

Model: SC-300 (230v 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

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

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

W/Optional vertical rib racks...................65 pieces

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

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 ft² (1.51 m²) 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).



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

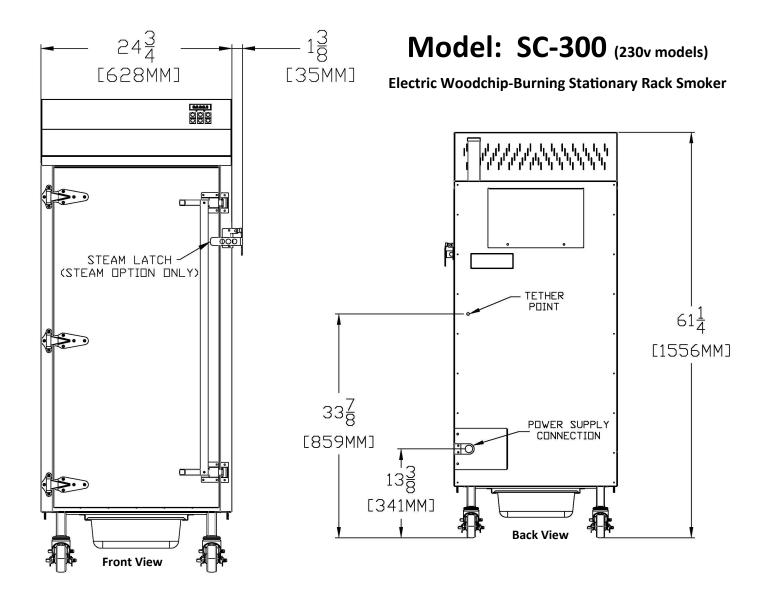
An ongoing program of product improvement may require us to change specifications without notice.

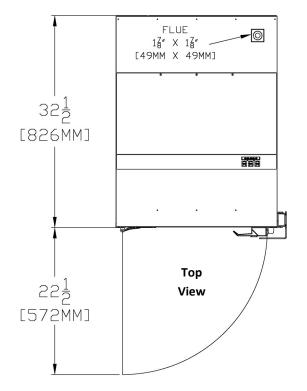
Serial number: C3000055 to Current

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

REQUIREMENTS

ELECTRICAL

230 volt AC

50 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 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) - 450 lbs. (204 kg), Class 100, ISPM-15 compliant 27"L x 37"W x 67"H (686 x 940 x 1702mm)