

# Model: SC-300 (208 or 240v models)

### **Electric Woodchip-Burning Stationary Rack Smoker**

### **Approximate Smoker Capacities**

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

Standard Max.

Pork Butts (8-10 lbs)(3.6 - 4.5 kg) each.........30 pieces 30 (5 racks)

St. Louis Ribs (2.75 lbs)(1.2 kg) each..........25 pieces 50 (10 racks)

w/Optional vertical rib racks....................65 pieces 65 (5 racks)

Whole Chicken (3-4 lbs)(1.4 - 1.8 kg) each.....40 pieces 56 (7 racks)

Beef Brisket (12-15 lbs)(5.4 - 6.8 kg) each.....10 pieces 14 (7 racks)



(20) rack slides, 1 1/2" (38mm) spacing 16.25 ft<sup>2</sup> (1.51 m<sup>2</sup>) standard cooking surface (5 racks)

## Standard Features:

- 304 series stainless steel construction; exterior and interior.
- Mineral wool insulated cabinet.
- Front locking swivel casters and rear non-locking swivel casters.
- Convection fan with 8" (203mm) blower wheel.
- Control with a digital cook and hold thermostat ((80° to 325°F)(27° to 163°C)), allows for selection of cook temperature, cook time, hold temperature and independent control of each smoke element).
- Dual smoker elements and woodchip boxes.
- 4" (102mm) grease drain pan.
- (5) 18" x 26" (457 x 660mm) nickel chrome plated product racks (see illustration above).



CSA C22.2 No 109



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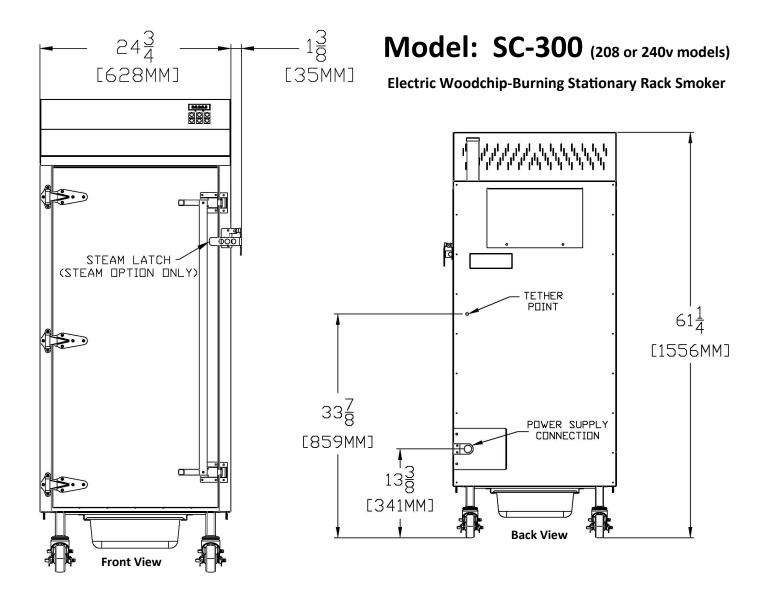
## **Optional Features:**

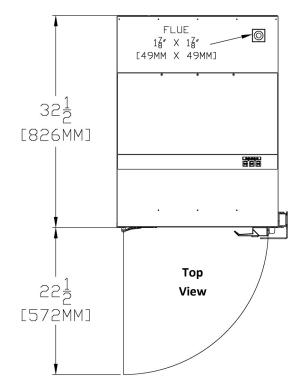
- Right hand door hinge.
- Internal meat probe system. Allows the control to be programmed to cook until the internal temperature of the product reaches the set temperature, instead of cooking for a set cook time.
- Steam system. Steam element replaces one smoke element and a 2 1/2" (64mm) steam pan holds water.
   Steam can be turned on or off, along with turning the smoke element on or off.
- Stainless steel product racks.
- (5) nickel chrome plated vertical rib racks. Replaces the standard product racks. Each vertical rib rack holds 13 slabs of ribs for a total capacity of 65 slabs of ribs.
- Stainless steel vertical rib racks.

REVISED: February 2022 Revision 2
An ongoing program of product improvement may require us to change specifications without notice.

Serial number: C3000055 to Current

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Standard leg locations (center to center) - 19 1/2"W x 27 3/4"D (496 x 704mm)

### **REQUIREMENTS**

#### **ELECTRICAL**

208 volt AC or 240 volt AC

60 hertz, 2 wire (plus ground), 1-phase, 30 amp wiring required Electrical cord not provided

#### **VENTILATION**

The smoker must be vented in accordance with the Owner's Manual and the installation must comply with NFPA® 96 and all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

WEIGHT - 300 lbs. (136 kg) - Standard smoker

SHIPPING (crated) - 380 lbs. (172 kg), Class 100 27"L x 37"W x 67"H (686 x 940 x 1702mm)