



SMO-KING OVENS

Australia's smoke oven
manufacturer supplying the world

MODEL 1122 SMOKE OVEN

Microprocessor controlled
10.5 kW Smokehouse

Naturally Wood Smoke meat, poultry, fish & vegetables. The mouth watering aroma is irresistible to customers.

Smoke and Steam Cook your own ham, bacon & small goods.
Roast lamb, beef, pork, chicken & vegetables.
Bake pies, pizzas and pastries.
Ideal for Home Ready Meals!

Capacity up to approximately 120Kg of heavy meat cuts.

Air circulation fan powered by a 370 Watt motor
assesses the air over the heating elements for fast
heat-up and long element life.



Internal and external cabinet
constructed from Grade 304
stainless steel.

Temperature range to 200C.

Programmable food core temperature
probe for food safety without overcooking.

Built-in external smoke generator provides dense
smoke, control and safety.

Smoke sticks and two stainless steel product racks included.
capacity for 7 product racks or more for special applications.

User controller cooking and steam generation maximizes product
yield and reduces cooking time.

Double glazed natural air cooled product inspection window. Internal
viewing light and built-in cleaning assistance system.

Power: 3 Phase, 11kW, 20A

Meat Capacity: 120kg
Loading Method: By Hand
Operating Temperature: 200 C

Outside Dimensions:
Width: 800mm
Depth: 830mm
Height: 2065mm



Smo - King Ovens

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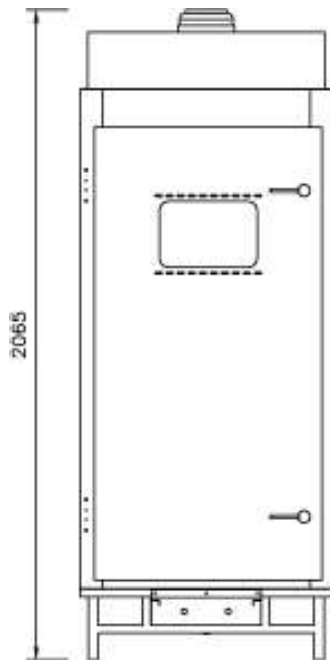
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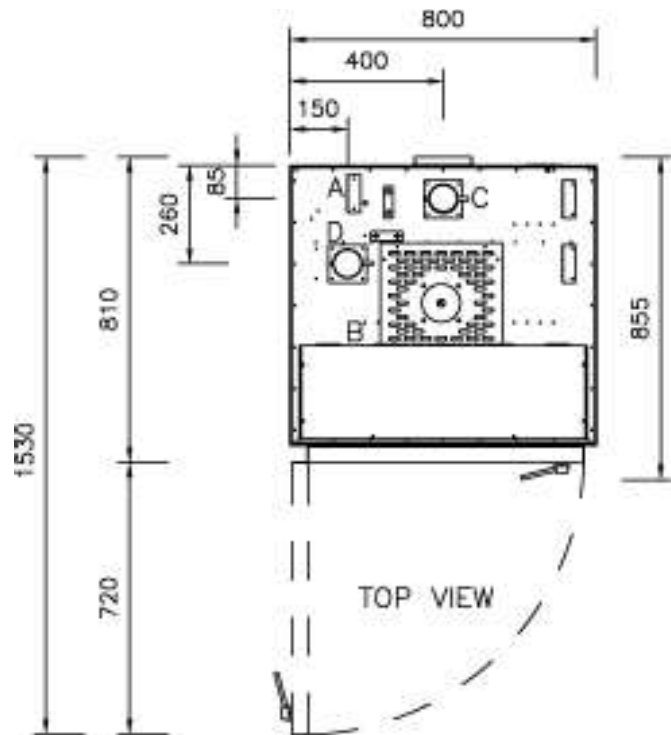
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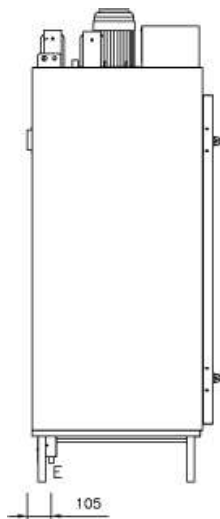
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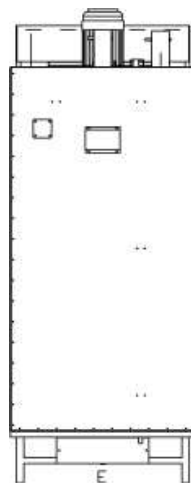
FRONT VIEW



TOP VIEW



LEFT SIDE VIEW



BACK VIEW

Services Requirements

| | |
|---|-----------------------------|
| A | Cold water supply |
| B | 3 phase 5 wire 415V 10.5 kW |
| C | Fresh air inlet |
| D | Exhaust air outlet |
| E | Drain hole on oven floor |