

# SMOKING SYSTEM

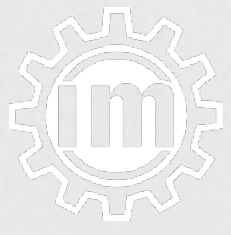
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## Smoking process in tumbler

Inox Meccanica has been developing since a while a new and innovative patented system that allows the smoking of products to be cured or cooked directly in the tumbler.





## How our process takes place

**This patented system**, using one of our friction generators, produces low temperature smoke which, alternating with vacuum phases, penetrates faster into the meat.

Specifically, the process developed by our R&D department **is divided into 2 phases** that alternate until the desired degree of smoking is achieved.





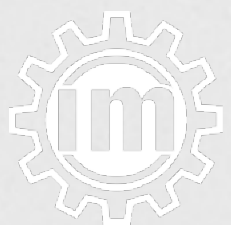
## Phase 1

During the first phase, smoke is sucked into the tumbler and recirculated between the tumbler and the smoke generator.

**The smoke generator provides low temperature smoke (26-28°)** with the possibility to adjust its density according to the product to be smoked and contains 65% less carbon residues than traditional smoke generators with brazier.

During this phase (which lasts about 15 minutes), **the recirculating smoke condenses and settles on the product** (which has a lower temperature) and on the walls of the tumbler and, thanks to the slow rotation, is **distributed evenly over the product.**



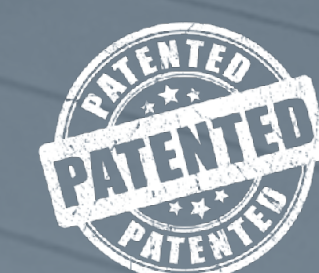


## Phase 2

Once the automatic smoke phase is completed, valves set up so that the smoke is extracted from the pipes and the inside of the tumbler.

It then proceeds with **the vacuum inside the tumbler** while the product is stirred slowly so that the aroma can penetrate more quickly into the product.

**The two phases described above alternate until the desired degree of smoking is achieved.**





TESTS HAVE SHOWN THAT THE SMOKING PROCESS  
FOR BACON TAKES ABOUT 80 MINUTES

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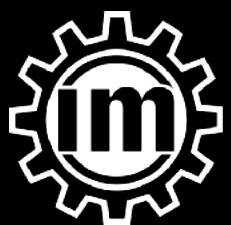


## The advantages in terms of production and technology

This technological innovation leads to several benefits:

- No need to have a smoking chamber to carry out the process;
- Savings in space, plant costs and energy costs;
- Significant time saving;
- Less product weight loss than in traditional ovens;
- No fire risk;
- Less labour;
- The product has a much gentler taste and the aroma of the wood essence is much more perceptible.
- More uniform smoking on the surface;
- The quality of smoke used during the cycle improves the quality of the finished product;
- The product can be declared smoked with beech wood or other essences;
- Very little wood used;
- This process guarantees a product with superior organoleptic characteristics compared to the traditional smoking process.



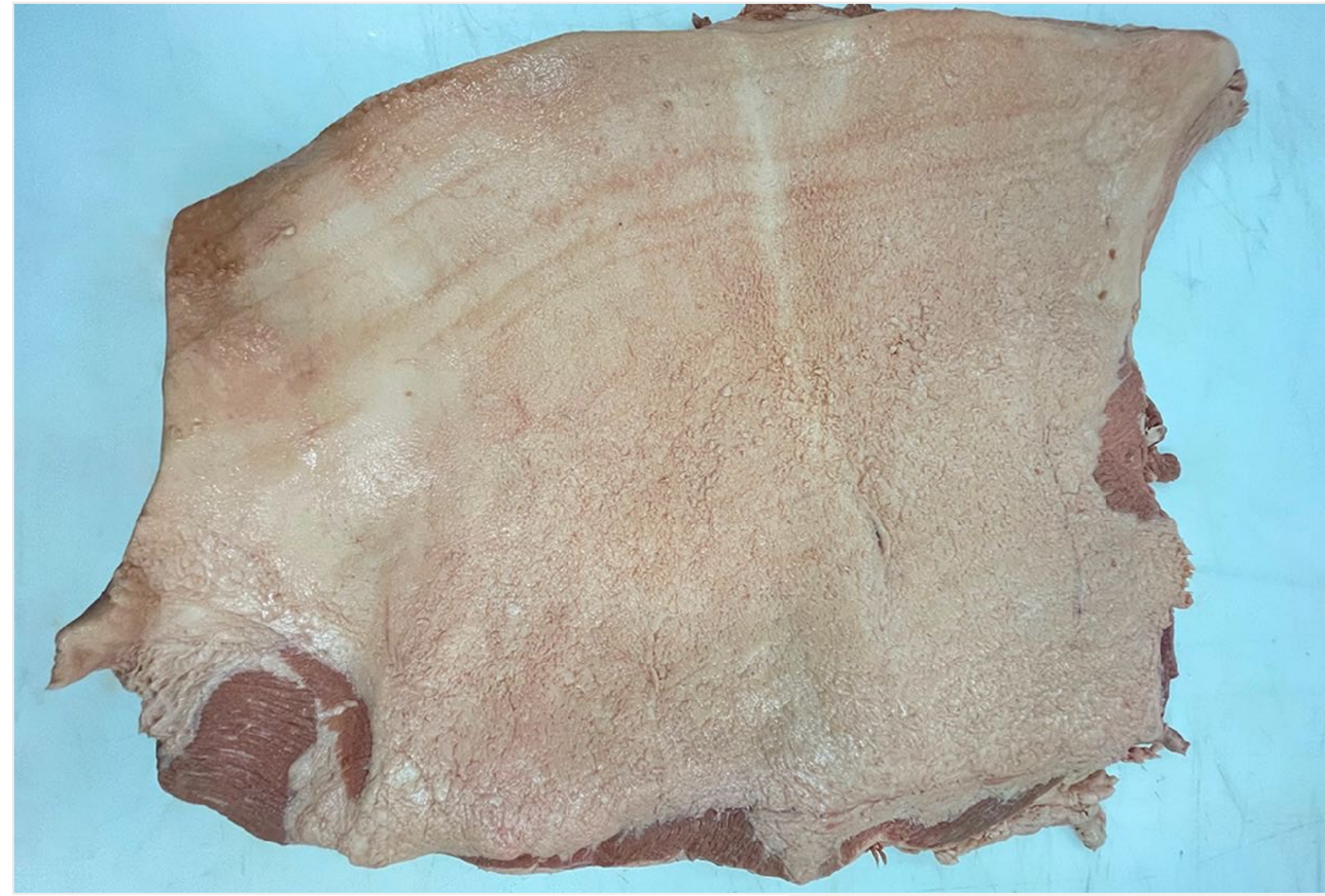


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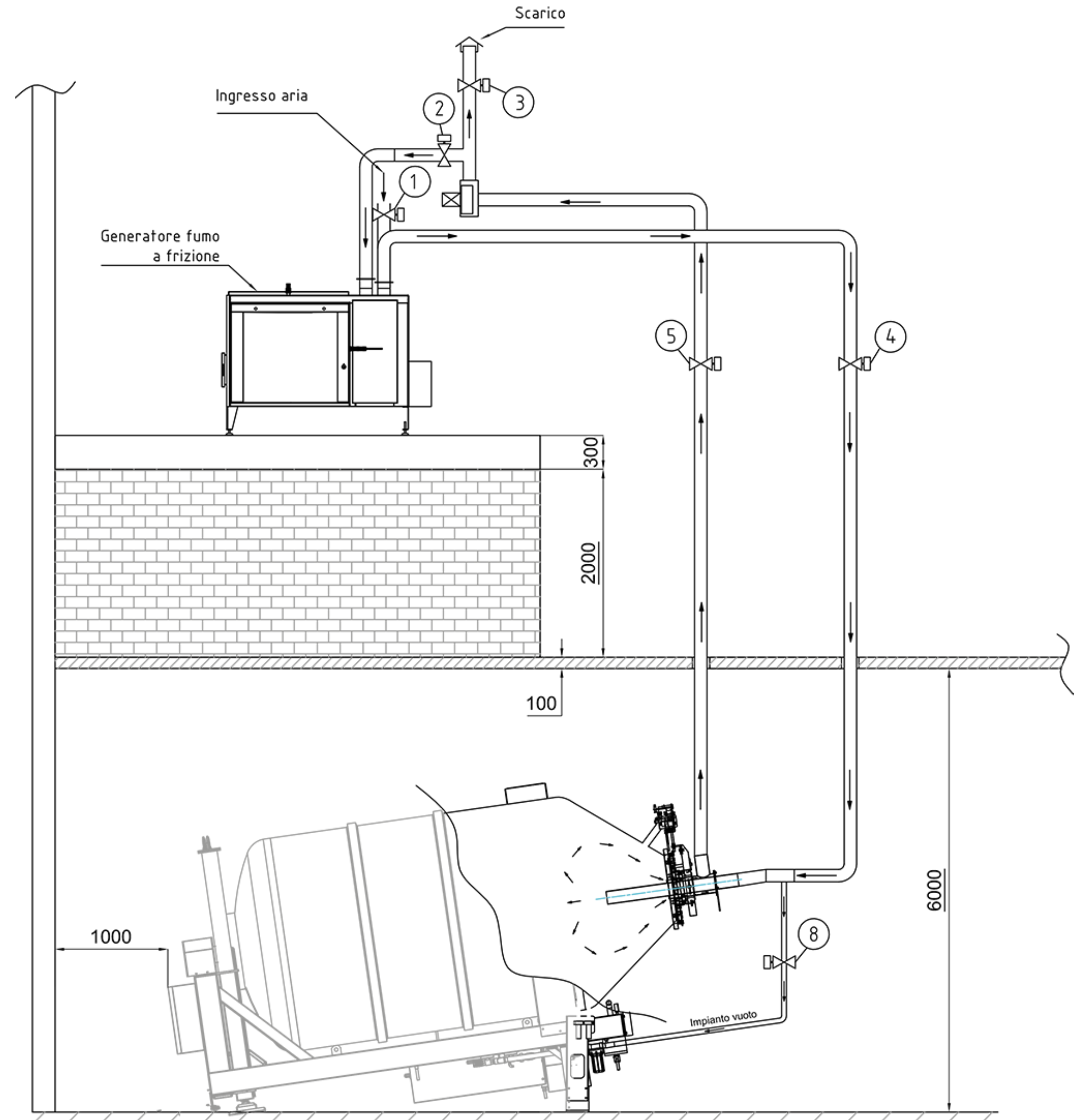






## Automatic valves

1. Automatic valve that opens/closes air from outside
2. Automatic valve that regulates the amount of air in return
3. Automatic valve that regulates the amount of air coming out from the chimney
4. Automatic valve for closing the supply connection from the SMOKE GENERATOR to the TUMBLER
5. Automatic valve for closing the return connection from the SMOKE GENERATOR to the TUMBLER





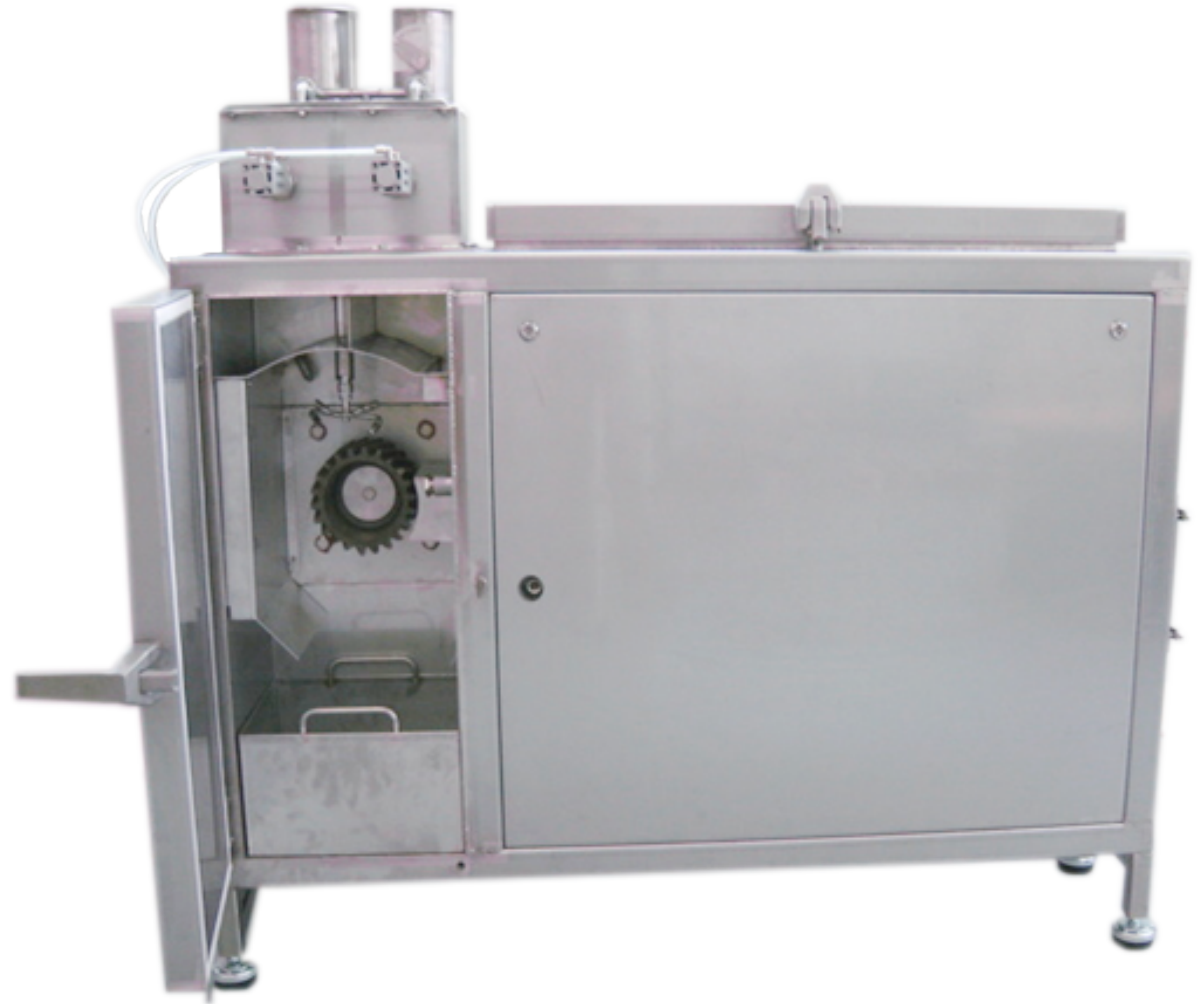
## Smoke generator

Our friction smoke generator produces smoke by rubbing beech beams (certified) with a cogwheel.

**The smoke produced (at a temperature of between 25 and 28°)** is channelled into the tumbler through a system of pipes and valves.

This patented system eliminates the risk of fire because there is no production of embers or flames

The generator has an internal safety sensor that sprays water if the friction generates excessive temperatures.



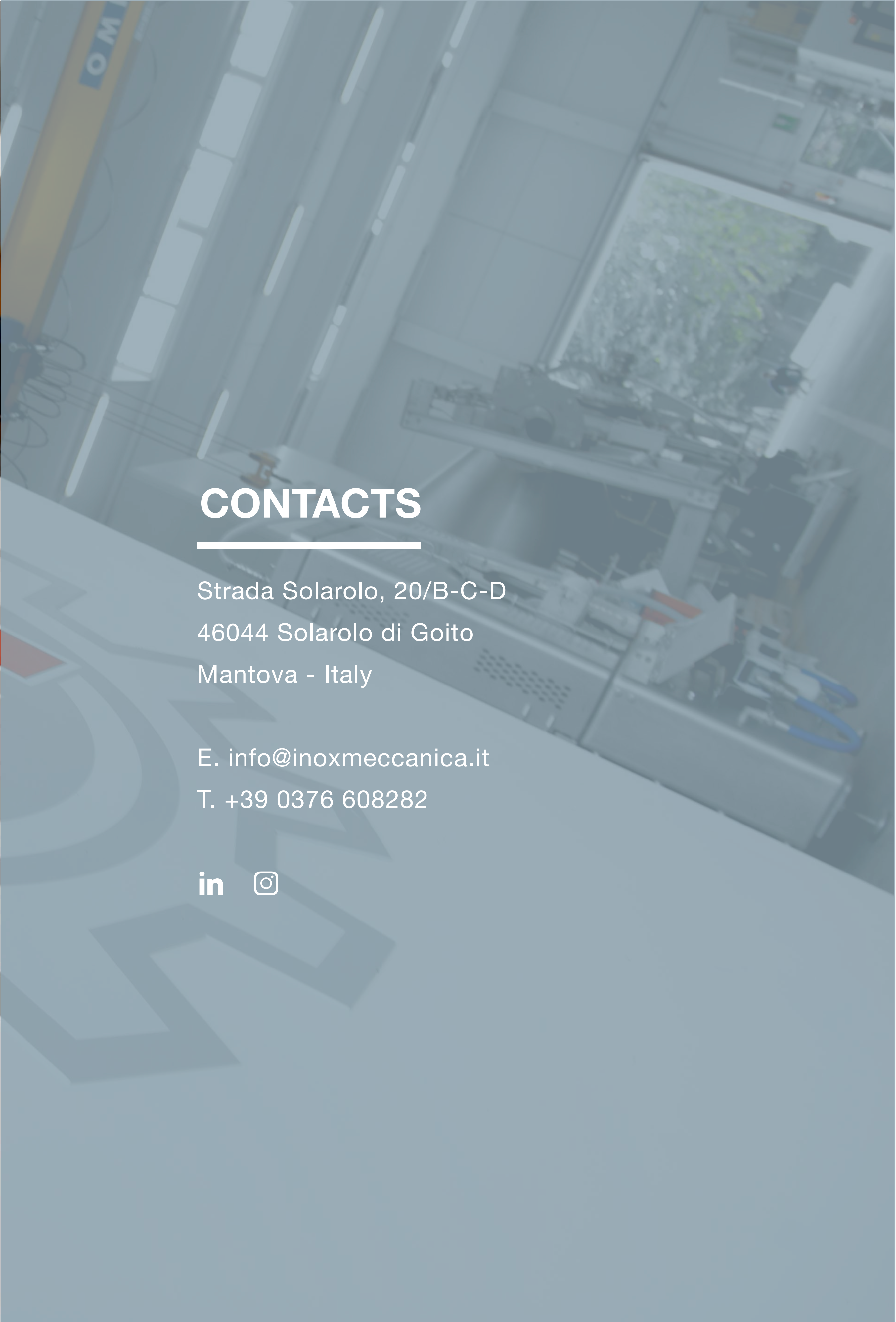
## Remote assistance

We offer our customers an integrated connectivity system where functionality and ease of use find the perfect balance.

Each Inox Meccanica machine can be equipped with a router that allows timely and often decisive remote support.

Our technology is able to communicate with the production plants and with any company management software to offer the best in terms of remote control and technical assistance in the plant.





# CONTACTS

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