

SPECIALTY PRODUCTS

SMOKER

- Portable, easy to operate
- Ideal for fish, meats, poultry and cheeses
- Cold smoking creates tasty results
- Includes cover and oak sawdust
- Electrical heating element with timer to ignite oak sawdust for unique taste and flavor

Smoke is produced by the slow burning of beech wood sawdust and then gets cooled in the smoke oven to provide even smoking.

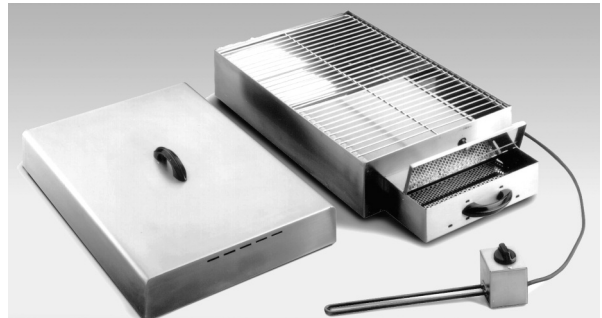
Use natural sawdust, preferably beech wood, to smoke your fish (salmon, trout, eel, herring, etc.), shellfish (lobster, crawfish, mussels, etc.), meat (duck breasts, filet mignon, etc.), delicatessen (sausage, bacon, ham, etc.), vegetables and cheese at a very cost-effective price!



FM-2 - CORONA 120 V

Why cold smoking?

The Grand Chefs recommend three phases in the smoking process: salting, drying and smoking. The last stage is carried out at low temperature to eliminate excess water, without drying out the product or turning it crispy.



FM-3 - CHURCHILL 120 V



FM-4 - ROBUSTO 120 V

SPECIFICATIONS

MODEL	ELECTRICAL	DIMENSIONS	CAPACITY	SHIPPING WEIGHT	NEMA PLUG
FM2	120V, 0.5KV, 4 Amps	16"Wx28"Dx8"H	15"x24"x3 1/2"	40 lbs	5-15P
FM3	120V, 0.5KV, 4 Amps	16"Wx40"Dx8"H	15"x38"x3 1/2"	45 lbs	5-15P
FM4	120V, 0.5KV, 4 Amps	16"Wx28"Dx12"H	15"x24"x7 1/2"	45 lbs	5-15P

WARRANTY: Limited one year parts and labor



100 NIANTIC AVENUE; SUITE 104 PROVIDENCE, RI 02907
 TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com
 www.equipex.com