



NIGERIA

THE SMOKING KILN TECHNOLOGY FOR FISH PROCESSING

The improved fish smoking kiln which was designed within the framework of the project "development of effective technologies for fish smoking" supported by WAAPP is for drying and smoking of any kind of fish.

This equipment comprises four compartments: a smoking chamber, a fan for uniform distribution of the heat and smoke, a thermometer for temperature control, a chimney to remove moisture as well as damper to filter smoke and reducing the content of fish carbon dioxide (CO₂). The entire machine is powered by a solar panel.

The improved fish smoking kiln for drying and smoking of fish uses other sources of combustion such as charcoal or firewood.

The smoking kiln has the merit of cooking and smoking in four hours compared to at least four days for traditional smoking kiln and has a production capacity of about 60 medium sized fish.

SEE THE DOCUMENTARY FILM



<https://www.youtube.com/watch?v=tSGKGMsitGY>