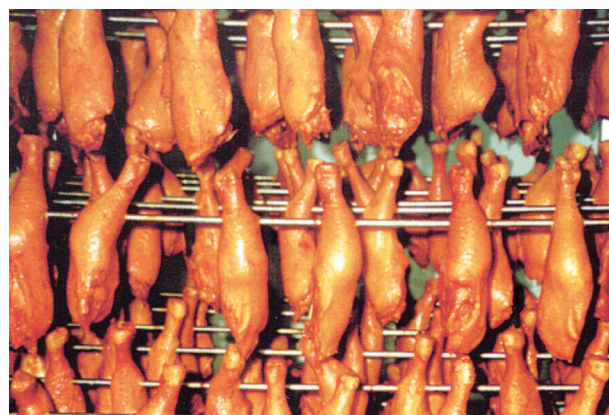
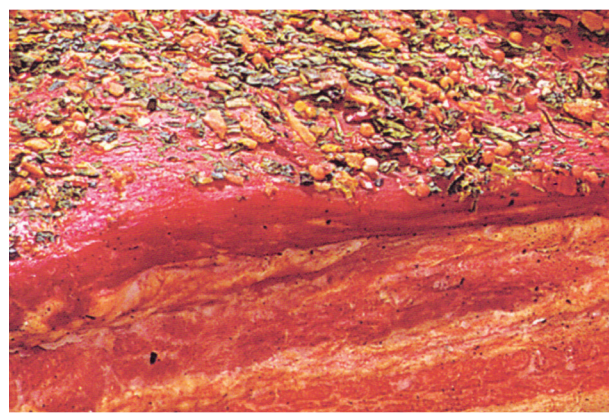
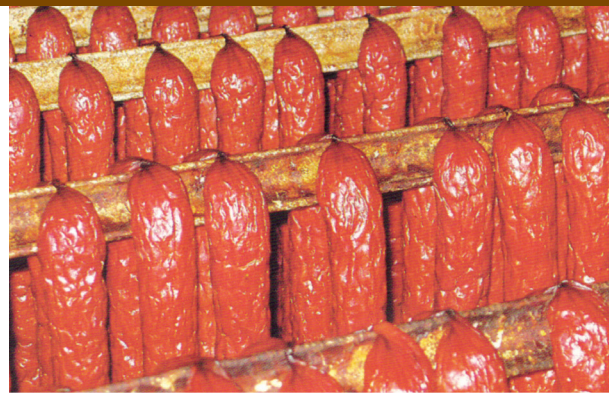


MACHINES and SMOKING WOOD CHIPS for Food Processing Industry



AM FOOD MACHINES
& SMOKING
WOOD CHIPS
SPRING[®]
www.amspring.com

Smokehouses



A smokehouse allows for thermal processing of meat, cured meat products, fish, poultry and cheese. It allows for performing the following technological processes: preheat, drying, cold and hot smoking, smoking with steaming, baking and cooling. Smokehouses, because of their modular structure, are made in single, double or multi-trolley versions depending on the client's needs. Available heat sources: electric energy, technological steam, gas or oil.

Curing and maturing chambers



Curing and maturing chamber is intended for processes of ripening, drying, hot and cold smoking and storing of cured meat products, hams, bacons etc. The chamber is designed for production of raw-ripening cured meat products, salami and other long-life products (fish, poultry and cheese).

Defrost chambers



Defrosting chamber is a device for defrosting stage of meat and fish. Modern structure and wide offer of equipment allows for much faster defrosting of meat and fish with less work time consumed comparing to the traditional methods.

Smoke generators

A smoke generator is a hermetic, low maintenance device in which as a result of low temperature carbonization of dry chips a curing smoke is produced. It's a special made device to make sure that the generated smoke is without any negative chemical substracts (f.e. formaldehyds). It means that the smoke is "clean and healthy". Simultaneously, they keep the abundance of the highest essence of natural wood.



Smokehouses for catering & small establishments

These type smokehouses are used for production of cakes, pizza, hamburgers, hot dogs, meat, fish, poultry and various kinds of cheese. Available technological processes inside the chamber are the following: preheat, drying, cold and hot smoking, smoking with cooking, cooking, roasting, cooling.



Baking ovens



Baking oven is designed for thermal processing of meat, cured meat products, pie and preserves. The device allows for technological processes: baking, steaming, humidifying, pasteurization or defrosting.

Ice flackers

Ice generator is used to produce flaked ice out of drinking water. Solid ice is frozen to the temperature of about 10 - 20 °F.



Line device for boiling, cooling, pasteurizing & blanching

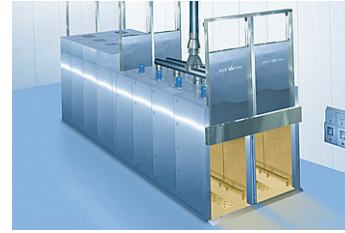


introduced an innovative device for performing fully automated technological process of boiling, pasteurizing and blanching. The offer is directed to dynamically growing market that gives a possibility of quick and cooled meals.

Wood chips for food smoking



Blast cooling chambers



Blast cooling chambers are intended to cool the products directly after thermal processing. Process of rapid taking heat away prevents the growth of bacteria and rapid water evaporation. Thanks to that the products retain color, taste, aroma and proper moisture.

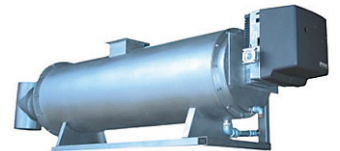
Cook tanks



Cook kettles are intended for performing thermal processing in the food industry. Modern structure allows for fast reaching desired temperature, simultaneously preventing burning a product in the tank. Cook kettles are manufactured with four types of power supply: electrical, steam, gas and oil. A possibility of installing pneumatic lid opening system eliminates the danger of burning an operator.

Thermal afterburner

Coming against more and more restrictive environmental requirements regarding harmful gases emission, we offer a device that significantly decreases emission of harmful substances to the atmosphere. A smoke is a substance consisting of many gaseous components, steams from liquids and some part of solid particles (smuts). Amount of smoke and type of contained chemical compounds depends on the smoke generating agent and combustion conditions. Chemical composition of smoke obtained from combustion of chips mixture looks as follows: resinous compounds, formaldehyde, higher aldehydes, ketones, formic acid, acetic acid, water and alcohols



We offer: beech, alder, hardwood, apple and cherry wood chips. Type of the used wood strongly influences the colour of the product. Wood of oak or alder gives golden-yellow and brown colouring. Our curing chips - alder, beech and their mixtures with constant granulation and humidity allow to keep constant humidity and smoke temperature during whole smoking process. Simultaneously, they keep the abundance of the highest essence of natural wood.