

SMO-KING OVENS

Australia's smoke oven manufacturer supplying the world



FOODEQUIPMENT
GROUP

Naturally wood smoke **meat, poultry, fish & vegetables**. The mouth watering aroma is irresistible to customers.

Smoke and Steam Cook your own ham, bacon and small goods. Roast lamb, beef, pork, chicken and vegetables. Bake pies, pizzas and pastries. Ideal for Home Ready Meals!

Capacity up to approximately 120kg of heavy meat cuts.

Air circulation fan powered by a 370 Watt motor passes the air over the heating elements for fast heat-up and long element life.

MODEL
1133

MICROPROCESSOR
CONTROLLED
SMOKEHOUSE

sia
SCOTS ICE AUSTRALIA

(02) 9684 5666
info@scotsice.com.au
www.scotsice.com.au
448-452 Victoria Street
Wetherill Park, NSW 2164

MORE FEATURES

- ✓ Internal and external cabinet constructed from Grade 304 stainless steel.
- ✓ Temperature range to 200°C.
- ✓ Store up to 100 user-set drying/smoking cooking programs.
- ✓ User controlled cooking and steam generation maximises product yield and reduces cooking time.
- ✓ Automatic product showering.
- ✓ Built-in cleaning assistance program.
- ✓ Able to be programmed for a delayed start, to take advantage of off-peak power tariffs.
- ✓ Double glazed, natural air cooled product inspection window, internal viewing light.

SPECIFICATIONS

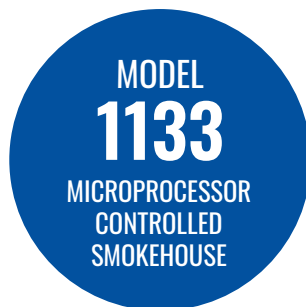
Power: 3 Phase 11kW, 20A
Meat Capacity: 120kg
Loading Method: By Hand
Operating Temperature: 200°C

Outside Dimensions
Width: 800mm
Depth: 830mm
Height: 2065mm

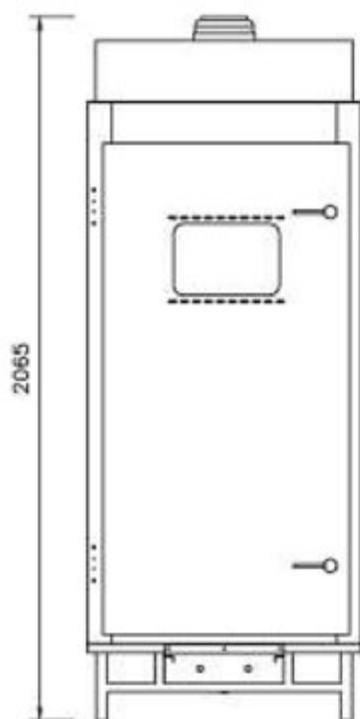


SMO-KING OVENS

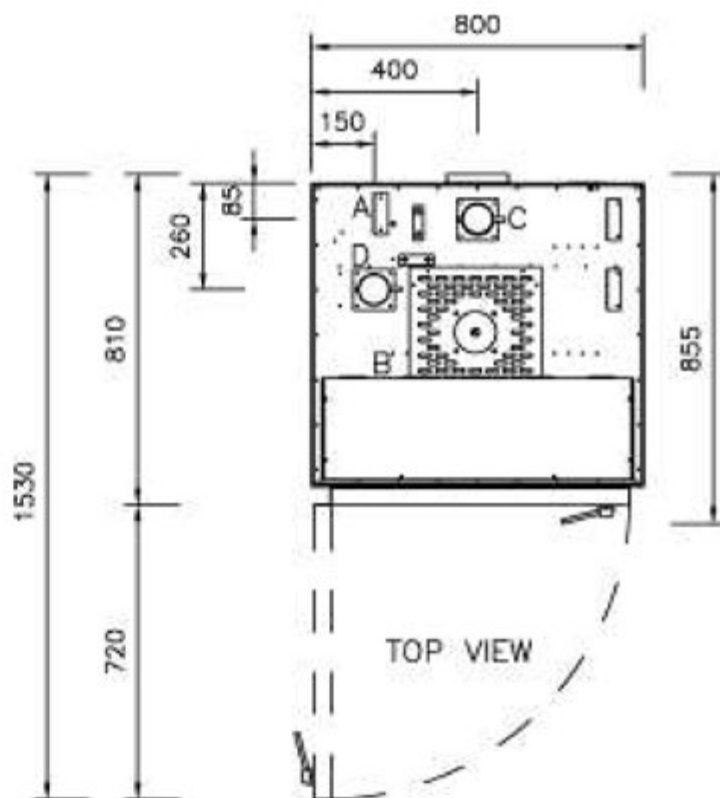
Australia's smoke oven manufacturer
supplying the world



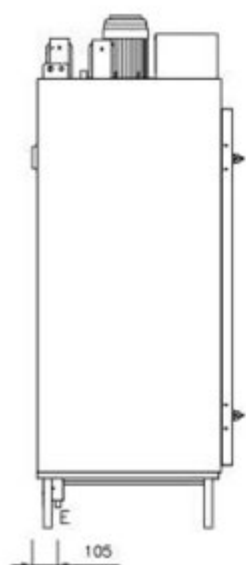
FOODEQUIPMENT
GROUP



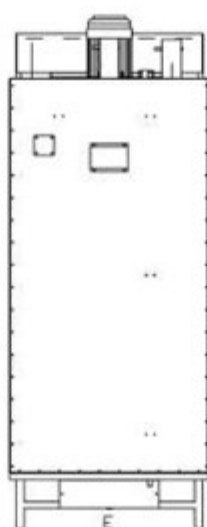
FRONT VIEW



TOP VIEW



LEFT SIDE VIEW



BACK VIEW

sia
SCOTS ICE AUSTRALIA

- (02) 9684 5666
- info@scotsice.com.au
- www.scotsice.com.au
- 448-452 Victoria Street
Wetherill Park, NSW 2164

Services Requirements	
A	Cold water supply
B	3 phase 5 wire 415V 10.5 kW
C	Fresh air inlet
D	Exhaust air outlet
E	Drain hole on oven floor