

Small Oven - Seafood



Hot or Cold Smoking
 Liquid or Natural Smoke
 Horizontally Screened Products
 Vertically Hung Products

- Faster, more controlled smoking and drying from superior air handling design
- Customized design; flexible to your needs, both horizontal and vertical airflow
- More accurate process with easy-to-use controls
- Processing expertise – Support you can count on

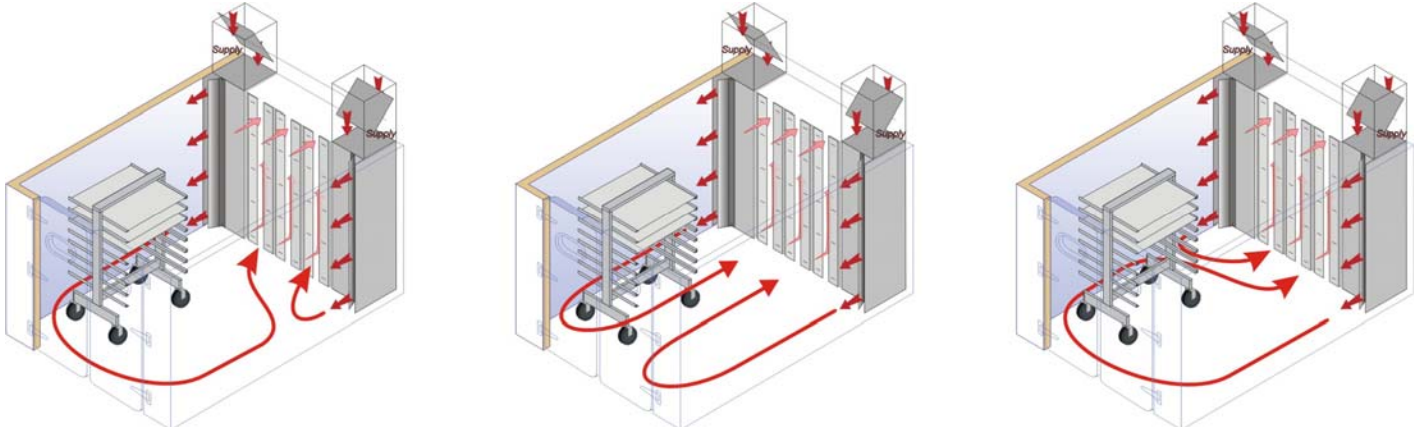
Processing Expertise and Support

Hot Smoking Process for Salmon Filets, Traditional Smoke						
Step	Time	Dry Bulb	Wet Bulb	Relative Humidity	Dampers	Smoke
1	2 hours	100°F	0°F	--	Auto	On
2	1 hour	110°F	0°F	--	Closed	On
3	1 hour	150°F	0°F	--	Closed	
4	1 hour	180°F	130°F	24%	Auto	

[Call us for assistance in optimizing your process cycle.](#)

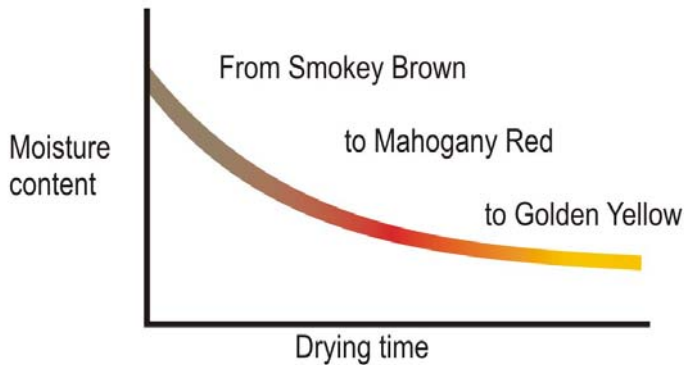
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OSCILLATING AIRFLOW ENSURES UNIFORMITY



Uniform airflow allows uniform drying, which ensures uniform color, consistent yields, and short process times

SUPERIOR AIRFLOW ALLOWS PRECISE CONTROL OVER SMOKED COLOR DEVELOPMENT

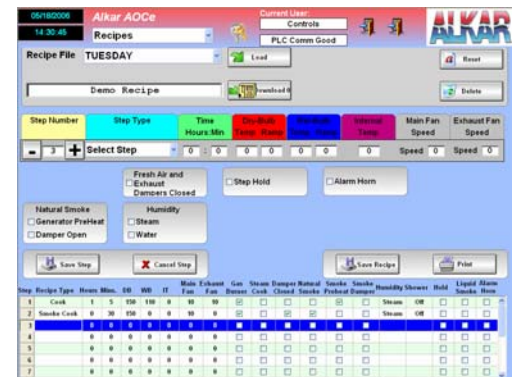


New ALKAR Oven Control-Ethernet Enhanced (AOCE) Control Panel

PROCESS CONTROL FOR BATCH-TO-BATCH CONSISTENCY



Chart Recorders



From the basics to the very best.