80 |
| Pipe Ø | 0 | 0 | 0 | | | 40 | | |
| Temperatur | 200 | 200 | 250 | | | 300 | | |
| Heating | Electro (220-240 Volt, 50 Hertz) | | | | | | | |
| Power | 1,5 | 1,4 | 1,5 | 2,5 | 2,5 | 2,2 | 2,8 | 2,8 |
| Weight | 9 | 20 | 25 | 40 | 35 | 57 | 68 | 79 |
| Fish* | 6 | 18 | 24 | 48 | 36 | 28 | 42 | 56 |
| Meat* | 2 | 5 | 7 | 14 | 12 | 8 | 12 | 16 |
| Control | thermostat | thermostat and timer | | | | | | |
| Housing | single-wall | double-wall isolation | | | | | | |
| Door hinge | bottom | right | bottom | | | right | | |
| Door handle | 1 | 1 | 1 | 1 | 1 | 2 | 2 | 3 |
| Accessory | racks and grids | | | | | | | |

| Size | Medium Smoking Cabinets | | | | | Large Smoking Cabinets | | |
|-------------|---|-----------|-----------|-----------|-----------|----------------------------------|------------|------------|
| Type | FA-1 | FA-2 | FA-2a | FA-2b | FA-2c | FA-4 | FA-5 | FA-6 |
| Dimensions | 50x40x100 | 50x40x150 | 70x40x150 | 70x60x150 | 70x60x180 | 107x70x180 | 107x80x180 | 107x80x200 |
| Spit length | 39 | 39 | 59 | 59 | 59 | 90 | 90 | 90 |
| Layers | 3 | 5 | 5 | 5 | 7 | 8 | 8 | 8 |
| Distance | 150 | | | | | 100 | | |
| Pipe Ø | 130 | | | | | 130 | | |
| Temperatur | 130 | | | | | 130 | | |
| Heating | Wood and Gas or Electro | | | | | Wood or Gas or Electro | | |
| Power | 2/8 | 2/8 | 6/8 | 6/8 | 6/8 | 10/21 | 10/21 | 10/21 |
| Weight | 46 | 65 | 78 | 98 | 116 | 160 | 175 | 190 |
| Fish* | 15-20 | 30-35 | 45-60 | 65-80 | 120-130 | 200-220 | 260-280 | 320-340 |
| Meat* | 8-10 | 20-25 | 30-40 | 50-65 | 80-100 | 150-160 | 180-190 | 220-230 |
| Trolley | not possible | | | | | optional possible | | |
| Ventilator | not possible | | | | | optional behind | | |
| Control | right possible | | | | | right or left | | |
| Housing | double-wall isolation | | | | | double-wall isolation | | |
| Door hinge | right | | | | | right or left | | |
| Door handle | 1 | 2 | 2 | 2 | 3 | 2 | 2 | 3 |
| Options | Ext. cold-smoke generator, Interior light | | | | | Ext. cold-smoke producer, Window | | |
| Accessory | racks and grids or spits and hooks | | | | | | | |

Dimensions outside (WxDxH) in cm, Distance (layers) in mm, Pipe Ø (chimney connection) in mm.

Temperatur: Max. temperature in °C; Power in kW (Electro/Gas). Weight: ca. in kg.

*Capacity: Fish in pieces of portion-sized trout (each 250 g), Meat in kg.

Quality to reasonable prices!

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Smoking Technic

Accessories



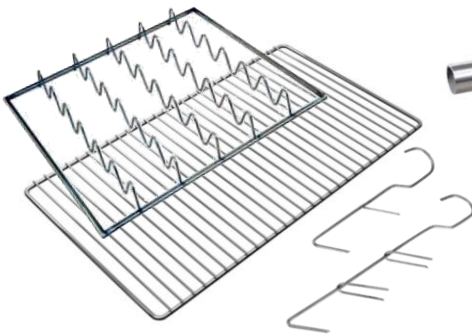
Pipe-hat



Pipe-tube



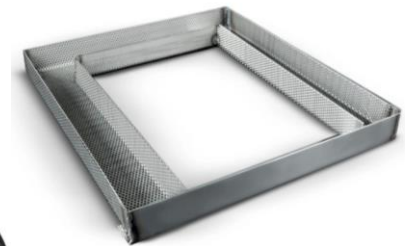
Pipe-bow



Rack/grid and hooks



Ext. cold-smoke generator



Int. cold-smoke insert



Door window



Recirculation ventilator



Program control

Consulting:

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Smoking Cottages

Options



With or without roof and hood and with or without smoke producer and wood shelf

If interested, please contact:

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