

AFOS AK4 Smoking Kiln

2-Door / 4-Trolley / 240-Tray Capacity

6040mm (W) x 2150mm (D) x 3610mm (H)

AFOS has been manufacturing traditional horizontal airflow smoking kilns almost exclusively for fish for nearly 70 years.

The unique reversible horizontal airflow enables uniform control in all parts of the smokehouse. This produces even yields, improved colour and consistent quality throughout all trolleys.

To compliment the traditional features and functions of the kiln, AFOS has now incorporated the latest Siemens PLC technology to improve the control process including:

- Siemens S7-1200 PLC
- Siemens IP65 HMI touch screen panel tailored to customer requirements and programmed with personalised recipes for easy use of the kiln
- Siemens solid state relays
- Category 4 emergency stop system
- Fully Automatic Kiln Cleaning Facility Controlled from Touch Screen
- Automated selection for hot and cold smoking
- Multi function audible and visual alarm system
- PID Loop Temperature control
- Electronic temperature and humidity monitoring system
- Remote access using a EWON adapter via a secure VPN network
- Over temperature monitored by programmable trip amplifiers which provide a fail safe option



A K K I L N S

AFOS



**More top smoked fish producers choose
AFOS than any other kiln for one very good reason –
perfection...**

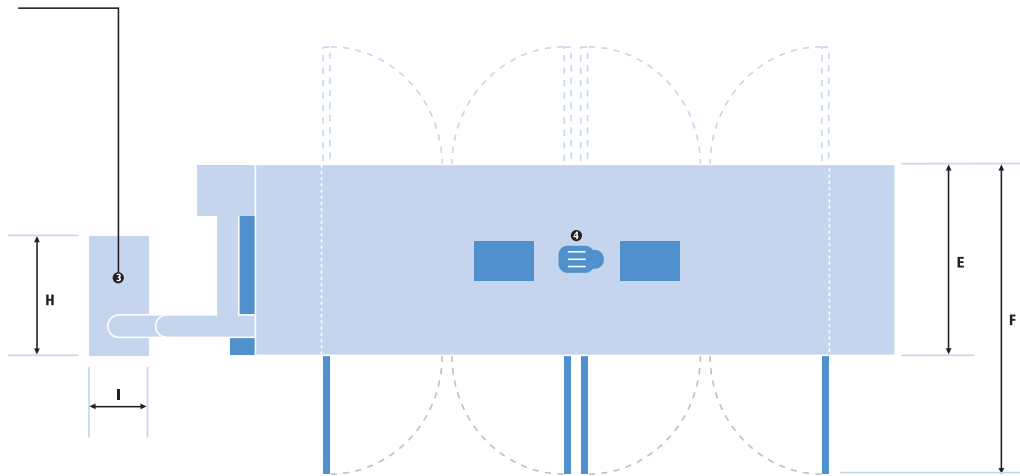
...but here's a few more you might like to consider:

- More than 60 years of designing and building highly effective and reliable kilns
- Unique AFOS horizontal reversing airflow system guarantees consistent results
- Automatic management of temperature, smoke density, humidity and fire protection
- Siemens S7 HMI touch-screen management system for optimum running costs
- Electronic temperature and humidity control
- Perfect drying, smoking and cooking of all fish, meat, poultry and cheese products
- Kilns available with option of dehumidification
- Simple to operate
- Autoclean system

**For the best solution to your smoking needs call
AFOS on +44 (0) 1482 372100**

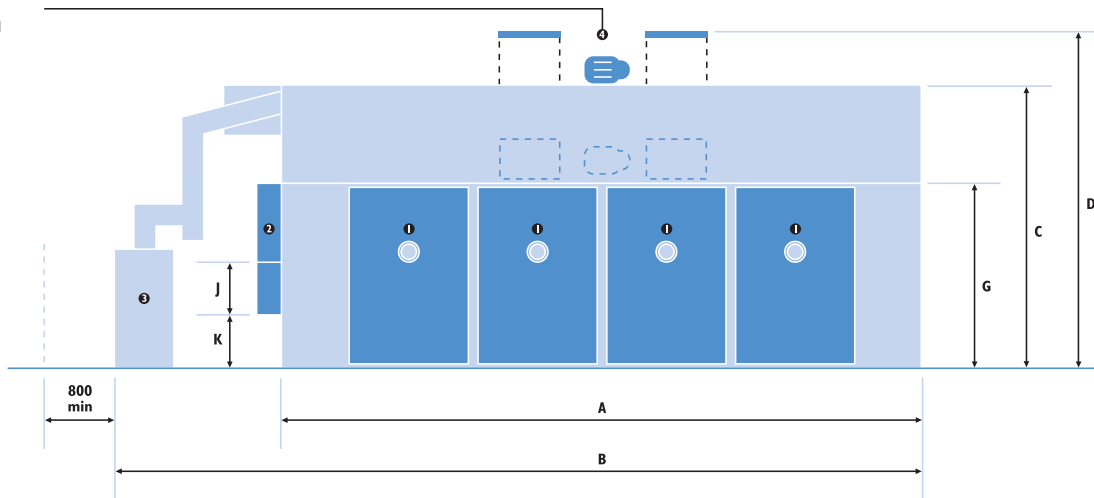
AFOS AK Kiln specifications

This item can be mounted outside the production area if required



Plan

Please note that if overall height is critical the access panels and fan motor can be mounted on the front fascia



Elevation

- Doors
- ② Control Box
 - ③ Smoke production unit
 - ④ Fan and access panels

*For Total kw output
Hot smoke = M + P
Cold smoke = M + N

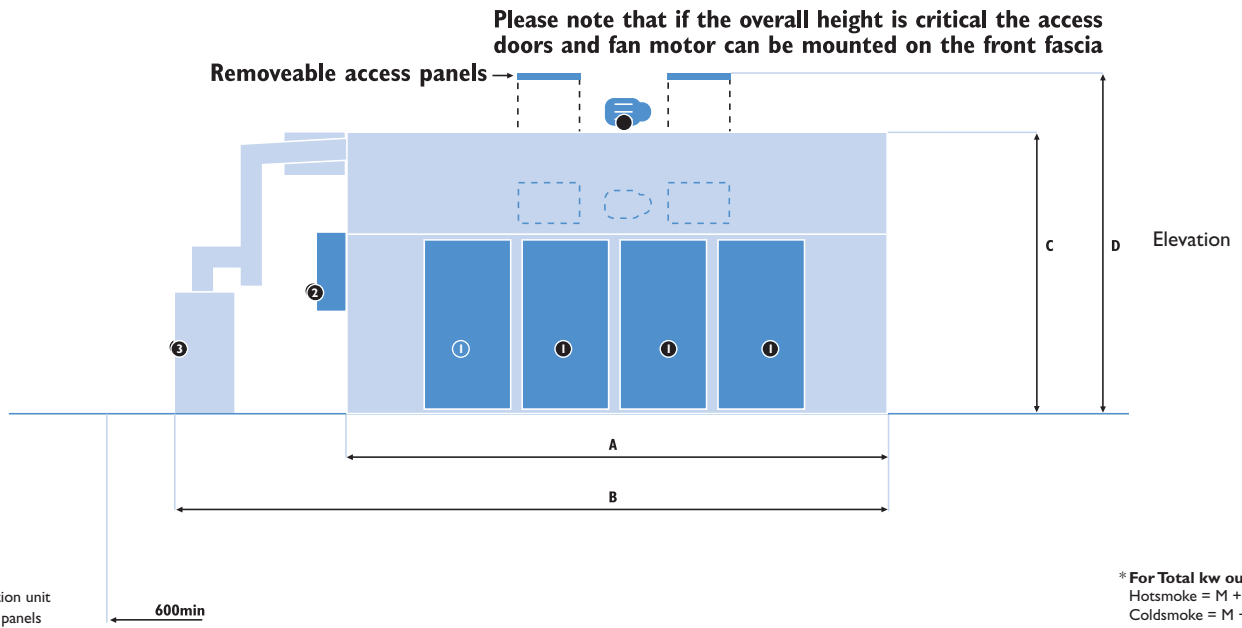
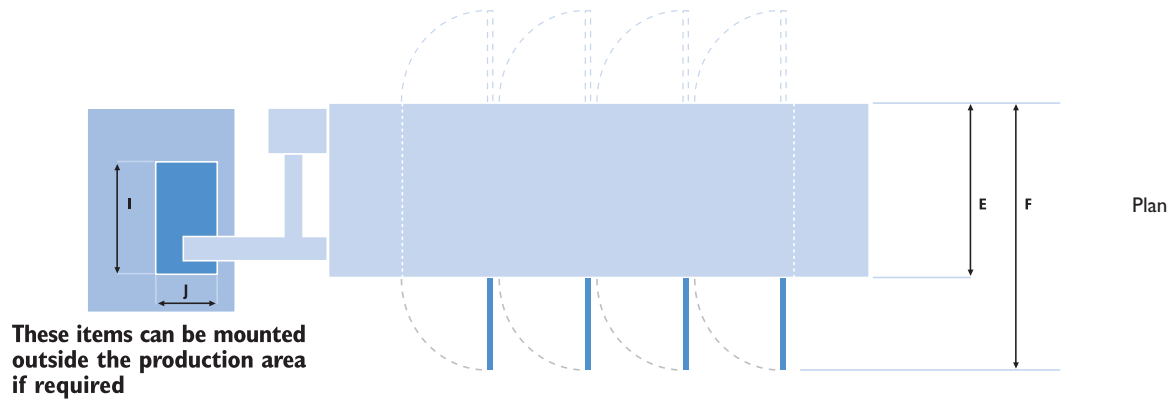
Model	Capacity			Overall Dimensions							Smoke Production Unit			Control Box		Flue Ø (mm)	Power Requirements*		
	Doors	Trolleys	Trays	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	I (mm)	number of units	J (mm)	K (mm)		Fans & Smoke Generator M (kw)	COLD SMOKE electric/water/ steam N (kw)	HOT SMOKE electric/steam P (kw)
AK8/240	4	8	480	7250	9140	3210	3810	2150	3500	2110	1260	675	2	590	600	610	20	84	180
AK6/180	3	6	360	5700	7590	3110	3710	2150	3500	2110	1260	675	1	590	600	560	19	66	132
AK4/120	2	4	240	4150	6040	3010	3610	2150	3500	2110	1260	675	1	590	600	480	13	42	90
AK2/60	1	2	120	2600	4490	2920	3520	2150	3500	2110	1260	675	1	590	600	406	11	22	41

Model	White Fish fillets on banjoes (450gm)	Salmon fillets on trays (1000gm)	Trout on speats (200gm)	Kippers on trays (150gm)	Boneless Herring on trays (100gm)	Mackerel fillets on trays (100gm)	Eels on speats (800gm)
AK8/240	1200 Kg	2750 Kg	2000 Kg	1440 Kg	1360 Kg	2000 Kg	2000 Kg
AK6/180	900 Kg	2040 Kg	1500 Kg	1080 Kg	1020 Kg	1500 Kg	1500 Kg
AK4/120	600 Kg	1360 Kg	1000 Kg	720 Kg	680 Kg	1000 Kg	1000 Kg
AK2/60	300 Kg	680 Kg	500 Kg	360 Kg	340 Kg	500 Kg	500 Kg



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AFOS HT Kiln specifications



* For Total kw output
Hot smoke = M + P
Cold smoke = M + N

Model	Capacity			Weight (kg)	Overall Dimensions							Flue Ø (mm)	Power Requirements*		
	Doors	Trolleys	Trays		A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	I x J (mm)		Fans & Smoke Generator (kw)	COLD SMOKE electric/water/ steam (kw)	HOT SMOKE electric/steam (kw)
200/205M2	4	8	216	7440	7442	10655	3560	4230	2270	3700	1260x675(x2)	660	19	72	168
120/144M2	4	6	200	5880	6223	6113	3156	3626	2140	3380	1260x675	483	11	48	114
60/72M2	2	4	100	4880	3734	5824	2671	3641	2140	3380	1260x675	406	9	21	54
30/36M2	1	2	50	1880	2135	4076	2760	3380	2140	3380	1260x675	406	8	15	27
25/29M2	1	2	40	1500	2135	4076	2590	3030	2140	3380	1260x675	305	8	12	21
15/18M2	1	1	25	1000	2025	3580	2760	3430	1135	237	1260x675	305	4	12	18

Model	White Fish fillets on banjoes (450gm)	Salmon fillets on trays (1000gm)	Trout on speats (200gm)	Kippers on trays (150gm)	Boneless Herring on trays (100gm)	Mackerel fillets on trays (100gm)	Eels on speats (800gm)
200/205M2	900kg	2200kg	2000kg	1300kg	1200kg	1750kg	2000kg
120/144M2	800kg	1500kg	1360kg	640kg	800kg	1160kg	1360kg
60/72M2	400kg	600kg	680kg	420kg	400kg	580kg	580kg
30/36M2	200kg	400kg	340kg	210kg	200kg	290kg	340kg
25/29M2	160kg	320kg	260kg	170kg	160kg	230kg	280kg
15/18M2	100kg	200kg	170kg	105kg	100kg	145kg	170kg



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