

SMO-KING OVENS

Create the genuine smoky flavour of slow cooked southern style American BBQ with the Smo-King Ovens' range of commercial smoke ovens



- Fully automatic and simple to use
- Stops cooking when the meat reaches your pre-set core temperature



- Operates up to 200 degrees C
- Succulent steam cooked meat using the built in steam generator



- Smoke is generated by automatic ignition of genuine wood chips
- Fully stainless steel cabinet with CIP system
- Keep food hot for service



Registered trademark of Smo-king Ovens Pty. Limited

Smo-King Ovens Pty Limited

Unit 19, 28 Vore Street, SILVERWATER NSW 2128 Australia Ph: +61 2 9648 8048
Fax: +61 2 9748 8001 email: ovens@smo-kingovens.com
www.smo-kingovens.com.au

Australia's smoke oven manufacturer supplying the world.

Visit our new web site to see our complete range of food processing equipment