

# Technical Data Sheet

## NOVOTHERM Smoke Houses For Meat, Fish & Cheese



DANTECH



Modular Construction of insulated panels and doors in stainless steel individually controlled by microprocessors to give precise temperature control, efficient smoke, steam and air circulation and exhaust.

**Options include:**

- Automatic CIP System
- Automatic hermetic smoke generators
- Smoke afterburner
- Smoke cleaner



Type		Pp 2	Pp 3	Pp 4	Pp 5
Capacity		2 trucks	3 trucks	4 trucks	5 trucks
<b>Dimensions</b>					
Length	mm	2580	3795	5000	6210
Length (door in open position)	mm	3930	5145	6350	7560
Width	mm	1700	1700	1700	1700
Height	mm	2940	2940	2940	2940
Weight	kg	1600	2250	2900	3550

**Available With Hot or Cold Smoking Options**

Temperature range of 17 to 95°C. With steam or recovered heat from hot water.





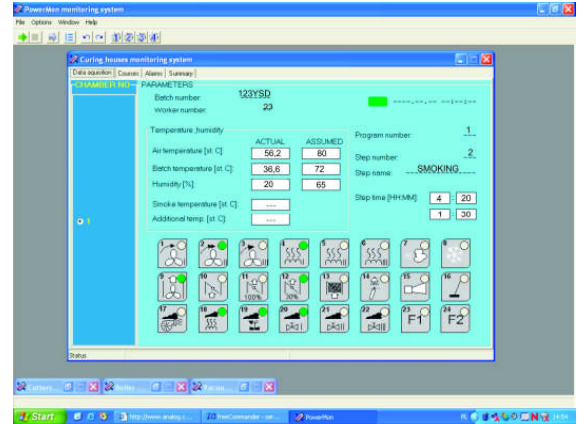
## NOVOTHERM "POWERMON" System for Cookers & Smokers



### POWERMON Monitoring System

This system monitors the entire process which can be accessed remotely and displayed in the form of an interactive window with displays of the working parameters which can be stored, printed and retrieved for traceability.

- Air Temperature
- Batch Temperature
- Relative Humidity
- Name and Number of a programme
- Batch number
- Operator number
- Condition of the controller outputs for actuator valves and dampers.
- Diagnostic messages
- Smoke Temperature (optional)
- Extra temperature probes (Optional)



POWERMON Monitoring System is available for a wide range of equipment used in the processing of meat, fish or cheese.

Contact us for further details.

