



The AFOS Micro kiln is a new product designed to meet the needs of small producers, restaurants and retail outlets as well as providing a valuable resource for new product development by larger food manufacturers.

The kiln has a 15kg capacity and features traditional smoking using natural convection.

It has been developed in conjunction with the UK Seafood Training Academy and major smoked salmon producers. In addition to fish, it is also suitable for smoking a range of products, including meat, poultry, shellfish and cheese.

Features include:

- Flexible and cost effective system
- Electrically powered through 13amp plug with low running costs
- Compact design and easy installation
- Simple to operate
- Temperature control with intuitive learning curve
- Adjustable fan speed
- Five tier system
- Height just 187cm including control box - depth 69cm - width 65cm

For more information please contact AFOS on +44 (0) 1482 372100 or visit www.afosgroup.com

AFOS for perfect results every time

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