



MODEL SC-40 COMPACT SMOKEHOUSE

Food Processing Equipment Manufacturer



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Contact Us

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700lbs. CAPACITY COMPACT SMOKEHOUSE

STANDARD FEATURES

- Stainless steel welded construction
- 3" fiberglass insulation
- JUMO microprocessor control system
- CIP wash and rinse system (for easy cleaning)
- One 8 tier, 6 wheel S/S smoketruck
- Easy access to blower and heating elements
- High efficiency air circulation for uniform velocity
- Unique fan reverse system for better distribution
- Pre-wired and factory tested

OPTIONAL FEATURES

- Liquid Smoke system
- Temperature Recorder
- 2 speed Ventilation
- Custom S/S Smoketrucks
- Product Shower System
- Automatic Door opening
- Steaming nozzle
- Automatic water level control in humidity basin
- Smoke Generator
- Refrigeration System
- Steam Generator

SPECIFICATIONS	
Machine only size(WxDxH)	46.6" x 51.2" x 94.9" (1185mm x 1300mm x 2410mm)
Machine size w/control panel (WxDxH)	55.8" x 51.2" x 94.9" (1416mm x 1300mm x 2410mm)
Machine size w/smoke generator (WxDxH)	95" x 51.2" x 99" (2415mm x 1300mm x 2515mm)
Truck capacity	up to 700lbs capacity (Bone in Hams)
Electricity	208V / 3ph / 60Hz (other voltages and Hz are available)

**Sipromac reserves the right to make technical changes without notification*

SIPROMAC INC. manufactures a full line of smokehouses with either modular independent ventilation system or unique centralized balanced ventilation design.

Other sizes and capacities as well as custom made cooking houses, steaming houses, and smokehouses are offered with many heating possibilities: either, electric, steam, direct or indirect gas type heating systems.

Ask us about our other quality products!

For over 20 years, Sipromac has been manufacturing food processing equipment for the meat, poultry, seafood and dairy industries. Our full range of high quality stainless steel equipment includes vacuum chambers (single, double, automatic, and conveyor belt machines), shrink tunnels, injectors, tumblers and massagers, smokehouses and steam boxes, smoke generators, and our latest line of (M.A.P.) tray sealers.



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Authorized Dealer

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