QUOTATION NO: Q20261115-930
DATE: 15.11.2026

QUOTATION

for product

MAURER - SMOKE CHAMBER



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PRODUCT DESCRIPTION

Specifications and product characteristics:

- Industrial Maurer smoking chamber made of stainless steel, designed for thermal processing and smoking of meat products such as sausages, bacon, and ham. The chamber is equipped with a digital control panel used to manage temperature and processing time. The door is large and insulated to maintain a stable temperature during operation. An emergency stop button is also located on the front of the machine for safety.
- The interior of the chamber is also made of stainless steel and is designed to ensure even distribution of heat and smoke during the smoking process. Inside the chamber there is an air circulation system as well as a unit for generating smoke from sawdust or wood chips. The machine is of industrial construction and is used in the production of smoked meat products.
- Technical specifications:
- 1 trolley
- digital control panel
- insulated door
- emergency stop button
- air circulation system
- smoke generation system for sawdust or wood chips
- used for smoking and thermal processing of meat products
- Overall dimensions: 120x130x230cm

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CONTACT INFORMATION

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