

SMOKED MEAT. PERFECTED.

PERFECT SMOKED FLAVOR. BETTER CONSISTENCY + YIELDS.

Our smokehouses stand alone in the ability to control the location and duration of the breakpoint. This individualized control eliminates hot and cold spots on your truck and provides for a more consistent, even cooking of your product. Customers have reported up to a 6% increase in product yields and a marked increase in product color consistency using our airflow technology. Coupled with the Fusion Tech Smoke Generator, your product will be a customer favorite for taste and intensity.

- Vertical + Horizontal Airflow in 1 Oven
- Up to 6% Increase in Yields
- Up to 30% Increase in Truck Capacity
- Better Product Taste + Coloring



FUSION COOK



CUSTOM SOLUTIONS FOR THE
FOOD PROCESSING INDUSTRY

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