QUOTATION NO: Q20261115-978
DATE: 15.11.2026

QUOTATION

for product

SCHWAN - RAKOBAK H-LINE SMOKING CHAMBER



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PRODUCT DESCRIPTION

Specifications and product characteristics:

- RAKOBAK H-Line is a professional smoking and thermal processing chamber designed for small and medium-sized food production facilities. This multifunctional system allows multiple processing operations within a single unit, including cooking, baking, cold smoking, hot smoking, steam smoking, drying, maturing, and curing.
- The chamber is engineered to ensure uniform heat, steam, and smoke distribution throughout the entire processing area. A high-performance air circulation system provides consistent processing results and reliable product quality. Various heating options are available, including electric, gas, oil, and steam heating to meet different production requirements.
- RAKOBAK H-Line features an automatic cleaning system that simplifies maintenance and supports high hygiene standards. The unit also includes automatic flap control, humidity regulation, core temperature monitoring, and an acoustic end-of-process signal.
- Technical Specifications
- Manufacturer: Schwan Apparatebau
- Model: RAKOBAK H-Line
- Type: Smoking and Thermal Processing Chamber
- Processes: Smoking, baking, cooking, drying, maturing, and curing
- Heating: Electric, gas, oil, or steam
- Cleaning System: Automatic
- Humidity Control: Yes
- Core Temperature Monitoring: Yes
- Application: Meat and food processing industry

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CONTACT INFORMATION

Quotation Contact

Phone: +381 65 55 55 755
Email: info@sind.rs
Web: www.sind.rs
Location: Mala Vranjska, Sabac, Serbia
Working hours: Mon-Fri: 08:00-17:00

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