

FEATURES

- A total of 12 probes that can be placed in the room. All these probes are selectable to perform various functions like room temperature, Product Core, Smoke temperature of smoke coming from the generator, humidity, defrosting of frozen goods electrical, panel temperature and Solid-state relay heat sink temperature.
- All inputs are Mappable, what this indicates is, in the unlikely event of an input or output being faulty we can simply set in the software a spare input or output to perform that function. This eliminates the need to replace the board.
- Reinforce floor by extending the rails on the frame to Three 100 x 50 x 5 mm rails welded together next to each other. this will ensure that your trolleys will run on, with a 3 MM thick plate on top of it.
- All Flaps are monitored in the open and close position, this ensure that the machine will perform correctly.
- 17" color IR touch screen panel, Water Proof and shock proof.
- Win10 IOT software
- 4 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.

Steam

We install one room probe per trolley
Steam We install one PVR per trolley

Pneumatics

We install one room probe per trolley
Steam We install one PVR per trolley

Flaps

We install a sensor on the open and close position of all the flaps
These sensors are monitored and alarmed

Motors

We install a non-intrusive clamp sensor, on all motors including the exhaust motor.
This reading will ensure that the motors are running and correctly functioning.
These sensors will be monitored and alarmed.

Probe Calibrations.

An optional tester and calibrator are available, that will allow for quick and efficient testing of your probe accuracy. This won't replace the annual testing of probes with a SANS calibrated equipment
However, this tester will give you piece of mind or indicate if you have a problem.
The recommendation is that daily prior to production that a quick and efficient test be performed.



QC Software

Turbo Smoker HACCP Client Management Software

Software can be installed on a computer anywhere on your network. This software will enable you to perform the following functions. This software is a useful tool to prove that your products were in actual fact cooked properly. Probes were calibrated correctly and probe verification tests are recorded making Haccp Compliancy simple

- Trend graphs saved automatically. These can be printed to an optional printer or across installed networks.
- Back up and store your trend graphs externally.
- Interrogate all trend graphs.
- Print the trend graphs.
- Trend graphs indicate in a data format or/and trend graph.
- It indicates the starting time of the product
- It plots records of all probes.
- It also proves for the operators ran the proper procedure and did not circumvent the procedure by advancing the recipes unnecessary. It logs all keystrokes.
- Interrogation of probe calibration tests performed on the Smokehouse.
- Print proof of probe calibration tests.

- Probe checks used with our probe calibration tester, makes testing , verification and calibration
- Very simple to use

Room 1 Turbo 500 - Probe Temperature Validation									
Customer Name				This is an automated report directly from the Smokehouse. All probe tests were performed with a Sans certified test equipment and recorded into a data table that cannot be edited.					
02/08/2025 11:02:29									
Date	Room	Description	Raw	30Cal	60Cal	90cal	Validated	Ref	Certificate
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/06/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 1	Core 2	464	5.733333	5.366667	5.166667	89.9°	90°	Sans 123456789
30/07/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 3	Core 2	464	5.733333	5.366667	5.166667	89.9°	90°	Sans 123456789
30/07/2025	Room 2	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 3	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789
30/07/2025	Room 1	Core 1	464	5.733333	5.333333	5.144444	90.2°	90°	Sans 123456789

Cleaning.

An automatic dosing system ensures the machines are cleaned properly.
These cleans are also recorded.

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. Competitor 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. Competitor 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 trips
 7. Motors not running
 8. Current of motors
 9. Current of elements
 10. Pneumatic flap position.
 11. Electricity mains problem.
 12. Motors tripped
 13. All contactors monitored whether they or operated or not when they are supposed to be

- A probe faulty alarm will not allow the room to run with a faulty probe.
- Buttons not relevant at the time are automatically disabled and greyed out
- 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.

[illegible]

Room 1

B2

Friction

Exh

Water

Grease

Door in

G/door

Air

Log

B1

24V

Door Out

C1

F2

F1

F3

M/run

M/Trip

Diesel

PAL1

PAL2

PAL3

PAL4

PAL5

PAL6

PAL7

PAL8

PAL9

PAL10

PAL11

PAL12

EX10

EX1C

FA10

FA1C

FA20

FA2C

FA30

FA3C

FA40

FA4C

SMO

SMC

EX20

EX2C

IN15

IN16

IN17

IN18

IN19

IN20

PR1	PR2	PR3	PR4	PR5	PR6	PR7	PR8	PR9	PR10	PR11	PR12
396	396	396	396	396	396	396	396	115	319	312	314
73.3	73.8	72.4	66.7	78.8	79.4	78.0	74.3	20.1	60.0	60.0	60.0
AN1	AN2	AN3	AN4	AN5	AN6	AN7	AN8	AN9	AN10	Vref	Set Vref = 52
0	0	0	0	0	0	0	0	0	0	52	
0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	52.0	

Smoke	Clean Shower	SteamMoist2	Motors 3/4
Siren	Shower	SteamMoist3	Motors 5/6
Moisture	Cooling	SteamMoist4	Motors 7/8
Dry Steam	Clean top	SteamMoist5	Out11
Friction	Exhaust	SteamMoist6	Out12
Round/Rev	Nozzel Rinse	SteamMoist7	Out13
Fresh air	Gen element	SteamMoist8	Out14

All Off

Pwm 100%

Speed 100%

Pwm 90%

Speed 90%

Pwm 80%

Speed 80%

Pwm 70%

Speed 70%

Pwm 60%

Speed 60%

Pwm 50%

Speed 50%

Pwm 40%

Speed 40%

Pwm30%

Speed30%

Pwm 20%

Speed 20%

Pwm 1%

Speed 10%

Pwm off

Speed Off

0

0



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