



Enviro-Pak

Food processing ovens, smokers and dryers

MAX-PAK SERIES



"FOR ROASTING OR SMOKING, I CAN DEPEND UPON OUR MAX-PAK UNITS FOR A SUPERIOR PRODUCT."

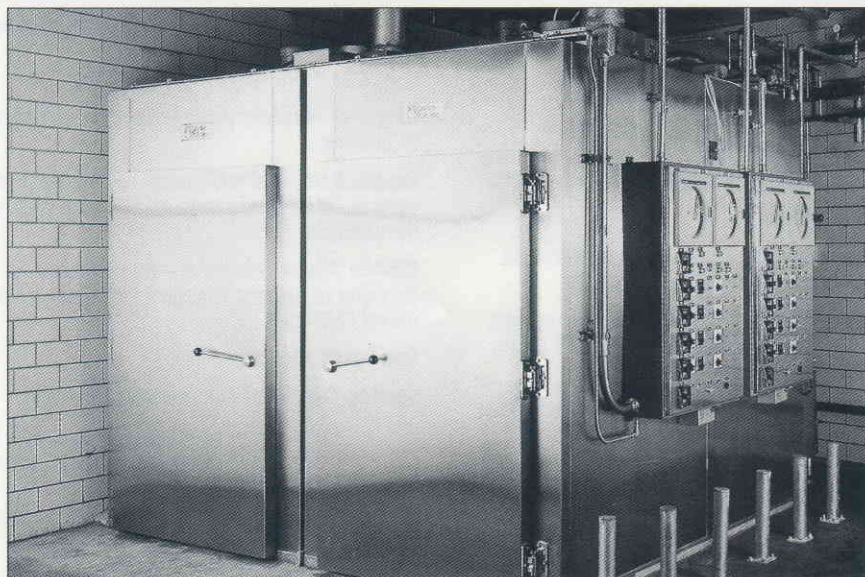
*—Greg Nazarian, Owner
LEVONIAN BROTHERS MEAT CO.
Troy, New York*

Levonian Brothers purchased two **Max-Pak** units to produce a unique roast beef. The company has since expanded their line into sausages, hams and other items.

The **Max-Pak** series offers a range of single, double and triple truck capacities, up to 3,600 pounds of product in a load.

The **Max Pak Jr.** models (CVU-650E and CVU-1300E) are ideal for small meat processors, sausage kitchens, delis, poultry and seafood markets, test kitchens...any operation seeking ultimate quality in limited quantities.

Style and construction of all **Max-Pak** units have just been updated for ultimate control of temperature, time, humidity and color... which can be implemented with our new **Micro-Pak** microprocessor completely automatic control system...available on all models.



CVU-2400E Max-Pak oven offers 2,400 lb. capacity in a compact space. Two ovens are shown at Queen City Sausage Company, Cincinnati, Ohio.

SMOKE, COOK, BAKE, DRY, STEAM OR ROAST A FULL VARIETY OF FOODS WITH VERSATILE ENVIRO-PAK OVENS

MAX-PAK FORCED AIR OVEN SERIES

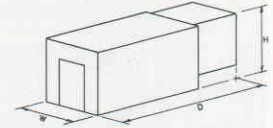
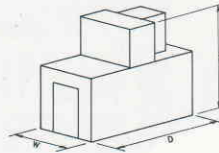
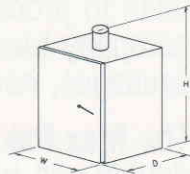
- Capacities from 650 to 3,600 pound loads
- Two and three truck models available in electric, gas or steam heat (CVU-1300 in electric only)
- Back-mounted air heaters available to meet height limitations on two and three truck ovens
- Save precious space without sacrificing volume
- No matter which style you choose, you will find the best cook time, color and uniformity in a full-size cabinet-style smokeoven

With any other smokeoven, you may see only a few of these features...

- All stainless steel construction with welded seams
- Oscillating airflow for temperature uniformity
- 24-28 air changes per minute
- Built-in product shower system
- Built-in wash-rinse piping/nozzle system
- Built-in floor drain
- Built-in truck ramp
- Stainless steel smoketruck(s) included
- Accepts full size 42" smokesticks

With Enviro-Pak, you get them all!

SPECIFICATIONS



	Model	Dimensions			Approx. Floor Space Required*	Truck Sizes/Quantity	Electrical	Heating Capa.	Blow. HP	Shipping Weight
		53''w	56''d	98''h						
MAX-PAK Jr.	CVU-650E	53''w	56''d	98''h	4'6''w x 8'd	33''w x 46''d x 66''h (1)	208/240/480V 3 Ph/60 Hz	21kw	3	2,000 lbs.
	CVU-1300E	53''w	100''d	98''h	4'6''w x 12'd	33''w x 46''d x 66''h (2)	208/240/480V 3 Ph/60 Hz	42kw	6	3,000 lbs.
TOP MOUNT AIR HEATER	CVU-1200E	60''w	64''d	100''h	5 1/2'w x 9'6''d	38''w x 46''d x 75''h (1)	208/240/480V 3 Ph/60 Hz	27kw	5	2,200 lbs.
	CVU-2400E	60''w	114''d	100''h	5 1/2'w x 13'd	38''w x 46''d x 75''h (2)	208/240/480V 3 Ph/60 Hz	54kw	10	3,600 lbs.
	CVU-2400G	60''w	114''d	142''h	5 1/2'w x 13'd	38''w x 46''d x 75''h (2)	208/240/480V 3 Ph/60 Hz	200,000 BTUH	10	4,400 lbs.
	CVU-3600E	60''w	158''d	148''h	5 1/2'w x 16'd	38''w x 46''d x 75''h (3)	208/240/480V 3 Ph/60 Hz	81kw	15	5,000 lbs.
	CVU-3600G	60''w	158''d	148''h	5 1/2'w x 20'd	38''w x 46''d x 75''h (3)	208/240/480V 3 Ph/60 Hz	400,000 BTUH	15	5,000 lbs.
BACK MOUNT AIR HEATER	CVU-2400E	60''w	158''d	110''h	5 1/2'w x 15'6''d	38''w x 46''d x 75''h (2)	208/240/480V 3 Ph/60 Hz	54kw	10	4,400 lbs.
	CVU-2400G	60''w	158''d	129''h	5 1/2'w x 15'6''d	38''w x 46''d x 75''h (2)	208/240/480V 3 Ph/60 Hz	200,000 BTUH	10	4,400 lbs.
	CVU-3600E	60''w	208''d	110''h	5 1/2'w x 21'd	38''w x 46''d x 75''h (3)	208/240/480V 3 Ph/60 Hz	81kw	15	5,000 lbs.
	CVU-3600G	60''w	208''d	129''h	5 1/2'w x 21'd	38''w x 46''d x 75''h (3)	208/240/480V 3 Ph/60 Hz	400,000 BTUH	15	5,000 lbs.

*Does not include area for servicing or local fire and electrical code requirements. Floor area dimensions do not include space requirements for control panel.

Specifications subject to change without notice.

OPTIONS AND ACCESSORIES

"Micro-Pak" Control—microprocessor totally automates oven control, accepts unlimited programming, eliminates loss from errors.

Electro-mechanical Backup System

"Enviro-Gen" Smoke Generators—fully automatic units produce natural wood smoke. Hopper-fed, 10 to 30-hour capacity.

"Enviro-Mist" Liquid Smoke Atomizer—all stainless steel system offers more uniform product, easier cleaning, no pollution or fire hazard.

Internal Meat Probe—tells product temperature at a glance. Oven shuts off or sounds alarm automatically when pre-set product temperature is reached. Automatic shower optional.

Single or Multiple Point Recorders—providing a permanent record of cooking.

Smokesticks/Shelves/Trucks—all stainless steel trucks, standard or nesting, five-tier or more; all-stainless shelves available for a variety of products.

Built-in Steam Generator—may be used for steam cooking or for humidity to prevent moisture loss (only available on Max-Pak Jr., model CVU-650).

Two-speed Blowers

Cooling Coils—for cold smoking.

Distributed by more than 60 distributors located throughout the U.S., Canada, Mexico and New Zealand



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