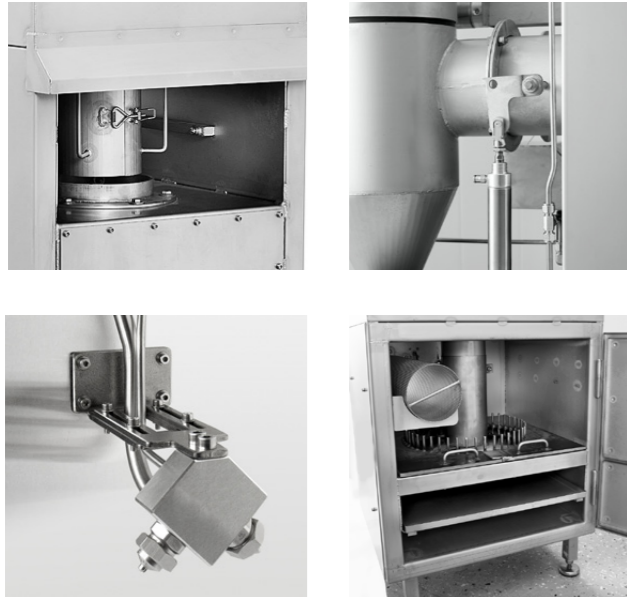


**Protech**



Smoke Generator



## Flavor control

It's all about controlling the taste, with our setup you are fully in control over entire process, from smoking to airing, from using flavor enhancing wood chips, liquid to sawdust, anything is possible with our smoke generators.

Together with our smokechamber you'll have a complete and time efficient cost saving solution to savery products that everyone will enjoy.



## A220 Woodchip

The entire smoke generator is made from stainless steel. It's made for wood chips size 6-10 mm. This smoke generator is suitable for heavy smoke that is rich in flavors. Very well suited for smoking fish and all kinds of meat.

### Stainless steel

The smoke generator connects to the smoke chamber with fully welded stainless steel pipes. It has it's own automatics using PLC that gets a signal from the smoke chamber to initiate the smoking sequence.

### Adjusted levels

The chips ignites using an internal heating element. The burning process is supported by an underair fan. The smoke density can be adjusted to the desired levels via the PLC control unit and the valve from the under-air fan.

### Notes of interest

The smoke generator has a built in automatic fire extinguisher just in case of fire.

## A260 Sawdust

This smoke generator is suitable for mild smoke that is rich in flavors. Very well suited for smoking fish and all kinds of meat. Especially suitable for long-term smoke processing.

### Automatic signal

The smoke generator connects to the smoke chamber with fully welded stainless steel pipes. It has it's own automatics using PLC that gets a signal from the smoke chamber to initiate the smoking sequence.

### Internal heating

The chips ignites using an internal heating element. The burning process is supported by an underair fan. The smoke density can be adjusted to the desired levels via the PLC control unit and the valve from the under-air fan.

### Notes of interest

The smoke generator has a built in automatic fire extinguisher just in case of fire.

## Liquid Smoke

The system is a fully automatic smoke generator made to generate liquid smoke. With it's built-in microprocessor and process controller, it's one of the most advanced solutions available to meet modern requirements. The smoke generator can be used on all smoke-processes such as cold & heat smoking.

The advanced controller ensures precise pressure and flow, totally independent of airstream variations, this guarantees a 100% stable flavor control.



Protech Food Machinery AB  
Tommabodavägen 3 280 70 Lönsboda, Sweden  
Tel +46 (0) 479 213 33 Fax +46 (0) 479 213 35.  
[info@protech-ab.se](mailto:info@protech-ab.se)  
[www.protech-ab.se](http://www.protech-ab.se)