



SMOKING AND COOKING CHAMBER DRK 1500

Ideal smoke production thanks to a stainless steel friction wheel

The DRK 1500 is particularly suitable for craft businesses. Appropriate smoke generators can be selected.

Cooking, baking, cold smoking, climate-controlled smoking, hot smoking, steam smoking, maturing, reddening, drying, interval showers - one system for all production and refinement steps.



The DRK 1500 is floor accessible as standard, the door is available with right and left hinges. It can be heated electrically, with oil, gas or steam. Thanks to the use of special materials, the insulation also provides full thermal protection to guarantee, among other things, the lowest energy consumption at full power. The built-in high-performance fan with switchable two- or three-speed motor ensures uniform and rapid heat transfer and equally rapid vapour and smoke distribution throughout the chamber.

The automatic self-cleaning system ensures that the system remains reliable and works evenly for many years. The DRK 1500 is equipped with automatic flap control, finely

adjustable interval humidification, core temperature control technology and an acoustic end signal. All systems can be equipped with cooling and an automatic door opener.

Specifications

	DRK 1500
Smoke generation	Friction motor type RBR-700, 4 kW with stainless steel friction wheel
Heating	electronic, 18 kW
Temperature (°C)	0 - 160
Humidity range (% v. H.)	10 - 99
Voltage (V)	400
Dimensions (mm)	
Width	1260
Depth	1050
Height	2250
Equipment	1 chamber cart

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Additional sizes available on request

