

EEL SMOKEHOUSES
WEIGHING COMPONENTS (SALT, PEPPER, CLOVE POWDER, ETC.) OF A SPICE MIXTURE FOR SMOKING

SCHOOL BALANCES | KERN EMB

Salting a fish and seasoning it with pepper, clove powder, crushed juniper berries, chili powder, etc. are important prerequisites for preparing a good smoked fish. These spices are finely weighed while adhering to the recipe so that the smoked food always has the same standard. Tradition and consistency in the quality of the product are crucial for customer satisfaction.



Model	Weighing capacity	Readability	Weighing surface (d)	Price
EMB 1000-2	1000 g	0.01 g	150 mm	€ 220.-
Suitable Accessories: <ul style="list-style-type: none">• DAkkS calibration certificate 963-127 - 963-127 - €103.-				



<https://partner.kern-sohn.com/Segment/B00D4>

* DAkkS calibrations are also possible on site
All prices are net, valid until 13.11.2025 plus shipping cost

Personal consultation from our product specialist:



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