



PSS SCH

Smoke Chambers

PSS SCH smoke chambers are designed for the food industry and meat processing operations and their main task is to be involved in the manufacturing of heat-processed meat and other food products. These devices greatly simplify the work mainly in meat production plants because they allow the heat treatment of smoked products in one complete production cycle, including **reddening, drying, smoking** and **cooking**. The PSS

SCHs thus significantly contribute to the production of high-quality final products. Smoke chamber trucks, evenly filled with meat products which are ready to undertake processing, are pushed into the smoke chamber. There is a smooth transition of steam, smoke and air mixture through individual trucks in the chamber. By this process, the PSS SCHs ensure the steady flow and temperature distribution throughout the internal

space of the chamber and subsequent achievement of increased quality of processed products. The smoke generator is part of the PSS SCH as well as the moistening system, which provides humidity treatment in the smoke chamber. The cleaning system ensures the perfect internal space cleaning. The PSS SCHs are designed and manufactured according to customer requirements and needs with left or right hand design of door opening.

PSS SCH - E
(Smoke chamber - ELECTRIC)

	SCH 1 E	SCH 2 E	SCH 3 E	SCH 4 E
Capacity kg/8h	600 - 800	1 200 - 1 600	1 800 - 2 400	2 400 - 3 200
Consumption of sawdust	0,003-0,005 (m³h⁻¹/1 truck)			
Total input	27 kW	54 kW	81 kW	108 kW

PSS SCH - G
(Smoke chamber - GAS)

	SCH 1 G	SCH 2 G	SCH 3 G	SCH 4 G
Capacity kg/8h	600 - 800	1 200 - 1 600	1 800 - 2 400	2 400 - 3 200
Consumption of sawdust	0,003-0,005 (m³h⁻¹/1 truck)			
Total input	5 kW	7,5 kW	10 kW	12,5 kW
Output of the burner	50 - 100 kW			2 x (50 - 100 kW)
Gas consumption	2,5 - 11 m³h (depends on the power of the burner)			

PSS SCH - S
(Smoke chamber - STEAM)

	SCH 1 S	SCH 2 S	SCH 3 S	SCH 4 S
Capacity kg/8h	600 - 800	1 200 - 1 600	1 800 - 2 400	2 400 - 3 200
Consumption of sawdust	0,003-0,005 (m³h⁻¹/1 truck)			
Total input	5 kW	7,5 kW	10 kW	12,5 kW
Output of the heat exchanger	40 kW	85 kW	130 kW	2 x 85 kW
Consumption of aerated steam (p=0,4-0,6 Mpa)	75 kg/h	160 kg/h	245 kg/h	2 x 160 kg/h

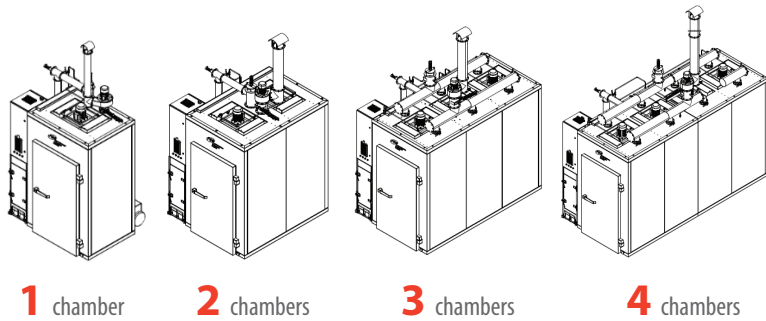
Advantages of smoke chambers

- Allow heat treatment of smoked products in one complete production cycle
- Contribute to the production of high-quality final products
- Ensure the smooth transition of steam, smoke and air mixture through individual trucks, steady flow and temperature distribution throughout the internal chamber space
- Moistening system provides humidity treatment
- Perfect internal space cleaning by the cleaning system
- The PSS SCH control system optimally regulates individual parts of the device and allows up to 99 programs to be stored and each of them can have up to 20 steps
- Individual moving parts and heaters are covered
- The VD 700 smoke generator forms one compact unit with a chamber (separate smoke generator is optional)
- Polished surfaces
- Uncomplicated and fast sanitation

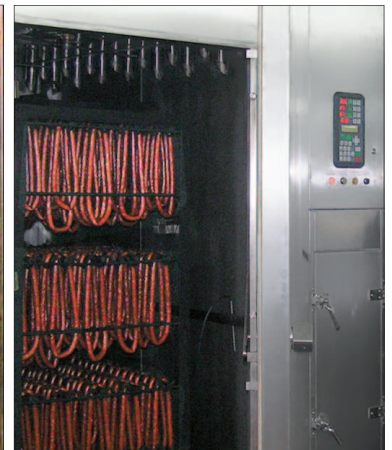
Basic options selection

- Smoke truck
- Truck stick - smoke stick (pipe, pole, profile)
- Locking doors
- Tunnel smokehouse
- Separate smoke generator (VD 900)
- Baking and cooling

Chamber variants



Products of smoke chambers



Tunnel smokehouse



Smoke generator



Control system



Inside of smoke chamber

DIMENSION	SCH 1	SCH 2	SCH 3	SCH 4
A	1 620 mm	1 620 mm	1 620 mm	1 620 mm
B	2 080 mm	2 080 mm	2 080 mm	2 080 mm
C	1 235 mm	2 300 mm	3 375 mm	4 445 mm
D	1 330 mm	2 395 mm	3 470 mm	4 540 mm
E	2 645 mm	2 645 mm	2 645 mm	2 645 mm
F	3 315 mm	3 315 mm	3 715 mm	3 715 mm
Machine weight	1 380 kg	1 900 kg	2 400 kg	3 100 kg

