

COOKING AND RECIPES

- 250GB storage space for recipes.
- All recipes and set-up procedures are password protected.
- Recipes saved by name, not as numbers.
- Twelve step recipe allowing any order.
- Gentle cooking of products with Delta T cooking.
- Gentle smoking of product with Delta T smoking.
- Traditional, friction or smoke atomization available.
- Air only function and humidity control.
- Stop cycle function to insert probe or add spices after steaming process.
- Delay cycle – use of real time clock allows for starting of machine when desired.

FEATURES

- On board modem and/or internet for remote diagnostics and upgrades.
- 17" color IR touch screen panel, Water Proof and shock proof.
- CNC computer controls utilizing Windows 10 (dual core processor).
- 2 Gig memory and 250gig Sata solid state hard drive.
- Free optional client software can be installed on an existing network computer to monitor smokehouses and interrogate a history of the trend graph and recipe control. Local area network to be supplied by client.
- Up to six rooms can be controlled by one CPU.
- All future software updates are automatically made available to existing customers free of charge.
- Full PID control with auto tuning thus auto sensing for the load. (automatically decrease power to suit the load via a solid-state relay.)
- Duty cycle now allows for monitoring of running/standing time of machine.
- Trend graphs saved automatically. These can be printed to an optional printer or across installed networks.
- Humidity controlled by means of flap controls or atomization. Steps can be switched by humidity, core, and or time, ensuring consistency throughout the year regardless of seasons or altitude.

DETECTIONS AND PROTECTIONS

- Full diagnostic and self-test program.
- Circuit breaker trip indicator.
- Motor trip indicator. Machine will not operate if one motor trips. A read out of the problems will be given.
- When power is restored after a power failure, the room will automatically start again at the point of interruption and not restart from the beginning.
- Heat rise of room monitored to detect faulty elements etc.
- "Probe faulty" detection.
- "Probe not in product" detection.
- Auto grease lubricator- ensures automatic greasing of the cylinder

BACTERIA PROTECTION

- Rooms are constructed with a sturdy, strong, stainless steel frame which allows for the raising of the room above the floor for cleaning and sanitization under the rooms. Alternative machines are mounted onto the floor and we have not found any of these machines with no bacteria underneath.
- The insides of the rooms are all welded construction using argon welding techniques. Welds are smoothed, tested and glass bead blasted to ensure welds which eliminate the possibility of bacteria growth. Alternative machines are bolted together and sealed off with rubber seals. These seals eventually leak and allow fat and protein to seep into the frames and floors.
- The very advanced automatic cleaning system was designed to clean the inaccessible areas. We have developed a special cleaner containing a degreaser, sanitizer and de-tarer which comes with a SABS certificate. The cleaning system is so easy to operate as one has only to remove large pieces of contamination off the floor and press the button marked “clean”. The machine then automatically injects chemicals, soaks and rinses the room. Pipes and ducting are also cleaned.

Daily cleaning now becomes simple, effortless and time-saving.

PRODUCT PROTECTION

- There are a series of alarms which will not allow the room to function.
 1. No water
 2. No compressed air
 3. No steam
 4. Any circuit breaker tripped
 5. Any fuse blown
 6. Any overload trip
 7. Motors not running
 8. Electricity mains problem. Single phased, reversed direction or and unbalance of m
 9. Motors tripped
 10. All contactors monitored whether they or operated or not when they are supposed to be
 11. All flaps monitored whether they are open or closed when they are supposed to be.
 - A probe faulty alarm will not allow the room to run with a faulty probe.
 - A “core probe in product” sensor alerts the operator that the probe has not been inserted when the recipe calls for a probe in the product. This eliminates the product from being sold uncooked. If the probe is not inserted into the product, room temperature and not product temperature is detected.
 - Room temperature climb is monitored. If the room temperature does not climb within the allocated time frame the room is stopped and the operator alerted.
 - When power is restored after a power failure, the room will automatically start again at the point of interruption and not restart from the beginning.
 - Stop cycle function: - a) to rub on spices after steaming or
b) To insert core probe, after steaming, in products where
Inserting a probe is normally difficult.
 - Smoke log present sensor ensures that the operator has inserted the wood logs. or the log is completed
 - Our wood logs have an HACCP certificate.
 - With a twelve step, any order recipe, Delta cooking and Delta smoking is standard. Furthermore, one can cook the product to a core temperature of 72 degrees and then hold this temperature for an additional time to ensure that pasteurization has been achieved.
 - Internal showers are standard to ensure quick and efficient cooling of the product.
 - Hard copies will be available in the form of trend graphs which show the room and core temperatures. Trend graphs show the product name, the cycle e.g. item cooking, the date, time and temperatures.
- Simplicity of the use of our smokehouses is the most important feature. One-year guarantee including travel and labor.



