

AFOS Reconditioned Mini Smoking Kiln

The Mini Smoking kiln 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.

Providing a flexible versatile solution for small batch processors

£7,200.00

Benefits include:

- Maximum consistency
- Low Capital Investment
- Simple to install and operate
- Easy to Clean
- Minimum Maintenance
- Low Energy Consumption
- 40% off RRP



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

Perfect Results Every time

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