ZFM ZASADA
FABRYKA MASZYN
Manufacturer of machinery and equipment for the food industry

SMOKING AND SCALDING CHAMBER

Purpose and methods of operation

The smoking and scalding chamber is a versatile unit designed for the thermal treatment of a variety of food products such as cold cuts, meats, poultry, fish and cheese. Basic processes such as drying, smoking, steaming, roasting and cooling can be carried out in the unit as standard.

Our chambers are available in single and multi-cartridge versions, made entirely of high-quality acid-resistant steel, which guarantees their durability and resistance to working conditions. At the customer's request, we can make pass-through chambers with right- or left-hand doors and adapt their layout to individual needs.

KW-300
with smoke generator

In addition to standard dimensions, we also manufacture customised units, adapting their dimensions to the available space in the factory. An additional possibility of adapting the chambers to the customer's needs is the optional provision of additional burners or electric heaters, thanks to which the chamber can function as an oven. Each smoking chamber is equipped as standard with a smoke generator with a system protecting the smoke chips from ignition, an automatic cleaning system and a high-class microprocessor controller.

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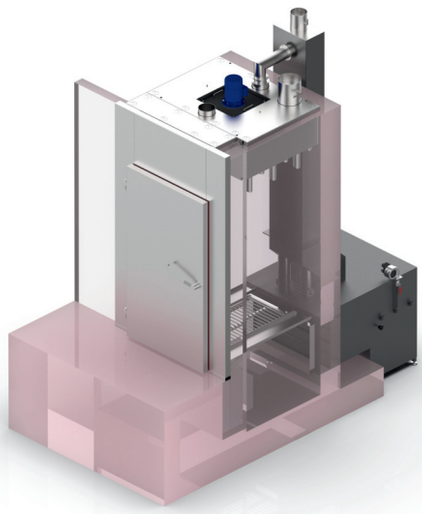
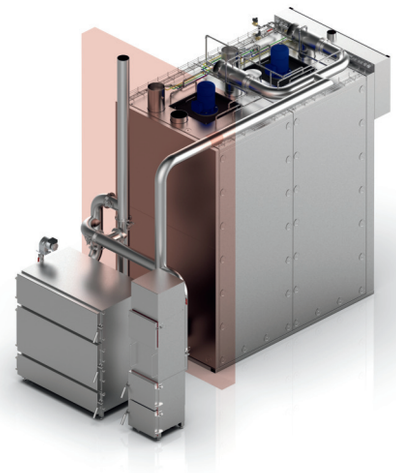
Traditional smoking

The traditional smokehouse is based on one of the oldest smoking methods, which, using natural wood, gives the sausages their characteristic aroma and flavour. The smoke created in the hearth, which is led through the bottom channel, rises by gravity - freely surrounding the products inside the chamber - and is then discharged outside. The traditional smoking chamber consists of stainless steel elements, including a ceiling with fan, hood, door with frame and invasions, as well as an air intake and exhaust system. These elements are incorporated into the masonry walls and the smoke and heat source is a hearth in the form of a heat-resistant steel oven.



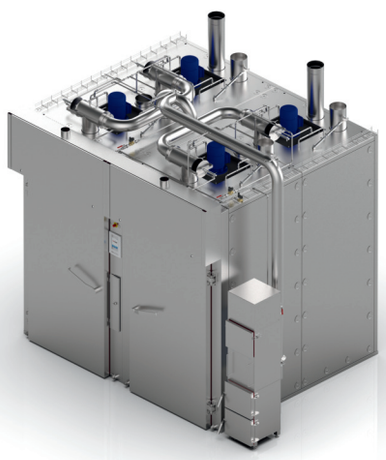
Hybrid chamber

The machine was created by equipping a standard smokehouse chamber with a hearth supplied with wood bars and a special channel for smoke distribution. Thanks to such a solution, the machine cures and smokes like a traditional chamber, while the air circulation system and microprocessor control ensure that ideal and repeatable conditions are maintained inside the chamber. The smoked meats obtained in the hybrid smokehouse are identical in taste and appearance to those from traditional chambers and, it is worth emphasising, meet the new EU standards regarding tar content.



Custom built

At the customer's request, we are able to manufacture pass-through chambers with right- or left-hand doors. We are able to manufacture the cabinets in a series as well as parallel arrangement. Low or narrow rooms are not a problem for us, and in addition to the standard dimensions, we can also produce bespoke equipment to suit the available space in your plant, so that we are able to adapt our range to any production facility.



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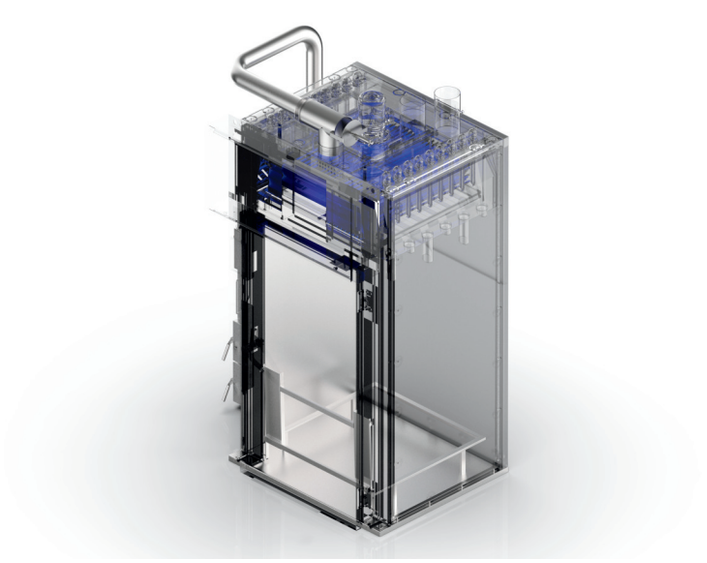
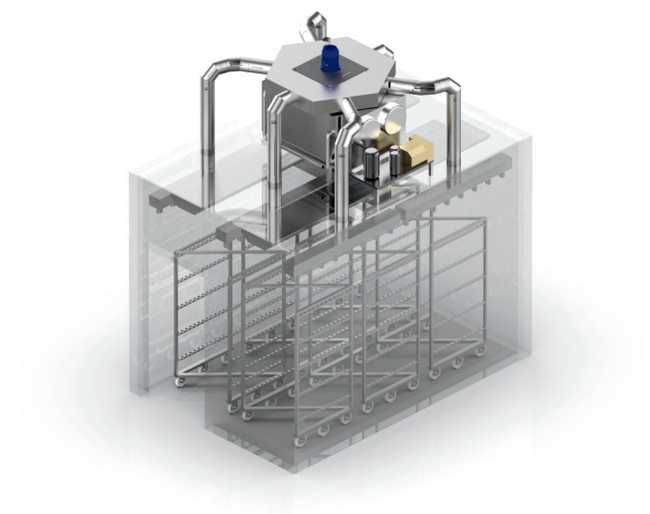


Cold smoke system

The cold smoke system is a system which consists of 3 main components: a stainless steel evaporator (cooling element) built into the ceiling of the smoke chamber, a condenser - installed outside the machine, available in 2 variants in the form of a radiator - discharging heat to the atmosphere in the form of a water heater - distributing heat to the heating system of the building a compressor - constituting the "engine room" of the system. The system allows the entire unit to be cooled continuously. The standard operating temperature is 18°C. With this configuration, the system allows the entire unit to be cooled continuously, which is extremely important for maintaining stable operating conditions.

Horizontal airflow

Horizontal air circulation is a system designed for processing products lying on nets or trays (e.g. pâtés, salmon patties, cheeses, etc.), where normal (vertical) air circulation is not possible. Modifications to the standard smokehouse concern the ceiling, in which pneumatically pivoting fan draft vanes are fitted, allowing the air flow to be directed from the right to the left and vice versa, as well as the installation of special side air curtains to optimise the air flow.



Other possibilities

The smoking chamber, due to its modular design, is a versatile device, allowing for many variations using the main machine design. The most popular of the unmentioned variations are the steaming chambers used for steaming various types of meat, or the maturing chambers used for fermenting cured meats and cheeses, but also the blast chilling chambers designed to rapidly reduce the temperature of food products after thermal processing.

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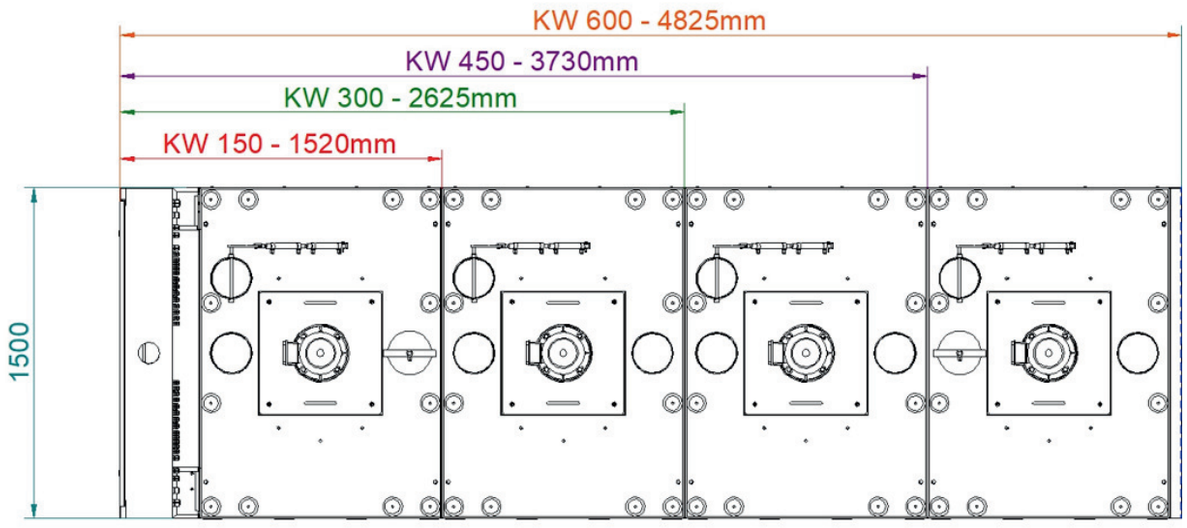
The modular design of the smoking chambers allows the construction of multi-carriage units, where each module is equipped with a separate blowing and extraction unit, ensuring an even temperature and smoking colour throughout the chamber. The smoking chamber is constructed with thermally insulated components to provide effective thermal insulation. The door is fitted with double hinges that raise it when opening, allowing the bottom edge of the seal to be pressed against the frame and a fixed overrun to facilitate daily use. A safety system allows the chamber to be opened from the inside, and a solid floor provides stability and allows even the heaviest trolleys found in the food industry to enter.



Type	KW-100	KW-150	KW-300	KW-450	KW-600
Capacity	80-135 kg	120-200 kg	240-400 kg	360-600 kg	480-800 kg
Electrical supply	~ 3f 400V / 50Hz as standard or other voltages on request				
Heating energy type	fuel oil / natural or liquefied gas / electricity / process steam				
Heating power	up to 20,0 kW	up to 30,0 kW	up to 60,0 kW	up to 90,0 kW	up to 120,0 kW
Fan motors power	1,5kW	2,2 kW	4,4 kW	6,6 kW	8,8 kW
Available additional options	Hybrid chamber, traditional smoking chamber, cold smoke system, horizontal air circulation and more				

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