
Smoker Oven | Smoked Furnace | Smokehouse

In modern days, the enhanced flavor of smoked foods makes them a delicacy in many cultures.

Smoker oven is one smoked furnace for meat product process, such as a variety of sausage, ham, dry intestine, Chinese sausage, barbecue and other Curing process with cooking, drying, baking, and smoking, exhaust, cleaning functions.

Smoker oven features:

1. Outside independent smoking generator and advanced inner circulation smoke generating system make an evenly distributed smoke in smoked furnace. This means uniform coloring will be achieved.
2. Both electricity and steam are option as heating source of smoker oven.
3. One-way in and out of the trolley design or channel type design for opening the door in the front and opposite is option, it' s easy to operate.
4. PLC automatic control operation, all the technical running data is easy to set up with a man - machine interface screen.
5. If necessary, automatic internal cleaning system can be equipped.

How smoked furnace works

Cooking

Cooking process needs steam.

For smoker oven which capacity is 30 to 100Kg/batch, Independent steam generator is standard equipped. Industry boiler is necessary for a smoked furnace which capacity is more than 100Kg/h.

Electricity and gas or LPG is all available as the heating source of independent steam generator.

Drying

Electric heating: electricity heating tube at a set up temperature to make a hot air, the fan blows through internal deflector in smoker oven and make a circulation to finish this drying process.

If steam is the heating source, copper coil tubes will be the heating device to heat air which is blows with fan and make a circulation in smoked furnace.

Smoking

Outside independent smoking generator has some features, smoking volume and consistency can be controlled freely. Smoking will be filtered first before entering the smoker oven, the content of styrene acrylic which is harmful to health will be reduced. Even if at a low temperature like 0--30°C for cooling smoking process,,smoking generator is still running well.

Colouring

Depends on various final smoked food quality, wood and sugar or wood with brown sugar is often recommended as a colouring material.

Smoker oven technical data

01 XH30 SMOKE FURNACE

Model	XH30 (inside smoking)	
Dimension	1300*1050*1650mm	
Workspace	850*740*920mm	
Capacity	30kg/batch	
Power	Steam heating	2.75kw
	Electric heating	14.75kw
High pressure steam pressure	0.2Mpa	
Low pressure steam pressure	0.1Mpa	
High pressure max temperature	95°C	
Low pressure max temperature	110°C	
Trolley dimension	Steam heating	800*720*900mm
	Electric heating	800*655*900mm
Trolley layer/quantity	3 layer/18 pcs	
Control method	Time replay	

02 XH30 SMOKE FURNACE

Model	XH30 (outside smoking)	
Dimension	1900*1050*1650mm	
Main part dimension	1300*1050*1650mm	
Smoking device dimension	720*620*1100mm	
Workspace	850*740*920mm	
Capacity	30kg/batch	
Power	Steam heating	3.75kw
	Electric heating	15.75kw
High pressure steam pressure	0.2Mpa	
Low pressure steam pressure	0.1Mpa	
High pressure max temperature	95°C	
Low pressure max temperature	110°C	
Trolley dimension	Steam heating	800*720*900mm
	Electric heating	800*655*900mm
Trolley layer/quantity	3 layer/18 pcs	
Control method	Time replay	

03 XH50 SMOKE FURNACE

Model	XH50 (inside smoking)	
Dimension	1440*1100*1840mm	
Workspace	950*830*1070mm	
Capacity	50kg/batch	
Power	Steam heating	3.5kw

	Electric heating	15.5kw
High pressure steam pressure		0.2Mpa
Low pressure steam pressure		0.1Mpa
High pressure max temperature		95°C
Low pressure max temperature		110°C
Trolley dimension	Steam heating	900*820*1050mm
	Electric heating	900*760*1050mm
Trolley layer/quantity		4 layer/28 pcs
Control method		Time replay

04 XH50 SMOKE FURNACE (OUTSIDE SMOKING)

Model	XH50 (outside smoking)	
Dimension	1950*1100*1840mm	
Main part dimension	1440*1100*1840mm	
Smoking device dimension	720*620*1100mm	
Workspace	950*830*1070mm	
Capacity	50kg/batch	
Power	Steam heating	4.5kw
	Electric heating	16.5kw
High pressure steam pressure	0.2Mpa	
Low pressure steam pressure	0.1Mpa	
High pressure max temperature	95°C	
Low pressure max temperature	110°C	
Trolley dimension	Steam heating	900*820*1050mm
	Electric heating	900*760*1050mm
Trolley layer/quantity	4 layer/28 pcs	
Control method	Time replay	

05 XH100 SMOKE FURNACE

Model	XH100 (outside smoking)	
Dimension	2190*1200*2100mm	
Main part dimension	1630*1200*2100mm	
Smoking device dimension	720*620*1100mm	
Workspace	1060*1000*1270mm	
Capacity	100kg/batch	
Power	Steam heating	6kw
	Electric heating	18kw
High pressure steam pressure	0.9Mpa	
Low pressure steam pressure	0.08Mpa	
High pressure max temperature	95°C	
Low pressure max temperature	110°C	
Trolley dimension	Steam heating	1040*970*1040mm
	Electric heating	1040*980*1040mm
Trolley layer/quantity	5 layer/40 pcs	
Control method	Time replay	

06 XH150 SMOKE FURNACE

Model	XH150 (outside smoking)	
Dimension	2170*1220*2400mm	
Main part dimension	1630*1220*2400mm	
Smoking device dimension	720*620*1100mm	
Workspace	990*990*1590	
Capacity	150kg/batch	
Power	Steam heating	7kw
	Electric heating	19kw
High pressure steam pressure	0.9Mpa	
Low pressure steam pressure	0.08Mpa	
High pressure max temperature	95℃	
Low pressure max temperature	110℃	
Trolley dimension	Steam heating	980*970*1320mm
	Electric heating	980*910*1320mm
Trolley layer/quantity	5 layer/40 pcs	
Control method	Time replay	

07 XH250 SMOKE FURNACE (OUTSIDE SMOKING)

Model	XH250 (outside smoking)	
Dimension	2380*1150*2900mm	
Main part dimension	1820*1150*2900mm	
Smoking device dimension	1240*780*1430mm	
Workspace	1060*1050*1990mm	
Capacity	250kg/batch	
Power	Steam heating	7kw
	Electric heating	25kw
High pressure steam pressure	0.3-0.8Mpa	
Low pressure steam pressure	0.05-0.1Mpa	
High pressure max temperature	95℃	
Low pressure max temperature	110℃	
Trolley dimension	Steam heating	1030*990*1960mm
	Electric heating	1030*970*1960mm
Trolley layer/quantity	5 layer/40 pcs	
Control method	PLC + touch screen	

08 XH500 SMOKE FURNACE (OUTSIDE SMOKING)

Model	XH500 (outside smoking)	
Dimension	3080*2360*2900mm	
Main part dimension	2380*2360*2900mm	
Smoking device dimension	1240*780*1430mm	
Workspace	2100*1060*1990mm	
Capacity	500kg/batch	
Power	Steam heating	11kw
	Electric heating	47kw
High pressure steam pressure	0.3-0.8Mpa	
Low pressure steam pressure	0.05-0.1Mpa	

High pressure max temperature		95°C
Low pressure max temperature		110°C
Trolley dimension	Steam heating	1030*990*1960mm (2)
	Electric heating	1030*970*1960mm (2)
Trolley layer/quantity		5 layer/40 pcs
Control method		PLC + touch screen

Back To: [Meat Process Machine](#)

Next Product: [Meat Slicer Machine](#) | [Meat Dicing Machine](#)

Product link : <https://www.french-fries-machine.com/product/smoker-oven-smoked-furnace>