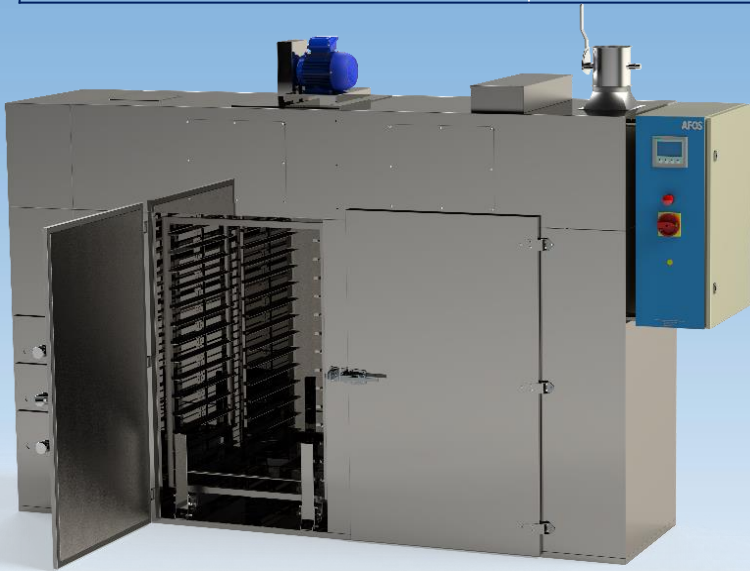


AFOS Reconditioned Double Maxi Smoking Kiln

The Double Maxi is ideal for meat, fish, eels, bacon, cheese, poultry, game, salami, sausage, and jerky where added value is required by smoking both hot and cold, drying or cooking.

Ex Works
£25,000.00

Nominal Capacity	127kg
Multi purpose trolley	2 - 15 levels
Total tray area	11.3m ²
Power requirement	13.3kw



Unit comes with trollies and trays
Rendered image for reference only – unit is reconditioned

Benefits include:

- Maximum consistency
- Low Capital Investment
- Simple to install and operate
- Easy to Clean
- Minimum Maintenance
- Low Energy Consumption

Perfect Results Every time

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