

SMO-KING OVENS



AIRFLOWMASTER Technology

Hot & Cold Smoking

NEW



Steam Cooking
Roasting
Baking
Drying



Smo-King Ovens Pty Limited

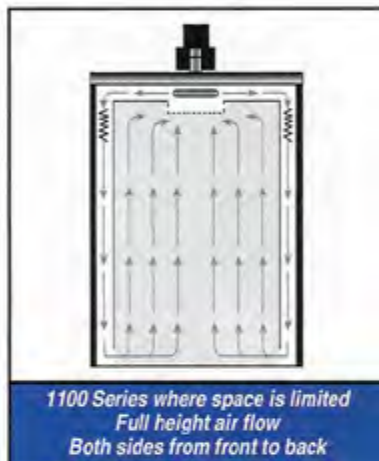
Australia's smoke oven manufacturer supplying the world.

Effective air flow is essential for smokehouse performance

Smo-King Ovens **AIRFLOWMASTER** Technology is the result of fifteen years of continuous development and sets Smo-King Ovens smokehouses apart from others. Users benefit from:-

- Fast smokehouse heat-up, energy efficiency and lower operating costs.
- Effective air circulation for drying, smoking and steam cooking in fully loaded smokehouses.
- Dense smoke generation over an extended period providing smoke flavour which fully penetrates even the largest cuts of meat, poultry and fish.

Smo-King Ovens **AIRFLOWMASTER** Technology is tailored to suit particular applications.



All Smo-King Ovens smokehouses have design features essential for superior performance

- **Air is ducted right to the floor from front to back on both sides of the cooking chamber.** This ensures air circulates over all product and is particularly important when smokehouses are heavily loaded.
- **Heating elements are located directly in the air path.** The smokehouse heats up quickly, minimises energy costs and gives long life to heat elements. It enables fast steam generation to improve meat and poultry yields and permits steam cooking of a wide range of food products.
- **Large capacity smoke generators with electric ignition are located outside the cooking chamber.** This allows controlled air flow over the woodchip which smoulders at just the right rate to safely produce dense smoke for up to two hours. No dust or sparks get near the food.
- **Microprocessor keyboards are located away from the oven door.** Attachment by a communication cable allows keyboards to be positioned in a convenient location away from steam and cleaning water.

Separate Smoke Generators for Long Period Smoking

Some smoked foods such as hot and cold smoked fish, cold smoked smallgoods and smoked vegetables require dense smoke for long periods. Smo-King Ovens separate smoke generators offer this for models in the 2300 Series and GRAND Series. Optional recirculating smoke systems provide even more dense smoke and reduced smoke emission.



- Hopper woodchip feed allows continuous smoke generation for an extended period
- Woodchip is fed onto an electrically heated hotplate with an ash clearance system
- Insulated stainless steel cabinet construction reduces heat loss
- Woodchip flame sensing and automatic extinguishing spray to quell woodchip flare up
- Wet smoke scrubber to remove ash particles from the smoke
- On and off functions are controlled by the smokehouse controller

Australian made smokehouses which do so much more

Smo-King Ovens brand smokehouses are used to enhance the flavour of meat, poultry and fish by applying natural wood smoke. Smo-King oven users are also roasting beef, lamb, pork and poultry, baking pies and cooking vegetables. Users increase their profit by cooking smoked and unsmoked food in their Smo-king Ovens smokehouses.

Hand Loaded 1100 Series and 2300 - The Ultimate in flexibility



Model 1122

These hand loaded ovens are perfect for retail butchers, delis, hotels and supermarkets that want to hot smoke, roast, steam cook meat, poultry, and vegetables and also bake pastry products. One oven can do it all. They can even be used for cold smoking using a special process developed by Smo-king Ovens for our customers.

Options within these series, depending upon model, include:-

- Temperature range to 200°C
- Cold water food showering
- Built in external smoke generators for easy choice of smoked flavour
- User stored drying/smoking/cooking programmes
- Double glazed air cooled food inspection window
- Internal viewing light
- In built cleaning assistance system
- Fully automatic operation with motorised air inlet and exhaust vent damper control
- Separate smoke generator for long period smoking
- Refrigeration for cold smoking fish, meat, cheese and vegetables

Trolley loaded 2350 and GRAND Series - Large capacity and excellent value with purpose designed one or two trolley loaded models available

The choice of smallgoods manufacturers, large retail butchers, fish processors and food service professionals needing to hot and cold smoke and cook larger food volumes.

GRAND Series

Trolley loaded smoke ovens and multi-purpose cookers with true reversing horizontal airflow for uniform processing of large product volumes either on racks or hanging. Built to suit your application.



Model 2350

Grand Model RCF 1800

Billabong - Combination Steam and Smoke Oven



- Purpose designed for caterers and retailers of ready to eat cooked food
- Ideal for retailers of cooked chickens
- Hand or trolley loading options available
- Controller options to suit your application
- Designed for placing beneath on extraction hood and with clearance for easy cleaning under the oven

New generation ProcessMaster controllers offer a wide range of options

All Smo-King Ovens smokehouses built during the last fifteen years have been fitted with microprocessor controllers

Our purpose designed Australian made controllers, like all aspects of Smo-King Ovens smokehouses, are being continually developed as new technology becomes available.



These many years of experience have resulted in reliability and the options needed so smokehouse users can control their processes easily and with confidence to satisfy food safety standards.

Available controller options depend on the smokehouse model chosen and include:-

- Multi-step user stored programs controlling smokehouse temperature, food core temperature, time, smoke, steam and fan speed
- User programmed delayed start
- Automatic restart if the power supply fails during processing
- Automatic air inlet, exhaust and smoke damper control
- PID control of set temperature to within 1°C
- Displaying and recording smokehouse operating data
- Relative humidity control
- Step Delta T cooking



Smo-King Ovens' Temperature Data Presentation software enables users to present oven and food core temperatures against time in table and graph formats on users' own PCs. The software can manage data from up to four machines which can include smokehouses and cool rooms.

Commonly Available Models

Model	External Size (mm)			Capacity Litres	Trolley Size (mm)			Heat	Power kw	
	W	D	H		W	D	H		Fan	Smoke Generator
B/BONG	1486	880	2000	810	to suit application			21.0	0.37	1.20
1100 *	800	830	2065	620				5.6	0.37	0.72
1122	800	830	2065	620				9.0	0.37	0.72
2300	1230	1200	2390	1580				17.6	2.2	0.92
2350	1230	1290	2165	1580	970	900	1450	17.6	2.2	0.80
2350/2	1230	2580	2165	3170	970	2 x 900	1450	35.2	2 x 2.2	0.80
GRAND	1900	1485	3200	2620	1000	1000	1800	27.0	3	4.8

* Can be built to suit either single phase or three phase power supplies

Australian design flexibility and technology advancements

Smo-King Ovens designs are continually reviewed and revised to satisfy users' needs and take advantage of changing technology. Designs in this brochure are not necessarily the latest available.

Speak to us about your particular needs.

Made in Australia



Registered trademark of Smo-king Ovens Pty. Limited

Smo-King Ovens Pty Limited

19/28 Vore Street, Silverwater NSW 2128 Australia

Phone: +61 2 9648 8048 Fax: +61 2 9748 8001

www.smo-kingovens.com.au email: ovens@smo-kingovens.com

Australia's smoke oven manufacturer supplying the world.