

Revic Smokehouse

Smoke chamber is designed to provide full range of heat treatment of processed meats, meat, fish and cheese as well as for cooling these products. The chamber can perform below processes:

- drying in temperature range from ambient temp. to 80 Celsius degrees
- smoking in temperature range from ambient temp. to 99 Celsius degrees
- scalding in temperature range from ambient temp. to 95 Celsius degrees
- baking in temperature range from ambient temp to 120 (option: 200) Celsius degrees
- cooling in temperature range of 60 Celsius degrees to ambient temperature

Chamber is designed to work in automatic mode which provides high performance and high repeatability of product processing with minimal maintenance. Operator can easily set the proper thermal process using the control panel, located on front of the smoking and scalding chamber. The microprocessor control system controls the technological process of heat treatment according to a pre-selected program. It controls and operates the smoke generator/producer, heating system and ventilators. It also senses and controls the humidity (Smoking and Scalding Chambers provided for fish) and temperature in the chamber, temperature of core of the product and temperature in the smoke producer.

Ventilators are controlled with inverter. Steering system allows control and modify all most important parameters:

- time of process
- temperatures (chamber, product, smoke)
- humidity
- fan speed
- condition of peripheral devices (all inlet/exhaust flaps, cooling system etc.)

Control system is equipped with recording and monitoring program, allowing for continuous online preview of chamber condition. Registration includes all parameters of the chamber, including the states of the relays and heating medium consumption. Smoking chamber is made of thermally insulated elements, which bolted together, form a hermetic body. The insulating layer is 50 mm (in the case of side wall), 70 mm (ceiling) and 100 mm for the front surface (front doors, door frame). The doors have a double hinge, which lift the door while opening. This system allows to press the seal against the lower edge of the frame. This allows to use of fixed step facilitating daily use. The security system allows you to open the chamber from the inside. Door available in right and left version. The floor is composed of a frame made of full metal sections, allowing entry of even the heaviest smoking trolleys encountered in the food industry. The floor area is made of sheet having a thickness of 5 mm. The total thickness of the floor with the insulation is 50 mm. The main element of chamber creating the technological and functional facilities - is the ceiling. The unique design is responsible for the harmonic air circulation in the whole volume of the chamber and provides a framework for the installation of equipment. In smoke chambers made by Revic, each module is the basis for treatment of a smoking trolley and is equipped with an individual: fan, heat exchanger, The ir suction system, smoke suction system, exhaust system,

steam production system, cleaning and hygiene system, cold drying system(option), smoke cooling system (optional) horizontal circulation system (optional).

Smoke chambers are equipped with a fully automatic cleaning and hygiene system. It is built with hydrophore, precision cleaning fluid dispenser and a plurality of nozzles which allow cleaning to wash all key elements of the device. Smoke generator is used for producing smoking smoke by flameless method using wood shavings and it works with smoking chamber. Measurement and adjustment of temperature allows producing smoke in low temperature. Smoke temperature measurement is used for detecting moment of eventual catching fire by wood shavings and automatically turning on sprinkler. Construction is made of stainless steel three panel parts assembled in one piece by screws with nuts:

- upper part designed to storage wood shavings
- middle part is charging chamber with demountable cover and lock
- the lower part is equipped with a movable grate, ash, electric heater and sprinkler

These smokehouse chambers can be customized based on customer requirement.

It can be either One, Two or Multiple Trolley with side by side construction or in line construction.

Below is the sample of the product to show the buildup and quality.



There are some optional accessories that can be added to smokehouse.

View Finder: It is a small round shape window in front door with diameter 250-280 mm.

Glass in Door: It is a bigger glass, usually rectangular shape with 700x1200x1500 mm in front door or rear wall. It may be combined with internal LED light. This way smoking process and products can be displayed for clients in butcher's combined with meat processing plant.

Additional Doors

PC archivization – this option is to monitor current measured values, it allows to:

- review of registration in tabular and graphical form,
- registration printouts (tabular and graph),
- works in a computer network,
- multi-user access to recorded data,
- system status notification (alarms, lack of response),
- ability to set sensors on 5 virtual desktops with option to set any desktop background

Rotary Rinsing Nozzle: this option consists of a nozzles (attached picture) mounted on ceiling of the chamber, under influence of water pressure it begins to rotate and spray water on the trolley.









Buildup of Smokehouse Chamber









Packaging and Shipping of Smokehouse Chamber









