QUOTATION NO: Q20261115-62
DATE: 15.11.2026

QUOTATION

for product

MAURER - AIR CONDITIONING CHAMBER FOR MATURING AND SMOKING DURABLE PRODUCTS



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PRODUCT DESCRIPTION

Specifications and product characteristics:

- Machine type: Air conditioning chamber for maturing and smoking durable meat products
- Manufacturer: Maurer
- Clima room for cold smoking and maturing durable products with following smoke generator, capacity 12 trolleys or 2.600 kg raw products
- Smoking process time depends on the diameter of the fermented product and raw materials structure
- Changing of intensity ventilation is done by changing of number fan turns, and with the use of a frequent regulator
- In a chamber for cold smoking, if needed it can be continued with the process of maturation, witch it means bringing the product to its final form

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CONTACT INFORMATION

Quotation Contact

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Thank you for choosing Meat Machines Sind. Contact us for a quotation!