

Smoke "RITE" Ovens

PTY LTD

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SMOKE RITE 1055C OVEN

NO FLU REQUIRED



1055C Single Phase
No Flu Required
15amp 3.6kw
200 Deg
Micro processor
99 Recipe memory
6 hanging bars
2 S/S trays

Manufactured from High Grade 304 Stainless Steel. (Internal & External)
Dimensions - Internal 950mm(h) x 660mm(w) x 660mm(d)
- External 1900mm (h) x 825mm(w) x 870mm(d)
Microprocessor Controlled 3.6KW, 15Amp, Single Phase, 240Vac 120 Deg

or
Microprocessor Controlled 6.0KW, 16Amp, Three Phase, 415Vac 200 Deg
Capacity 410 Litres approx 75Kg, 4-6 Hams
Large capacity small footprint design

The Microprocessor controller is user friendly which allows the programming of smoking, cooking and drying times. Other programmable features include:

- Steam Generation
- Oven and Core Temperature
- Smoke Time
- Delayed Starting
- Preheat

Microprocessor stores 99 user set smoking, drying & cooking recipes

Interior Light

Easy cleaned and removal of air circulation system. NO REMOVING OVEN SIDE PANELS.

Temperature option to 200 Deg C for faster Cooking, Roasting & Baking
Over temperature shutdown

Hygienic easy clean load rails, reduce oven contaminants

(Patent Pending) includes six (5) product rack positions

Heater Elements mounted internally reducing build up of contaminants in direct air circulation models

Manual Air/Exhaust Vents

Stainless Steel Trolley with Castors

Smoke Generator installed in Oven for added safety

Includes (2)Stainless Steel Product Racks, (6) Smoke Sticks and Drip Tray

Operation Manuals & Documentation

Optional Features

- Automatic Motorised Air & Exhaust Vents
- Clean Assist
- Cold Product Showering
- Thermal Printer
- SMS Alarms & Messages

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VERY COMPETITIVELY PRICED MEAT PROCESSING EQUIPMENT