



**Smoke, Cook, Bake, Dry, Steam, Roast or Chill
A Full Variety of Food with Versatile
Enviro-Pak Ovens.**



Thank you for considering Enviro-Pak for your food processing oven needs. We have a variety of models to process almost any product out there. We work with you to design a unit with the features that will best serve your business.

VERTICAL AIRFLOW OVENS

. Mini-Pak Series with capacities of 150 to 1,000 pounds of product.

The Mini-Pak Series of vertical airflow units are a perfect fit for delis, restaurants, grocery stores, small processors and for research and development operations.

. Max-Pak Series with capacities of 500 to 4,800 pounds of product.

The vertical airflow units of the Max-Pak Series are available in electric, steam coil or gas heated options.

HORIZONTAL AIRFLOW OVENS

. Shelf-Pak Series with capacities of 150 to 4,000 pounds of product.

The Shelf-Pak Series has unique side to side reversing horizontal airflow for greater uniformity at higher production. This series is designed for all products that are best processed on screens.

LARGE CAPACITY OVENS

. Ultra-Pak Series with capacities of 4,000 to 30,000 pounds of product.

The Ultra-Pak Series units are available in 4 to 30 truck models. Available in vertical airflow or horizontal airflow. They can be manufactured in batch style, flow through operation and indexed travel. Contact Factory for information.



Conforms to UL 508A. Certified to CSA C22.2No.14.

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VERTICAL AIRFLOW



**Greatest Value for Consistent
Cook Times, Color and
Uniformity**

Capacity/Cook Times

PRODUCT	CASING/ TYPE	MINI-PAK CVU-150	MARTINI CVU-280E	MINI-PAK CVU-350	MINI-PAK CVU-490/500	MAX-PAK CVU-650	MAX-PAK CVU-1200E	Cook Times**
Bone-In Ham	16-18 Pounds	120-150	280	350	550	657	1,200	9-12 Hours
Boneless Ham	12 Pounds	180	320	400	600	725	1,300	6-8 Hours
Bacon	8-10 Pounds	150	300	375	475	575	900	4-5 Hours
Sausage (Smoked)	Natural 35-38 mm	50-60	140	175	250	325	600	2.25-3 Hours
Sausage (Cooked/Smoked)	Artificial 2.5" Diameter	200	360	450	600	675	1,300	4-5 Hours
Wieners		40	100	125	175	225	450	1.25 Hours
Pastrami	5-7 Pounds	100-125	240	300	400	525	900	4-5 Hours
Beef Jerky (Also see Horizontal Sheet)	Natural 1/4" Thick	20	40	50	75	90	130	4 Hours
Large Bologna	8 Pounds	200	120	450	575	700	1,300	5-6 Hours
Loaf Items	3 Pounds	80-100	240	300	500	650	1,000	6 Hours
Turkey	8-10 Pounds	120-150	280	350	500	650	1,000	5-6 Hours
Roast Beef	10-12 Lbs.	120-150	280	350	500	750	1,200	5-6 Hours
Snack Stick	18-19 mm	40-50	100	125	225	275	550	Varies
Corned Beef	5-7 Pounds	100-120	240	300	400	575	1,000	4-5 Hours
Salmon	Sides	35-50	120	150	225	260	480	5.5 Hours (3 Hours for Smoke Only)
Salmon	Chunks	25-35	72	90	135	160	300	5.5 Hours

Shown in Pounds per Truck. Pounds per truck may vary due to the style of truck, size and length of casing and method of hanging.

Cook times vary due to cures, internal temperature desired and smoke color desired.

Enviro-Pak accepts no responsibility for any of these variables.

MINI-PAK CONSTANT



AIRFLOW OVENS

Mini-Pak Series with capacities of 150 to 1,000 pounds of product.

The Mini-Pak Series of vertical airflow units are a perfect fit for delis, restaurants, grocery stores, small processors and for research and development operations.



- This series of ovens are smaller and lower in cost than our larger units, which makes them ideal for the smaller processors.
- The Mini-Pak Series of ovens provides unmatched versatility for hams, bacon, roast beef, prime rib, pastrami, turkey, chicken, sausage and fish.
- All models are electric heated.
- Fully welded 16 gauge stainless steel interior and exterior.
- Constant and balanced airflow
- All models have high volume blowers for more than 20 air changes per minute (oven empty)
- Standard temperature range of 100°F to 250°F
- The PLC control system offers ease of use, intuitive menu system, remote access, cook schedules and many more features.

Mini-Pak Series Specifications

Model	Dimensions	Truck Sizes
CVU-200E	42.5"w X 51"d X 70"h	21.5"w X 27.25"d X 37"h
CVU-280E	60"w X 48"d X 80"h	27"w X 29"d X 49.5"h
CVU-350E-HL	44"w X 54.5"d X 80"h	
CVU-350E-T	44"w X 54.5"d X 80"h	31.75"w X 36"d X 58"h
CVU-490E	47"w X 59"d X 90"h	33"w X 40.25"d X 75"h
CVU-980E	47"w X 99.5"d X 94"h	33"w X 40.25"d X 64.75"h

Voltages: 208V/1PH/60HZ, 240V/1PH/60HZ, 480V/3Ph/60HZ
Other voltages are available. Additional charges may apply.

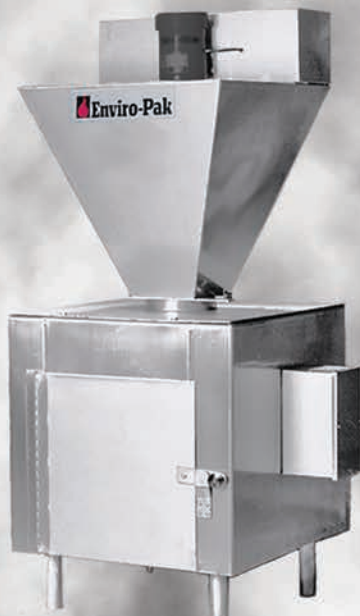
Built-In:

- Product Shower System
- Floor Drain
- Load Ramp (not included on Handload model)

Optional:

- Steam Generator
- Cold Smoking Equipment
- Inflatable Door Gasket with Flat Floor
- In-duct Wash/Rinse System
- Natural Wood Smoke Generator
- Stainless Steel Screens – Regular or Heavy-Duty
- Teflon Screen Overlays
- Heavy-Duty Smokesticks
- Additional Stainless Steel Shelftrucks

Included: Ten Stainless Steel Smokesticks (Twenty with the CVU-980E)
One Stainless Steel Shelftruck (Two with the CVU-980E)



MAX-PAK OSCILLATING



AIRFLOW OVENS

Max-Pak Series with capacities of 500 to 4,800 pounds of product.

The vertical airflow units of the Max-Pak Series are available in electric, steam coil or gas heated options.



- This series of ovens are available in one, two, three and four truck capacities in an in-line configuration.
- Ovens can be "low-profile" design or with a back or top mounted air heater.
- Adding a rear door for flow-through design is also available.
- Standard temperature range is 100°F to 250°F. High temperature of 350°F and 450°F are available.
- 24 to 28 air changes per minute. The greater airflow makes this series of ovens good "dryers" as well as ovens.
- Fully welded 16 gauge stainless steel interior and exterior.
- This series of ovens also uses the PLC control system that offers ease of use, intuitive menu system, remote access, cook schedules and many more features.

Max-Pak Series Specifications

Model	Dimensions	Truck Sizes
CVU-500E	48"w X 47"d X 96"h	33"w X 40.25"d X 64.75"h
CVU-1000E	48"w X 100"d X 98"h	33"w X 40.25"d X 64.75"h
CVU-650E	53"w X 65"d X 102"h	36"w X 44.75"d X 64.75"h
CVU-1300E	53"w X 100"d X 102"h	36"w X 44.75"d X 64.75"h
CVU-1300G	53"w X 100"d X 117"h	36"w X 44.75"d X 64.75"h
CVU-1300S	53"w X 100"d X 117"h	36"w X 44.75"d X 64.75"h
CVU-1200E	66"w X 64"d X 112"h	39"w X 45.5"d X 75"h
CVU-1200G	66"w X 64"d X 127"h	39"w X 45.5"d X 75"h
CVU-1200S	66"w X 64"d X 127"h	39"w X 45.5"d X 75"h
CVU-2400E	66"w X 114"d X 115"h	39"w X 45.5"d X 75"h
CVU-2400G	66"w X 114"d X 129"h	39"w X 45.5"d X 75"h
CVU-2400S	66"w X 114"d X 129"h	39"w X 45.5"d X 75"h
CVU-3600E	66"w X 158"d X 121"h	39"w X 45.5"d X 75"h
CVU-3600G	66"w X 158"d X 142"h	39"w X 45.5"d X 75"h
CVU-3600S	66"w X 158"d X 142"h	39"w X 45.5"d X 75"h
CVU-4E	66"w X 198"d X 121"h	39"w X 45.5"d X 75"h
CVU-4G	66"w X 198"d X 142"h	39"w X 45.5"d X 75"h
CVU-4S	66"w X 198"d X 142"h	39"w X 45.5"d X 75"h

Built-In:

- Product Shower System
- Floor Drain
- Wash/Rinse Piping/Nozzle System

Optional:

- Steam Generator
- Cold Smoking Equipment
- Pneumatic Door Gaskets
- Rear Door for Flow Through Operation
- Natural Wood Smoke Generator
- Liquid Smoke System
- Stainless Steel Screens – Regular or Heavy-Duty
- Teflon Screen Overlays
- Heavy-Duty Smokesticks
- Additional Stainless Steel Shelftrucks



HORIZONTAL AIRFLOW



**Maximum Production with
Maximum Uniformity,
Versatility and Control**

Capacity/Cook Times

PRODUCT	TYPE	CHU-150	CHU-350	CHU-500	CHU-1000	Cook Times**
Pastrami (5-7 Pounds)	Natural	100	300	450	900	4-5 Hours
Meat Loaf (3 Pounds)	Natural	100	300	500	1,000	6 Hours
Turkey (8-10 Pounds)	Natural	125	350	500	1,000	5-6 Hours
Chicken (Whole)	Natural	120	275	450	900	3 - 3.5 Hours
Chicken Pieces	Natural	100	225	400	800	2.5 - 3 Hours
Corned Beef (5 Pounds)	Natural	100	300	450	900	4 - 5 Hours
Meatballs (1 Ounce)	Natural	130	300	500	1,000	2 - 2.5 Hours
Sausage (35 mm)	Smoked	75	175	300	600	2.5 Hours
Bone In Ham	Natural	100	350	550	1,000	9 - 12 Hours
Boneless Ham	Natural	150	400	600	1,100	6 - 8 Hours
Bacon	Natural	125	375	500	1,000	4 - 5 Hours
Wieners	Natural	50	125	200	400	1.25 Hours

Shown in Pounds per Truck. Pounds per truck may vary due to the style of truck, size and length of casing and method of hanging.

Cook times vary due to cures, internal temperature desired and smoke color desired.

Enviro-Pak accepts no responsibility for any of these variables.

Capacity/Cook Times

PRODUCT	TYPE	CHU-150	CHU-350	CHU-500	CHU-1000	Cook Times**
Salmon Jerky	Chopped & Formed	40	85	120	240	3 Hours
Tuna Jerky	Natural	40	85	120	240	3 Hours
Trout Jerky	Chopped & Formed	40	85	120	240	3 Hours
Salmon - Whole Sides	Natural	100	300	450	900	5.5 Hours
Salmon - Chunks	Natural	75	200	375	560	5.5 Hours
Salmon Sides (Cold Smoke)	Natural	100	300	450	900	12 Hours
Turkey (Breast)	Formed	200	350	550	1,000	5-6 Hours
Turkey (Parts)	Natural	100	175	275	500	3 Hours
Beef Jerky (1/8")	Chopped & Formed	30	70	115	225	3 Hours
Beef Jerky (1/8" - 1/4")	Natural	40	90	150	300	3.5 Hours
Beef Jerky (1/2" - 5/8")	Natural	60	125	225	450	4.5 - 5 Hours
Kipperd Beef (5/8" - 3/4")	Natural	90	190	340	650	5.5 Hours

Shown in Pounds per Truck. Pounds per truck may vary due to the style of truck, size and length of casing and method of hanging.

Cook times vary due to cures, internal temperature desired and smoke color desired.

Enviro-Pak accepts no responsibility for any of these variables.

SHELF-PAK REVERSING



HORIZONTAL AIRFLOW OVENS

Shelf-Pak Series with capacities of 150 to 4,000 pounds of product.

The Shelf-Pak Series has unique side to side reversing horizontal airflow for greater uniformity at higher production. This series is designed for all products that are best processed on screens.



- This series of ovens is available in one, two, three and four truck capacities.
- 34 to 36 air changes per minute with greater exhaust capabilities.
- Many of the ovens in this series are available in electric, gas or steam heat.
- Standard temperature range is 100°F to 250°F. High temperature of 350°F and 450°F are available.
- Capacities of 150 to 4,000 pound loads.
- Fully welded 16 gauge stainless steel interior and exterior.
- This series of ovens also uses the PLC control system that offers ease of use, intuitive menu system, remote access, cook schedules and many more features.

Shelf-Pak Series Specifications

<u>Model</u>	<u>Dimensions</u>	<u>Truck Sizes</u>
CHU-150E	44"w X 55"d X 77"h	23.5"w X 26"d X 39"h
CHU-350E	53"w X 66"d X 87"h	31.75"w X 36"d X 48"h
CHU-500E	60"w X 72"d X 101"h	36"w X 45"d X 57"h
CHU-1000E	76"w X 66"d X 130.5"h	44"w X 45"d X 73"h
CHU-1000G	76"w X 66"d X 130.5"h	44"w X 45"d X 73"h
CHU-1000S	76"w X 66"d X 130.5"h	44"w X 45"d X 73"h
CHU-2000E	76"w X 116"d X 130.5"h	44"w X 45"d X 73"h
CHU-2000G	76"w X 116"d X 139"h	44"w X 45"d X 73"h
CHU-2000S	76"w X 116"d X 139"h	44"w X 45"d X 73"h
CHU-3000E	76" w X 166"d X 130.5"h	44"w X 45"d X 73"h
CHU-3000G	76"w X 166"d X 139"h	44"w X 45"d X 73"h
CHU-3000S	76"w X 166"d X 139"h	44"w X 45"d X 73"h
CHU-4E	76"w X 204"d X 130.5"h	44"w X 45"d X 73"h
CHU-4G	76"w X 204"d X 139"h	44"w X 45"d X 73"h
CHU-4S	76"w X 204"d X 139"h	44"w X 45"d X 73"h

Built-In:

- Floor Drain
- Wash/Rinse Piping/Nozzle System

Optional:

- Steam Generator
- Cold Smoking Equipment
- Pneumatic Door Gaskets
- Rear Door for Flow Through Operation
- Natural Wood Smoke Generator
- Liquid Smoke System
- Stainless Steel Screens – Regular or Heavy-Duty
- Teflon Screen Overlays
- Heavy-Duty Smokesticks
- Additional Stainless Steel Shelftrucks

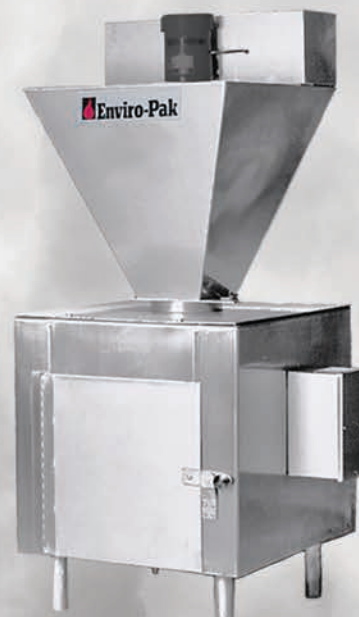


SMOKE GENERATORS

Smoke is an additive to your thermal processing of meat, fish and poultry, just as is salt, sugars and spices. It plays one of the most important roles in the appeal of the product and is definitely the most visible one.



Wet Sawdust Type Smoke Generator



Dry Sawdust Smoke Generator

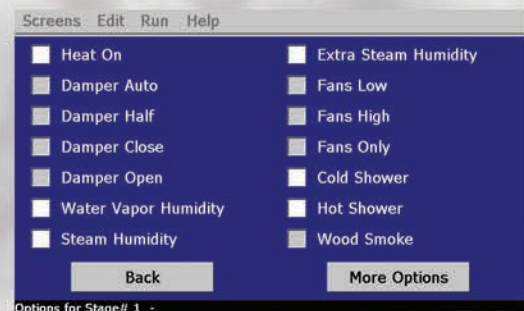
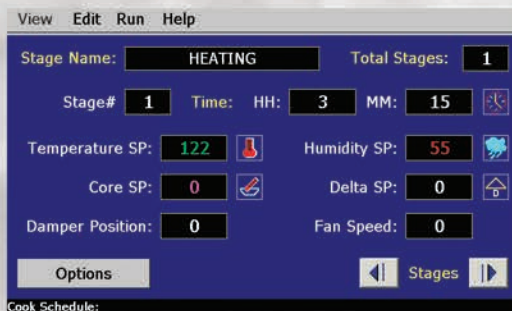
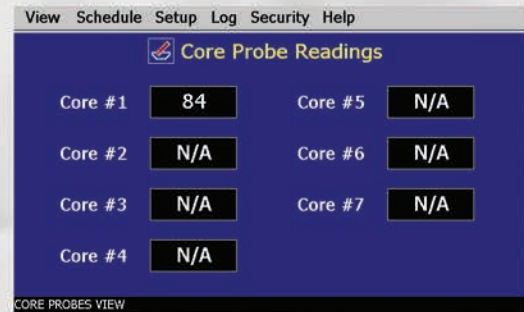
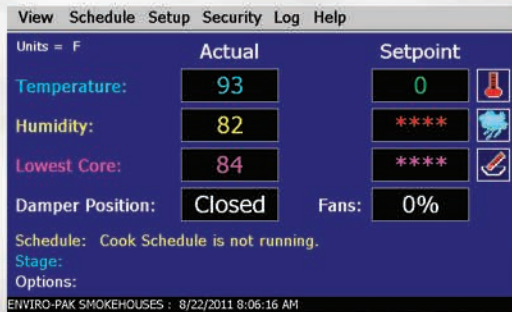
- The dry sawdust smoke generator has a distinct metal separation between the hopper and the smoke chamber. It's capacity allows its use on up to a two truck smokeoven.
- The best quality smoke is produced by the natural glow of wood particles. To have wood particles glow without excessive heat, the sawdust must be moist and the amount of oxygen available controlled. Wet sawdust smoke generators provide huge amounts of smoke. The concentration of smoke per cubic foot of air has a direct effect on the process. It can reduce overall process time considerably.



- The Red Arrow equipment line uses only the highest quality component parts that have been proven through years of operation.
- Due to diverse processing needs, Red Arrow offers several different nozzle assemblies. Depending on the type of nozzle and nozzle tip, the atomized smoke cloud can be adjusted to achieve uniform and consistent coverage of your products.

CONTROL SYSTEM

Enviro-Pak's MP-2500 PLC system is a control system that offers ease of use with an intuitive menu system, embedded data logging, cook schedules, trend views, web page information, remote access and many more features.



- The MP-2500 is offered with all Enviro-Pak units and can also be purchased as a separate retrofit system for your existing equipment.
- You can enter an unlimited number of Cook Schedules in the MP-2500 system. Each cook schedule can contain up to 99 stages. Using the simple entry screens, the user can control the oven functions so their products turn out the way they want them to.
- The FTP Data Back Up allows the user to configure the automatic back up of all data files in the MP-2500's memory to a designated FTP site.
- The MP-2500 system e-mail server has the ability to send alarm messages to the users e-mail and SMS text messages. Whenever an alarm occurs, the MP-2500 will send an alert to the programmed addresses.
- The system offers "view anywhere" capability with a network connection as a standard feature. Remote access via the MP-2500 embedded VNC server. User can control the touchscreen remotely from a PC or Smartphone. MP-2500 Web Page to show the complete system status.



Enviro-Pak is a family owned and operated company located just outside of Portland, Oregon. We manufacture ovens, smokehouses, chillers, steam cabinets, dryers, pasteurization units and smoke generators. Our sales and service area is worldwide.

Enviro-Pak's management team began manufacturing food processing ovens in the early 1960's. Prior to that time, they had been building industrial ovens and environmental chambers. This provided them with the proper engineering, manufacturing background and experience to quickly enter the food processing oven field.

Our focus has been on the meat, poultry and seafood sectors; however, because of the versatility of our equipment, it finds them being applied to a variety of products in different industries:

- . Pet Foods and Pet Treats
- . Fruits and Vegetables
- . Drying applications such as bones, pigs' ears, fruit leathers, herbs, etc.

We offer the most efficient and user friendly equipment on the market. With our customizable designs, we can provide the customer with the unit that best fits their needs.

Our knowledgeable sales staff, trained installers and experienced support personnel are here for you before, during and after the sale.

We look forward to hearing from you!

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