



## Smoking chamber UKM JUNIOR

### ❑ Chamber use:

- The Junior smoking chamber enable to carry out the semi-automatic thermal processing of smoked meat products like warming-through, reddenning, drying, smoking, cold smoking, cooking and baking up to temperature of 100°C.
- They are suitable for smoking of all types of smoked products like frankfurters, sausages, knackers, salamis, meat, poultry, fish, cheese etc.
- It is suitable for smoking of products in natural or artificial casings.
- It enables to roast meatloaf or similar products
- The chamber can be used for cold smoking provided it is equipped with cooling.

### ❑ Main advantages and assets:

- Perfect construction secures the ideal insulation, rigidity and long life of service and provides the optimal size of working interior.
- The chamber is made from stainless material satisfying requirements of food industry.
- Easy and fast operation with low energy demand
- Up to date control system regulates on the basis of measured and required values the course of circulated air heating in chamber.
- The control unit enables the thermal processing according to the „Delta-T“ method when the chamber temperature increases depending on the product core temperature.
- Chamber all-steel-welded construction enables its problem-free transfer.

### ❑ Dividing of chamber:

- **UKM JUNIOR**
- **UKM JUNIOR with shower**
- **UKM JUNIOR with cooling**
- **UKM JUNIOR with cooling and with shower**
  
- The JUNIOR smoking chambers are manufactured in one size with door to the right or left.
- Electric heating of chamber
- Version with fixed feet or on wheels for easier shift
- Door is made from stainless steel , by request with glass

### ❑ Control of chamber:

- The technological process of thermal processing is regulated by the microprocessor control unit according to the selected program. The user can write his own programs which satisfy his conditions. If need required, the user can enter the program and change the running process.
- The control unit (MKA 500 Aditec as a standard) enables the thermal processing of a product by the „Delta-T“ method. In this proceeding the chamber temperature is raised continuously depending on the core temperature and the pre-set „Delta-T“ difference.
- Core temperature is recorded by the piercing sensor.
- Humidity is regulate by a selected program
- Chamber temperature recording

**❖ Funcion:**

- Basic requirement for the chamber is keeping a pre-set temperature and humidity in the chamber.
- Flow air conditioned on required parameters is the working medium
- Heating (cooling) on required temperature
- smoking (permanent smoke blowing in the chamber)
- drying (fresh air intake with the concurrent wet air exhaust from a chamber or through freezing out the humidity by means of the cooling register).
- Cooking (injection of steam or water )

**❖ Unit parameters:**

- Chamber temperature: temperature standard range: 18 – 100°C
- Humidity range in chamber: Humidity range in chamber: 40 – 95%
- Heater output: 9kW per trolley
- Refrigerating capacity: 350 kW per trolley