

ALKAR ALKAR

SMOKEHOUSES MODELS 1000/2000/3000

Featuring balanced, oscillating
airflow to improve yields and
processing uniformity

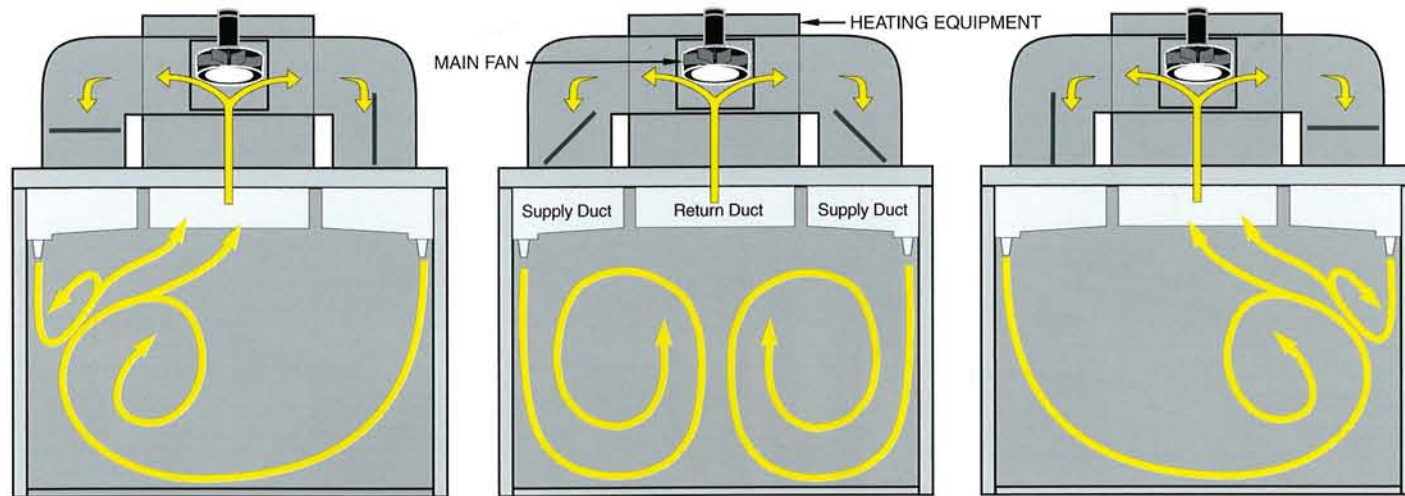




One-Truck, Two-Truck, and Three-Truck processing ovens... with Alkar's exclusive modulating, forced-air recirculation.

Leading the industry for more than 40 years!

Thousands of ALKAR ovens are in daily use around the world. For more than 40 years, ALKAR has led the industry in continual research, and innovative engineering. ALKAR'S 1000, 2000, and 3000 processing ovens are designed and built for maximum performance and efficiency — resulting in superior product uniformity, faster processing times, higher yields, less product waste, and higher profit potential. By applying today's advanced technology to the best of time-proven features, you can be assured of producing the best product possible.



HIGH and LOW velocity air alternates from side to side every 30 seconds.

Balanced, oscillating air flow... for better cooking and smoking

The key to efficient, economical, and uniform cooking and smoking is accurate air temperature and humidity control, coupled with a well-balanced, uniform, high-volume air flow within the processing zone. ALKAR's exclusive, adjustable rotating damper system regulates a mix of high and low velocity air patterns within the oven chamber. This pattern automatically alternates from side to side every 30 seconds which provides the balance required to ensure unequalled, uniform distribution of temperature, humidity, and smoke density.

**Featuring
ALKAR'S
EXCLUSIVE
Oven Control
Systems
for unsurpassed
performance
and reliability**



STANDARD CONTROLS...

The standard controls provide an economical and very reliable means of providing fully functional, single-stage control. Automatic dry bulb, wet bulb, and humidity control provides excellent control for every process step.



MICROPROCESSOR CONTROL SYSTEMS...

Microprocessor systems provide convenience, reliability, flexibility, and repeatability to a level not possible with conventional systems. These control systems can be programmed to accommodate process detail, ensuring accuracy and repeatability.



ALKAR DIRECT DIGITAL CONTROL SYSTEM

This truly "state of the art" control system was designed by ALKAR to satisfy the needs of the most sophisticated and demanding processor and University meat laboratories. Windows based software for maximum flexibility and complete HACCP documentation. The DDC is the tool required for complete control of the most sophisticated processing programs



LIQUID SMOKE SYSTEM OPTION



NATURAL SMOKE GENERATOR OPTION

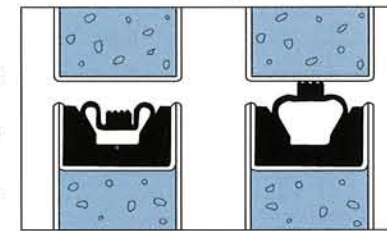
Exclusive features pioneered by Alkar —

• **Stainless steel, all-welded construction both inside and out** — Eliminates leaks of air, smoke, and moisture while providing longer oven life.

• **High-density, foam-in-place insulation** — Provides over twice the insulating value of fiberglass batts and reduces energy use. High-density foam will not settle or absorb moisture, thus providing rigidity, energy efficiency, and longevity for the overall life of the oven.

• **Reinforced, positive-seal door gasket**

— Provides a full-time positive oven door seal without the need for conventional latching hardware. Eliminates leakage of heated air, smoke, and moisture.



• **Flush door sill** —

Makes loading and unloading of product trucks easier. Eliminates the need for an unsanitary foldup ramp.

Other standard ALKAR features:

- Modular construction for ease of installation
- Stainless steel internal structures for long life
- Pre-wired and factory-tested control systems
- Automatic temperature and humidity control
- Automatic fresh-air intake and exhaust damper control
- Stainless steel main fan and inlet cone
- Front drain outlet for neat and convenient drainage
- High-temperature limit shut-off control
- Built-in cold shower system to provide fast, even cooling of product
- Built-in cleaning nozzles for easy clean-up of inaccessible areas

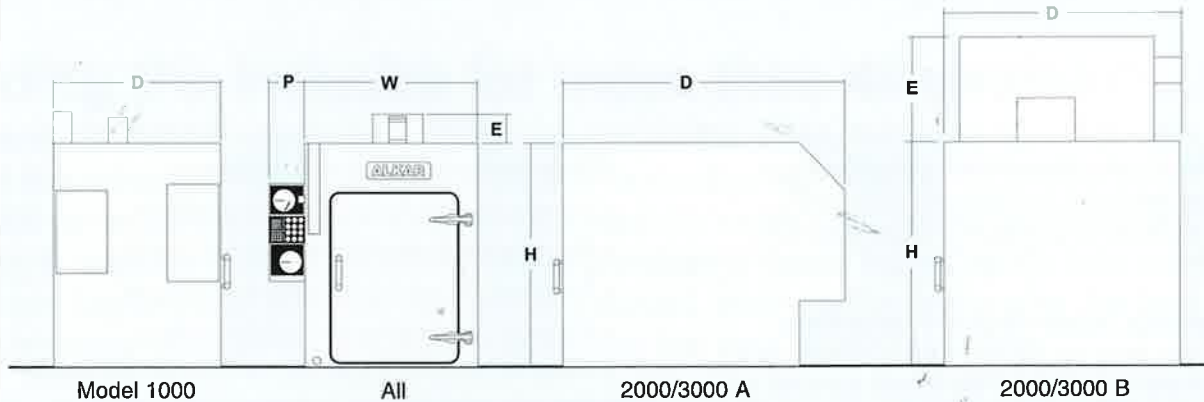
Accessories and options:

- Automatic, auger-feed natural smoke generators
- Liquid smoke systems
- Steam cook and humidity system
- Steam generators
- Two-speed or variable-speed main blower
- Air Compressor for door gasket and liquid smoke system
- Exhaust blower
- Cleaning pump
- Refrigeration and dehumidification system
- Nesting product trucks, screens, and smoke sticks
- Plus many control options



MODELS 1000, 2000, 3000

Processing Ovens Specifications



		MODELS				
DESCRIPTION		1000	2000A	3000A	2000B	3000B
OUTSIDE DIMENSIONS	Height (H)	90"	94"	96"	89"	91"
	Depth (D)	55"	168"	223"	108"	157"
	Width (W)	61"				
	Equipment (E)	18"	N/A	N/A	42"	46"
	Control Panel Width (P)	12"				
MINIMUM DISTANCE REQUIRED for INSTALLATION	Height above Oven	18"	12"	12"	36"	36"
	Depth Behind Oven	0"	48"	48"	0"	0"
	Width to Wall	0"				
	Width to wall from Control Panel	36"				
PRODUCT TRUCK INFORMATION	Overall Size	72"H x 46.5"D x 42"W				
	Screen Size	42" x 42"				
	Stick Length	42"				
	Door Opening	48"W x 74"H				
	Wheel Base Width	40"				
UTILITIES						
Electric Heated	208Volts (Amps)	85	185	300	185	300
	230Volts (Amps)	80	170	250	170	250
	460Volts (Amps)	45	90	125	90	125
Gas Heated Electric	(scfh) @ 8" w.c. min.	N/A	219	326	219	326
	208Volts (Amps)		30	40	30	40
	230Volts (Amps)		30	35	30	35
	460Volts (Amps)		20	25	20	25
Steam Heated Electric	(lbs/hr) @ 60 psig	N/A	240	360	240	360
	208Volts (Amps)		30	35	30	35
	230Volts (Amps)		25	35	25	35
	460Volts (Amps)		15	20	15	20
Water @ 30 psi	Cold shower (GPM)	8	16	24	16	24
	Humidity (GPH)	6	12	18	12	18
Steam @ 15 psi	Steam Cook (lbs/hr)	105	220	325	220	325
	Steam Humidity (lbs/hr)	100	230	340	230	240
Make up Air	CFM	275	575	860	575	860
SMOKE GENERATOR						
Electrical	208/230Volts (Amps)	20	35			
	460Volts (Amps)	10	20			



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