

OVEN (SMOKE CHAMBER)



An oven, also known as a smoke chamber, is specialized equipment used in the meat processing industry for smoking and cooking meat products. It is designed to create controlled smoking and cooking environments to enhance flavor, preserve meat, and achieve desired textures.

1. Smoking Capability.
2. Temperature and Humidity Control.
3. Cooking Flexibility.
4. Enhanced Flavor and Appearance.
5. Preservation and Shelf Life Extension.
6. Efficiency and Consistency.
7. Safety and Compliance.

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