

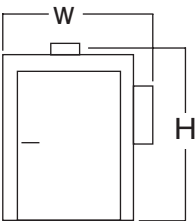
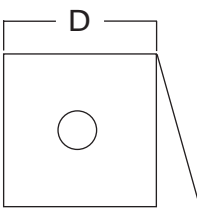
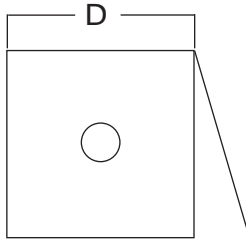
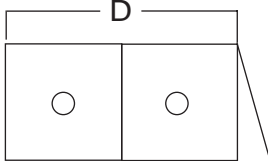
Top quality smokehouse for meat, poultry, fish, cheese, etc...

S T A N D A R D F E A T U R E S

- Stainless steel welded construction
- 3" fiberglass insulation
- Microprocessor controls (100 steps - 20 programs)
- 3 temperature controls (dry, wet, internal meat probe)
- Humidity control
- Liquid smoke system
- Wash & rinse system (for easy cleaning)
- One stainless steel smoketruck
- Easy access to blower and heating elements
- High efficiency air circulation for uniform velocity
- Unique reverse air flow system for better yields
- Pre-wired and factory tested
- Nationwide sales & service

Smoking - Drying - Cooking - Roasting

THE SC-40 SIPROMAC SMOKEHOUSE was designed to meet the needs of the small and medium size processor. Requiring a small amount of floor space the SC-40 can handle a maximum load, easy installation and start up procedures ensures immediate productivity. The complete microprocessing control system provides unlimited possibilities of appropriate combinations for use when processing meat, poultry, fish and cheese. In addition, precise controls for temperature and humidity as well as the power and performance ventilation system allows quick operation for the best results. Load after load and year after year, this compact unit will smoke your products to increase your profits.

TECHNICAL CHARACTERISTICS	MODEL SC-40	MODEL S-11	MODEL S-12
			
QTY OF TRUCKS	1	1	2
CAPACITY (BONE-IN-HAMS)	700 lbs	1200 lbs	2400 lbs
OVERALL SIZE (W x D x H)	56" x 52" x 99"	74" x 59" x 116"	74" x 107" x 116"
SMOKETRUCK SIZE (W x D x H)	31" x 40" x 64"	43" x 41" x 79"	43" x 41" x 79"
HEAT LOAD (KW)	18 kw	27 kw	54 kw
VENTILATION MOTOR POWER	3 hp	5 hp	10 hp (2 x 5 hp)
HEATING POSSIBILITIES	Electric or Gas (Single and three phases)	Electric, Gas or Steam	Electric, Gas or Steam
COMPRESSED AIR (CFM)	3	5	5

OPTIONS & ACCESSORIES

Smoke generator : Fully automatic units produce natural wood smoke.

Steam generator : To provide low pressure steam for humidification.

Recorder : To provide permanent record of internal product temperature and also dry temperature.

Back up : In case of faulty microprocessor.

Shower : To cool down the product after program ends.

Trucks/screens/smokesticks : All stainless steel design.



SIPROMAC INC. International Headquarters
 240 Industrial Blvd., St. Germain (Quebec) Canada J0C 1K0
Tel.: (819) 395-5151 • Fax: (819) 395-5343