

SMO-KING OVENS

Australia's smoke oven manufacturer supplying the world



FOODEQUIPMENT
GROUP

Purpose-designed trolley loaded smoke oven for easy loading and unloading. An ideal solution for high value-added specialty products.

Large Capacity

Handles up to approximately 340kg of heavy meat cuts.

Fast & Efficient Air Circulation

A two-speed fan powered by a 2.2kW motor passes air over the heating elements for fast heat-up, efficient drying and long element life.

Built for Commercial Production

Internal and external cabinet constructed from Grade 304 stainless steel. Air inlet and outlet vent dampers provide airflow control for drying, smoking and cooking.

MODEL
2350
MICROPROCESSOR
CONTROLLED
SMOKEHOUSE



sia
SCOTS ICE AUSTRALIA

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448-452 Victoria Street
Wetherill Park, NSW 2164

MORE FEATURES

- ✓ Programmable food core temperature probe for improved food safety without overcooking.
- ✓ Built-in smoke generator in the oven door provides dense smoke, control and safety.
- ✓ Stainless steel trolley with 24 smoke sticks included.
- ✓ Stores up to 100 user-set drying, smoking and cooking programs.
- ✓ User-controlled cooking and steam generation helps maximise product yield and reduce cooking time.
- ✓ Automatic product showering.
- ✓ Built-in cleaning assistance system.
- ✓ Programmable delayed start to take advantage of off-peak power tariffs.

SPECIFICATIONS

Meat Capacity: 340kg
Loading Method: Trolley
Operating Temperature: 160°C / 200°C option
Low Temp 160°C Model: 3 Phase, 21kW, 32A
High Temp 200°C Model: 3 Phase, 28kW, 50A

Outside Dimensions

Width: 1230mm
Depth: 1290mm
Height: 2185mm



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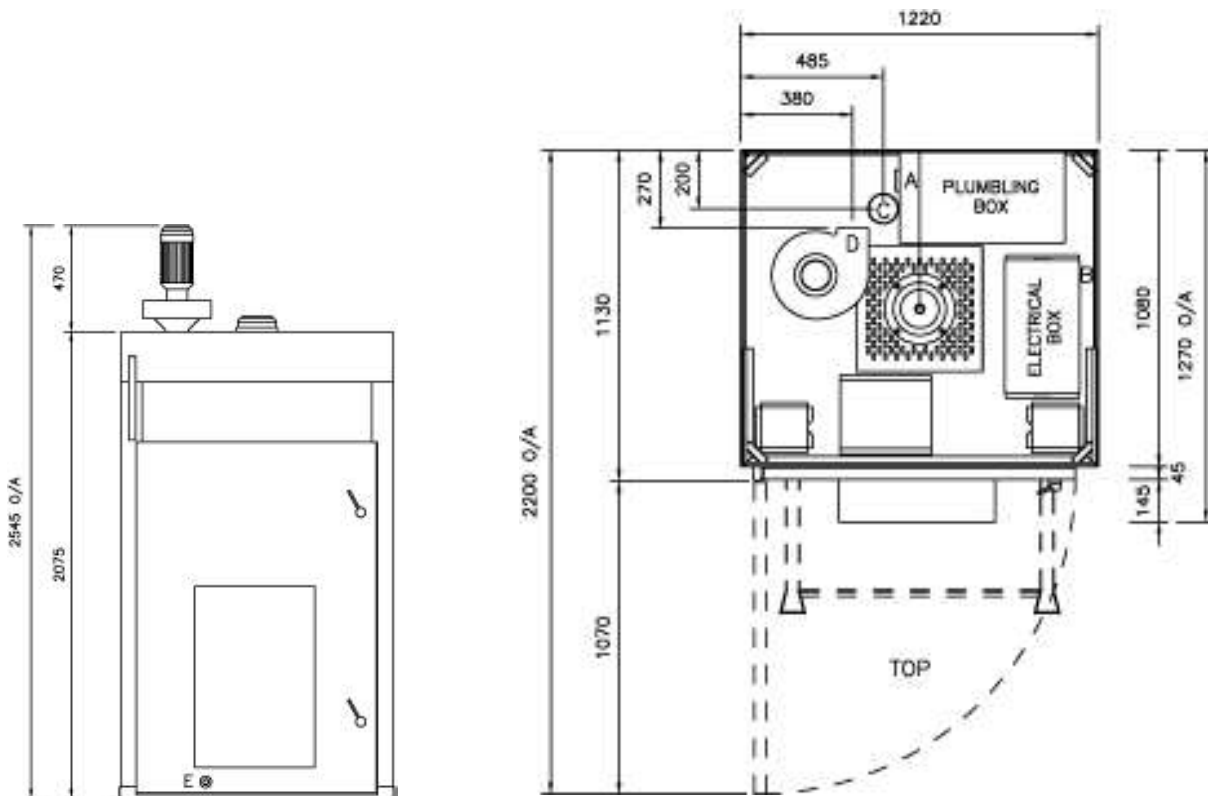
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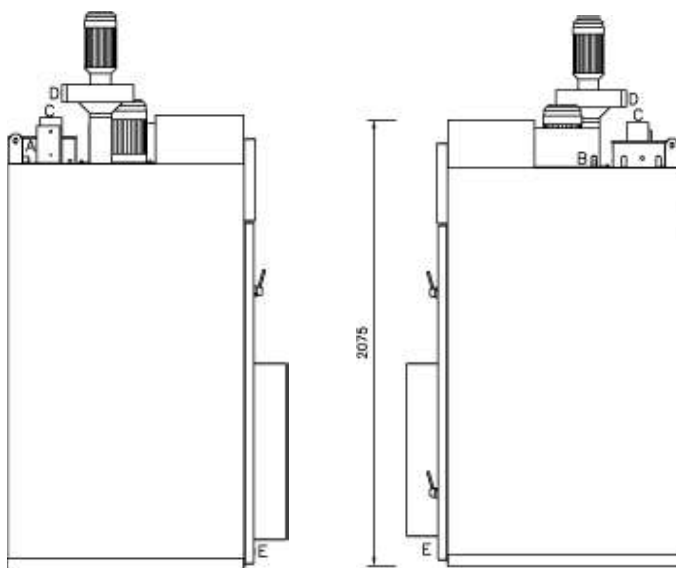
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FRONT



LEFT SIDE

RIGHT SIDE

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Services Requirements	
A	Cold water supply
B	3 phase 5 wire socket 415V 20.6 kW
C	Fresh air inlet
D	Exhaust air outlet
E	Drain hole on oven door – recommend a floor waste or grating in front of oven door