FM4

Enhance your menu at a very cost effective price.

Cold smoking is the recommended way to produce great tasting, high quality smoked food. There are 3 stages in the smoking process - salting, drying and smoking. The smoking is done at a low temperature to eliminate excess water without drying out the product or turning it crispy. Smoke is produced by slow burning oak sawdust and then cooling in the smoking chamber to provide even coverage of smoke. Use natural sawdust, preferably oak, for the best results. The FM4 is the perfect smoking chamber for your meats (duck breast, filet mignon, sausages, bacon, ham etc) and for your fish (salmon, trout, eel, herring etc). The FM4 can be used without the shelf for ham joint for example or using the shelf as a second smoking level.

Features: heating element with timer, removable shelf, oak sawdust

Weight	**14kg**
Dimensions (mm)	**715 x 415 x 230**
Power	**0.5Kw**
Shelf Area (mm)	**600 x 400 + 545 x 340**
Price	**£925.00**