

Gas-Fired Wood-Burning Rotisserie BBQ Smoker

OWNER'S MANUAL 230 VAC / 50 Hz UNITS



MLR-150 SPX-300 SPK-500 SP-700 MLR-850
(Additional models supported by this manual not pictured: SPK-1000 and SPK-1400)

* Smokers shown on Southern Pride delivery casters

CONGRATULATIONS!

In selecting Southern Pride, you have chosen the finest, most advanced and most fully automatic wood burning barbecue smoker available. With us, “ It’s Simply, a Matter of Pride”.

Please read this Manual carefully prior to installation, operation and maintenance of your Southern Pride smoker. Proper installation, operation, and maintenance are essential for your satisfaction and safe operation.

KEEP THIS MANUAL FOR REFERENCE

NOTE: An Electrical Diagram for this appliance can be found on the inside of the service access panel. This smoker may be operated outdoors.

TABLE OF CONTENTS

| | |
|--|-------|
| Safety Information and Precautions..... | 5 |
| Diagram of Controls & Components..... | 6-7 |
| INSTALLATION | |
| Receiving the Smoker..... | 8 |
| Delivery Location..... | 8 |
| Unloading the Smoker..... | 9 |
| Unpacking the Smoker..... | 9 |
| Site Instructions | 10-11 |
| Electrical Instructions..... | 12 |
| Gas Piping Instructions..... | 13 |
| Gas Connection Instructions | 14 |
| Burner Specification..... | 15 |
| Venting Instructions..... | 16-17 |
| OPERATION | |
| Product Loading Instructions | 18 |
| Firebox Loading Instructions..... | 19 |
| Control Operating Instructions..... | 20 |
| Product Unloading Instructions..... | 21 |
| Ash Removal Instructions..... | 21 |
| Grease Removal Instructions | 22 |
| Wood Storage Instructions | 22 |
| Mobile Smoker Operations..... | 23 |
| Mobile Smoker Electrical Information | 23 |
| Mobile Smoker Warnings..... | 23-25 |
| MAINTENANCE | |
| Daily | 26 |
| Weekly | 26-27 |
| Monthly | 28-29 |
| Quarterly | 29-30 |
| Semi-Annually/Annually..... | 30 |
| As Needed | 31-32 |
| Wiring Diagrams | 33 |
| Replacement Parts List | 34-35 |
| Before You Call For Service..... | 36 |
| Troubleshooting the Gas Burner | 37 |
| Limited Warranty | 38 |

SAFETY INFORMATION AND PRECAUTIONS

This Manual should be considered a permanent part of this smoker. **THE SMOKER MUST BE INSTALLED BY A QUALIFIED SERVICE TECHNICIAN.** All troubleshooting guides, component views and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.



DANGER:

Improper installation, alteration, adjustment, service, or maintenance could result in severe injury, death, or cause property damage. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.



DANGER:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances.

WARNING:

**FOR YOUR SAFETY
IF YOU SMELL GAS.....**

1. Open windows
2. Do not touch electrical switches
3. Extinguish any open flames
4. Immediately call your gas supplier



CAUTION:

Metal parts and surfaces of this smoker become extremely hot when in operation. To avoid burns, always use hand protection when operating the smoker.

WARNING:

**CARBON MONOXIDE
POISONING HAZARD**



Carbon monoxide is a colorless, odorless gas that can kill. Follow these rules to control carbon monoxide.

- Do not use the smoker if in an unvented, enclosed area. Carbon monoxide may accumulate.
- Allow only qualified burner service persons to adjust the burner. Special instruments and training are required.
- Read the owner's manual before using.



WARNING:

ELECTRIC SHOCK HAZARD

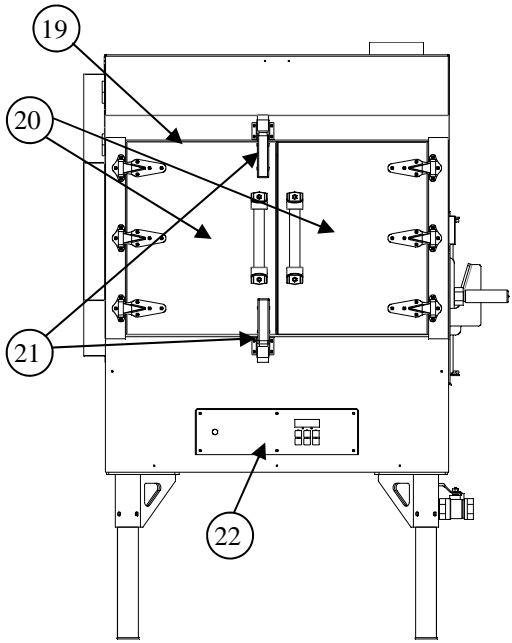
Follow these rules to avoid electric shock.

- Use only a properly grounded circuit.
- Do not spray water directly on electrical components.
- Turn off power before servicing.

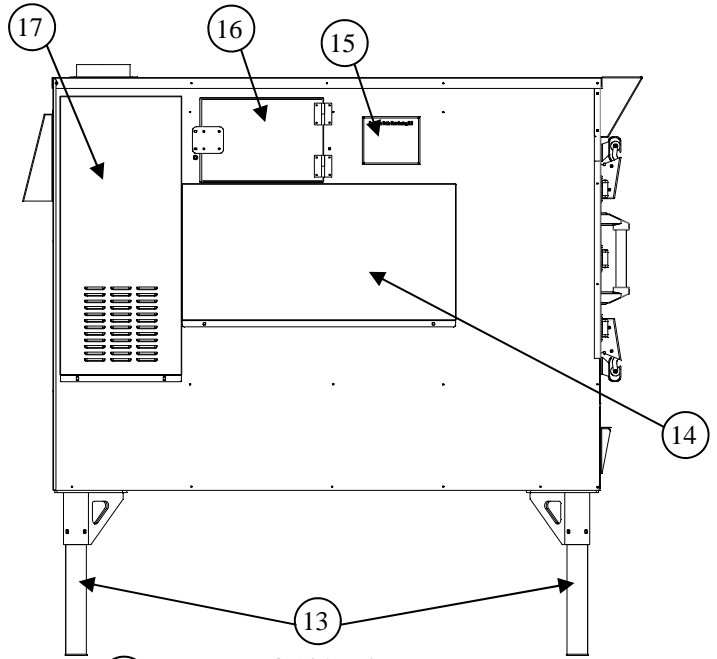
1. **IT IS EXTREMELY IMPORTANT TO FOLLOW THE PRESCRIBED CLEANING INSTRUCTIONS. GREASE OR SOLIDS BUILDUP INSIDE THE SMOKER COULD RESULT IN A FIRE HAZARD.**
2. This smoker is intended for use in commercial facilities where all operators are familiar with the purpose, limitations, and associated hazards of this equipment. The operating instructions and warnings must be read and understood by all operators and users.
3. This manual and all supplied instructions, diagrams, schematics, parts lists, notices and labels must remain with the smoker even if the smoker is sold or moved to another location.
4. The area around the smoker **MUST** be kept clear and free of combustible materials, gasoline and other flammable vapors and liquids.
5. The flow of combustion and ventilating air **MUST NOT** be obstructed from reaching the smoker.
6. The frame of the smoker **MUST** be electrically grounded at all times. See "Electrical instructions".
7. Caution should be used when opening and closing the firebox door. The door is **HOT** during operation.
8. **DO NOT** remove service compartment access panels when smoker is in operation or leave off during operation.
9. Gas burners require the services of a qualified service technician for proper setting and adjustment. If the burner does not appear to be operating properly, **DO NOT ATTEMPT TO ADJUST THE BURNER YOURSELF.**
10. **DO NOT** allow unqualified personnel to perform service work or adjustments on this smoker. Doing so, will **VOID WARRANTY** and could result in a hazardous condition.
11. Ensure new employees, who might operate the smoker, are properly instructed and supervised on the operation and safety information prior to operating the smoker.
12. Ashes removed from the firebox should be stored in a non-combustible container with a sealed lid only. Store ashes in a well ventilated area. **FUMES COULD BE HAZARDOUS.**

DIAGRAM OF CONTROLS AND COMPONENTS

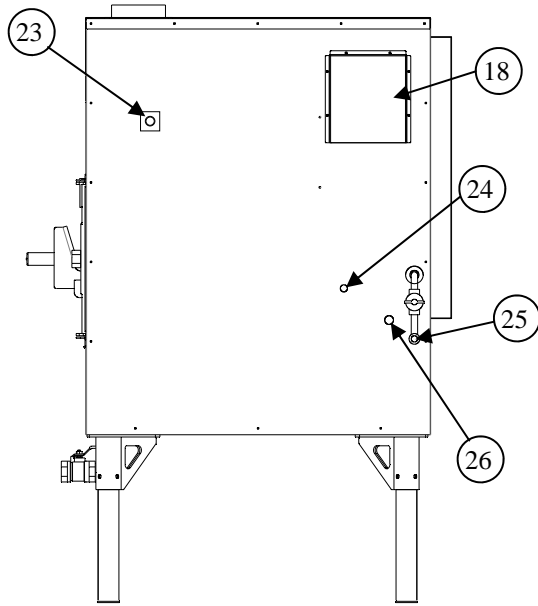
(Model SPX-300 Shown)



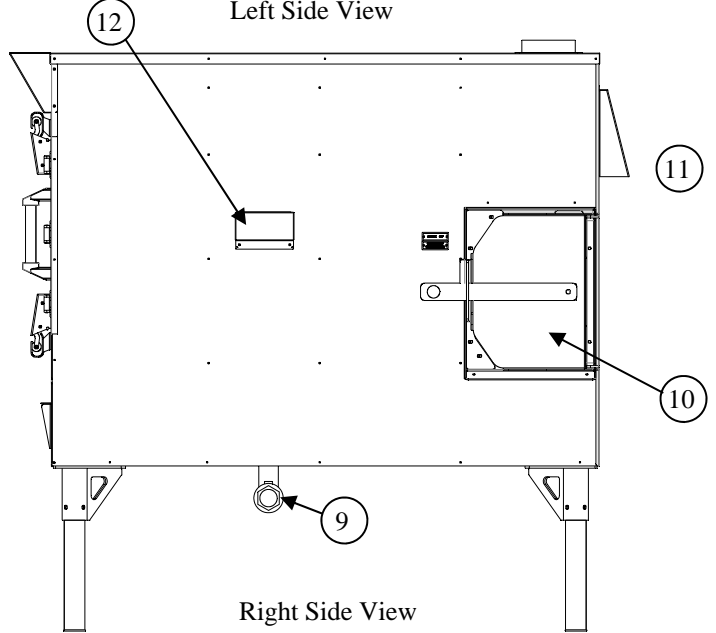
Front View



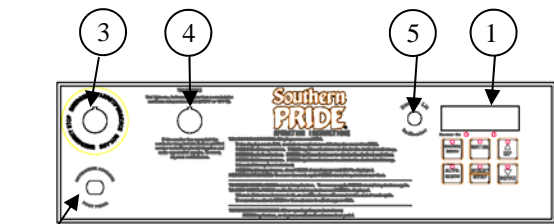
Left Side View



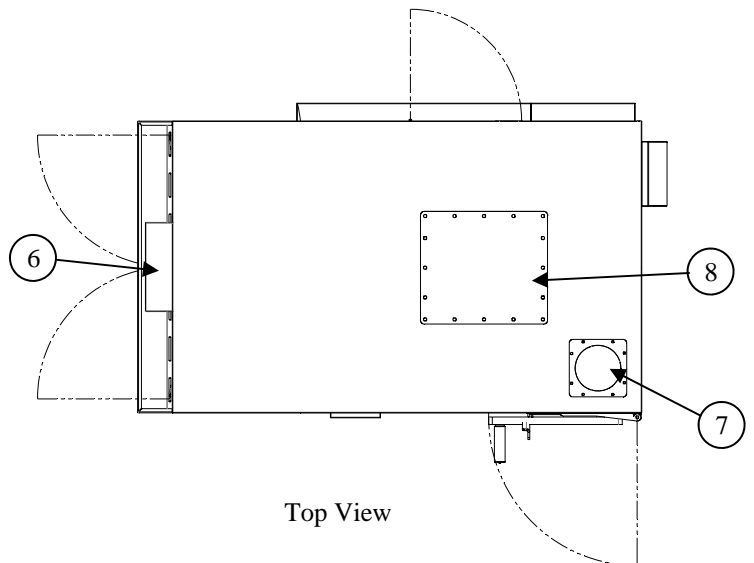
Rear View



Right Side View



Digital Cook & Hold Control



Top View

DIAGRAM OF CONTROL AND COMPONENTS

1. **DIGITAL COOK & HOLD CONTROL** - Provides precise temperature control (60° to 163°C) of the smoker and allows selection of the cook temperature, cook time, and hold temperature.
2. **ROTISSERIE ADVANCE FOOT SWITCH** – Provides hands free operation to advance the rotisserie while loading or unloading product.
3. **EMERGENCY STOP SWITCH** - Shuts incoming power off to the smoker.
4. **HIGH LIMIT RESET** - If the smoker exceeds 400° (204°C) the high limit will trip, shutting the burner off. Once smoker cools below 400° (204°C) press the reset to resume normal operation.
5. **BURNER LIT INDICATOR** - Indicates power has been applied to the main gas valve.
6. **FRONT FLUE (Alternate location)** - Designed for use with canopy hood system.
7. **REAR FLUE COLLAR (Alternate location)** - For connection of 6” (152mm) chimney pipe. Typically used for direct vent & mobile applications.
8. **SMOKE EXTRACTOR DAMPER (Optional)** - The smoke extractor damper enables the operator, **through the use of a customer supplied exhaust fan**, to evacuate the smoke from the smoker prior to fully opening the product loading door(s).
9. **GREASE DRAIN VALVE** – Open valve to drain grease from smoker after each cook. **DO NOT connect the grease drain to the building drain system or any other drain connection.**
10. **FIREBOX DOOR** - Provides access to the firebox chamber for loading wood and ash removal. **Keep closed while cooking.**
11. **FIREBOX PROXIMITY SWITCH** - Shuts off power to burner when firebox door is opened during smoker operation.
12. **BEARING COVER** - Provides access to rotisserie axle bearing.
13. **CABINET LEGS** - Provides adjustment for leveling of the smoker.
14. **DRIVE SYSTEM COVER** - Access to chain and driven sprocket on rotisserie axle.
15. **DATA PLATE** - Label containing smoker’s serial number, model number, manufactured date, etc.
16. **CONVECTION FAN ACCESS DOOR**– **All models except the SP-700 and SPK-1400 where the fan access is on the rear of the smoker.** Provides access to the fan blade for cleaning. **Maintaining a CLEAN fan blade is critical to the overall performance of the smoker.**
17. **SERVICE COMPARTMENT COVER** - Access to service bay where burner, convection fan motor, drive motor, and shock relay are located.
18. **SERVICE COMPARTMENT VENT** - Air vent to cool electrical components in service bay.
19. **DOOR INTERLOCK SWITCH** - When product loading door(s) are opened, the door interlock switch automatically turns OFF the rotisserie, convection fan and gas burner. On smokers with an optional smoke extractor the smoke extractor is automatically activated.
20. **PRODUCT LOADING DOOR(S)** – Provides access to load/unload product and for cleaning the interior of the smoker.
21. **PRODUCT LOADING DOOR LATCHES** - Latches apply positive pressure and seals doors.
22. **CONTROL PANEL INTERFACE** - Location of smoker control panel, where cooking parameters are set and monitored.
23. **MOISTURE INFUSION SYSTEM PORT** - Optional moisture system produces steam in the cooking chamber, primarily used with competition cooking (solid fuel cooking).
24. **AUXILIARY POWER CONNECTION** - Power supply access point used to power the smoke extractor exhaust fan.
25. **GAS SUPPLY CONNECTION** - Drip leg connection point for incoming gas supply to smoker.
26. **POWER CORD CONNECTION** - Access point for supply power cord to smoker.

INSTALLATION

RECEIVING THE SMOKER

Once the smoker arrives you will need a forklift to remove the crated smoker from the truck and install the permanent legs on the smoker.

| Model | Approx. Wt. Uncrated | Approx. Wt. Crated |
|----------|----------------------|--------------------|
| MLR-150 | 298 kg. | 499 kg. |
| SPX-300 | 413 kg. | 680 kg. |
| SPK-500 | 546 kg. | 850 kg. |
| SP-700 | 686 kg. | 1012 kg. |
| MLR-850 | 715 kg. | 1032 kg. |
| SPK-1000 | 982 kg. | 1361 kg. |
| SPK-1400 | 1089 kg. | NA |

NOTE: The above weights are for the base model only.



WARNING:

If the forklift forks are not long enough to support the entire smoker/crate do not attempt to move the smoker; obtain another forklift or use fork extensions.

DELIVERY LOCATION

Commercial smokers are large and heavy. Before scheduling the delivery of your smoker have a plan and location in place to accept the delivery of the smoker and maneuver the smoker into the desired installation location. The trucker will require a flat, level surface that is safe from traffic to unload the smoker. A forklift will be required to unload the smoker and install the permanent legs on the smoker. The trucker is only responsible for delivery of the smoker. It is your responsibility to unpack the smoker, move it to its installation location, and install the smoker.



WARNING:

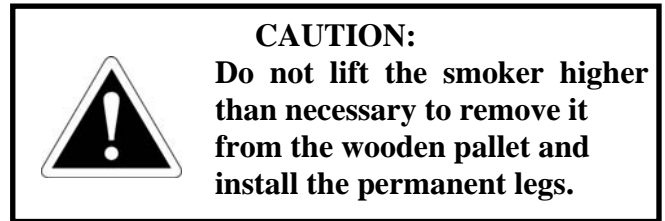
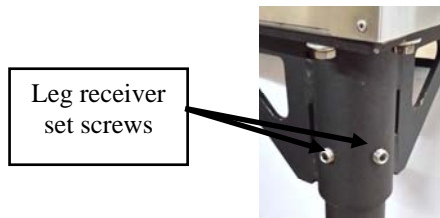
Only proper heavy lifting machinery and heavy lifting equipment should be used for unloading, moving and installing the smoker. This duty should only be performed by professionals trained in this kind of work. Improper handling of the equipment could result in damaging the smoker or personal injury and even death.

UNLOADING THE SMOKER

Smokers Shipped via Common Carrier

Remove the crated smoker from the truck using the appropriate forklift. Note any damage to the crate, smoker or accessories. **Do not sign the delivery bill until the smoker has been inspected and any damage noted on the delivery bill.**

The smoker is shipped bolted to a wooden pallet with OSB sides and top. Once the smoker is in a level and safe place remove the top and sides and open the product loading doors. Plastic zip ties secure a cardboard box and permanent legs to one of the product racks of the smoker. Remove the cardboard box and permanent legs from the product rack. The smoker is secured to the wooden pallet with a bolt on each leg. After removing the 4 bolts securing the smoker to the wooden pallet use the appropriate forklift to lift the smoker off of the wooden pallet. With the wooden pallet removed from under the smoker, and the smoker still lifted by the forklift, install the permanent legs on the smoker. The permanent legs slide into the leg receivers on the bottom of the smoker and should be secured tightly using the provided set screws. After securing the permanent legs, slowly lower the smoker to the ground.



UNPACKING THE SMOKER

The cardboard box inside the smoker contains the following items:

- Pneumatic foot pedal. Connect to the control panel for hands-free operation of rotisserie. See pages 6 and 7 for connection location.
- 90 degree drain elbow. Connect to the grease drain ball valve to direct the draining grease towards the ground. See pages 6 and 7 for connection location.

The smoker is shipped with plastic zip ties holding the hanger racks to the rotisserie wheels. These zip ties should be removed prior to initial operation.

SITE INSTRUCTIONS

The Southern Pride smoker must be installed in a location that will permit the smoker to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance access.

Minimum Clearance Requirement from Combustible Material

| | |
|------------------------|-----------------------------------|
| Back.....18" (457mm) | Firebox Door Side.....24" (610mm) |
| Top.....18" (457mm) | Service Bay Side.....18" (457mm) |
| Front.....48" (1219mm) | |

NOTE: If provision is made for service access, service bay side & back clearance can be reduced to 2" (51mm). Through the wall insulation kit allows for 0" clearance on contact surface with combustibles.



WARNING: Failure to maintain proper safety, storage, handling, and ash removal for solid fuel appliances on or around combustible materials may result in fire, property damage and/or death. Our product listing allows for the smoker to be installed on a combustible surface however, Southern Pride recommends the use of a noncombustible material for the floor surface area under the fire box, which should extend at least 6" (152mm) beyond each side of the fire box, and outward from the smoker beyond the area needed for placement of the ash container.

During operation the smoker must be level to allow for smooth movement of the rotisserie wheels and drive system, to limit the movement of product on the product racks and to allow for proper grease drainage. If adjustment is necessary to level the smoker each of the legs can be adjusted up or down by loosening the 2 set screws on each leg and adjusting the legs.



CAUTION:

The appropriate sized forklift should be used to lift the smoker to adjust the leg height and the smoker should not be lifted any higher than necessary to perform the adjustment.

THROUGH THE WALL INSTALLATIONS

When installing a smoker through a wall made of combustible material an insulation kit must be used. The insulation board must be installed between the smoker and the combustible material. The following insulation kits consist of 1 inch (25mm) thick, 8 inches (203mm) wide insulation board that is installed on the top and each side of the smoker. Through the wall insulation kit allows for 0" clearance on contact surface with combustibles.

| Through the Wall Insulation Kits | | | |
|----------------------------------|------------|----------|------------|
| Model | Kit Number | Model | Kit Number |
| MLR-150 | 087002 | MLR-850 | 087003 |
| SPX-300 | 087003 | SPK-1000 | 087004 |
| SPK-500 | 087005 | SPK-1400 | 087006 |
| SP-700 | 087004 | | |

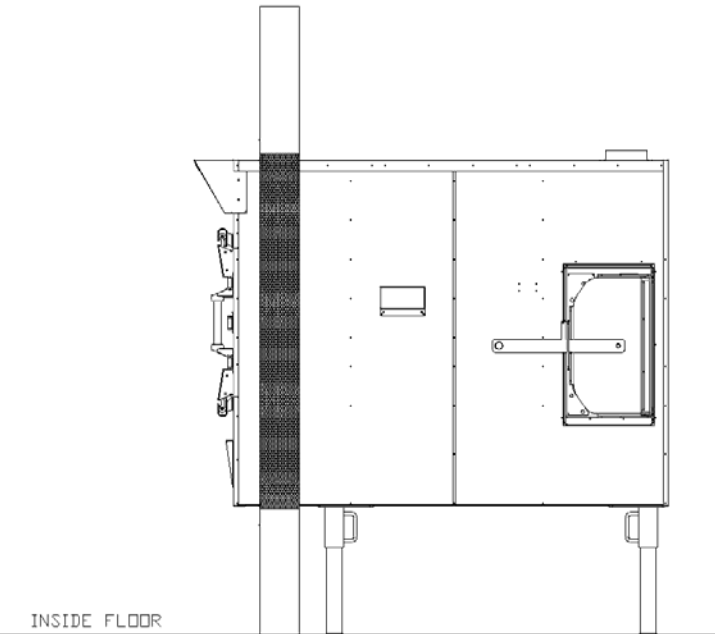
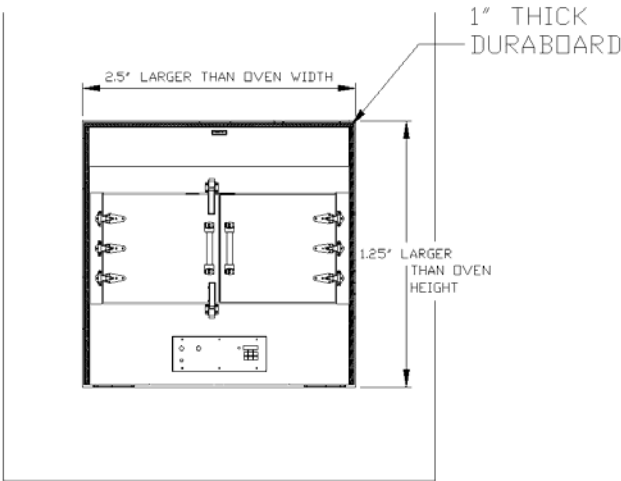
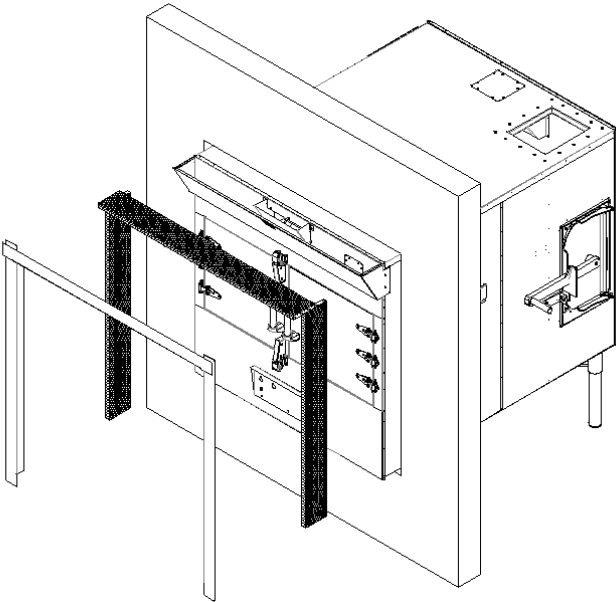
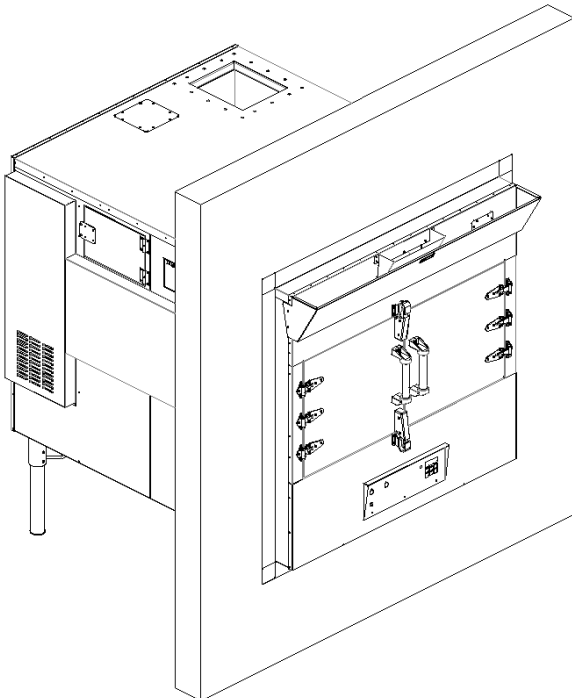
The wall cutout should be 2.5 inches (64mm) wider than the smoker width and 1.25 inches (32mm) taller than the smoker height to allow space for the insulation board between the wall and the smoker.

Also available is a stainless steel trim kit that will cover the gap between the smoker and the wall on all four sides of the smoker. The trim kit is only for one side of the building; two can be used for the interior and exterior of the building.

SITE INSTRUCTIONS (continued)

THROUGH THE WALL INSTALLATIONS (continued)

Illustrations of a through the wall installation.



INSTALLATION INSTRUCTIONS

ELECTRICAL INSTRUCTIONS

Electrical Requirements:

- 230 volts AC, 50 Hz, 16 A IP23
- 2 wire with ground



WARNING:

This appliance, when installed, must be electrically grounded in accordance with local codes.

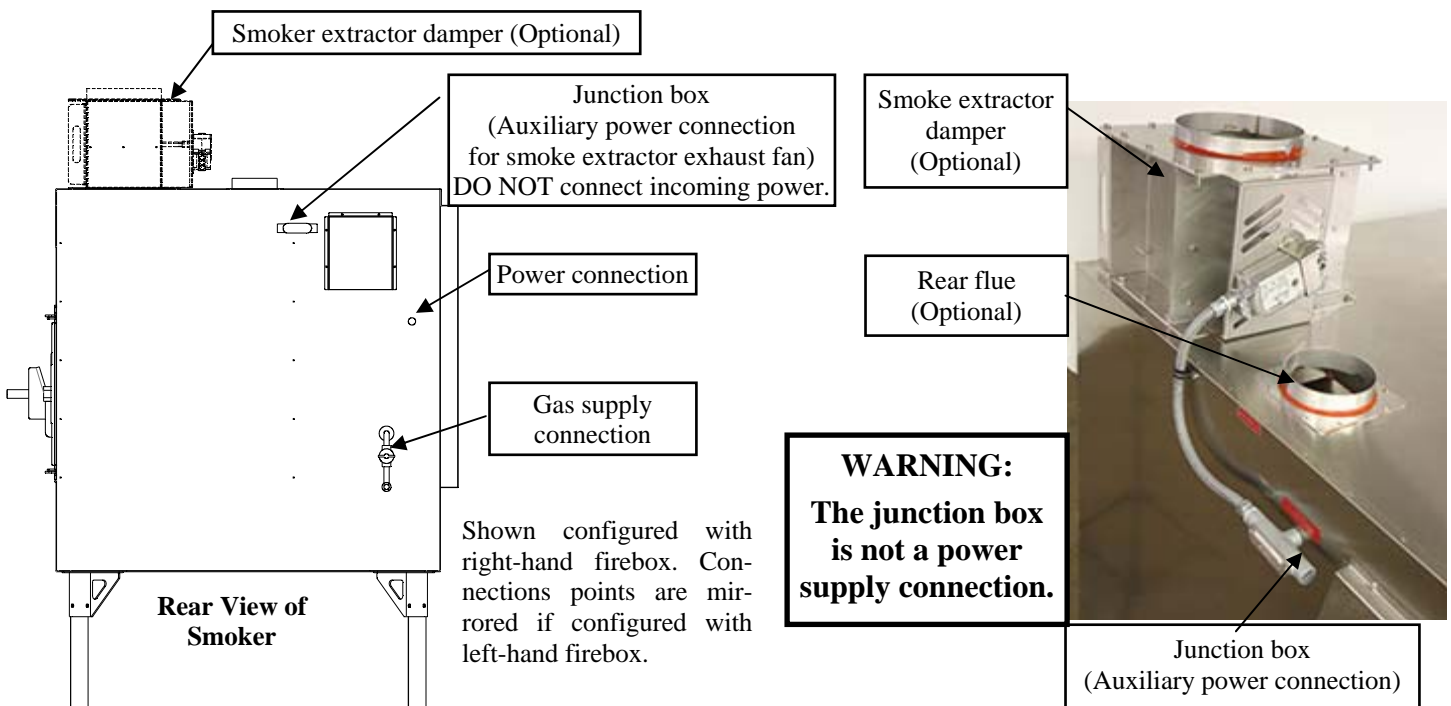
THE WARRANTY IS VOID IF THE SMOKER IS CONNECTED TO ANY VOLTAGE OTHER THAN SPECIFIED ABOVE AND ON THE SMOKER DATA PLATE.

Remove all packing material before connecting the electrical and gas supply to the smoker.

1. An electrician must provide the conduit and wire for electrical hookup.
2. The power is to be left OFF throughout the installation.
3. The electrical service is connected via the factory supplied power cord normally located to the rear of the smoker on the service bay side. Alternatively, the power cord can be removed and the smoker hard wired.
4. On models equipped with an optional smoke extractor, the electrician must provide conduit and wire hookup from the junction box, located on the rear of the smoker, to the exhaust fan. Make the electrical connections inside the junction box.

NOTE: 230 V.A.C., 1/4 hp maximum connected load, 1100 CFM (31 m³/m) fan rating recommended for smokers equipped with the optional smoke extractor damper.

5. If venting or gas connections are to be done at a later time, be sure that the power remains OFF.



GAS PIPING INSTRUCTIONS

IMPORTANT NOTES TO THE INSTALLER

- Read all instructions contained in this Owner's Manual before making gas connections.
- Ensure all packing material is removed from the smoker compartments before connecting the gas supply to the smoker.
- Be sure your smoker is installed and grounded properly by a qualified service technician.
- Observe all governing codes and ordinances.

WARNING: IMPROPER GAS HOOKUP WILL VOID WARRANTY AND COULD RESULT IN A HAZARDOUS CONDITION.

1. All local and national codes and ordinances must be observed. Installation must conform with local codes .
2. The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This smoker uses a 1/2" ID NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.
3. Supply line and manifold pressure should be checked with a manometer. Refer to page 15 for minimum and maximum pressures. Incoming line pressure upstream from the regulator must be 2.49 mbar higher than the manifold pressure in order to check the regulator. The regulator used on this smoker can withstand a maximum input pressure of 34.47 mbar/(3.48 kpa). Over pressuring the valve may cause damage to the valve. If the line pressure is in excess of that amount, a step down regulator will be required.
4. It is recommended new pipe be used and located so that a minimum amount of work will be required in future servicing. The piping should be so installed as to be durable, substantial, and gas tight. It should be free from cutting burrs and defects in structure and threading. Cast iron fittings or aluminum tubing should not be used for the main gas circuit. Joint compounds (pipe dope) should be used sparingly on male threads only and be approved for all gases.

NOTE: The building structure should not be weakened by installation of the gas piping. The piping should not be supported by other piping, but should be firmly supported by pipe hooks, straps, bands, or hangers. Butt or lap welded pipe should not be bent.

5. **TEST PIPING FOR LEAKS.** Before turning gas under pressure into piping, all openings from which gas can escape must be closed. Immediately after turning on gas, the system should be checked for leaks. This can be done by watching the smallest graduation on the test dial for 5 minutes to show any movement, or by soaping each pipe connection and watching for bubbles. If a leak is found, make the necessary repairs and repeat the above test.

NOTE: Defective pipes or fittings should be replaced and not repaired. Never use a flame or fire of any form to locate gas leaks, use a soap solution.

6. After the piping and meter have been checked completely, **PURGE THE SYSTEM OF AIR. DO NOT** bleed the air inside the smoker. Be sure to relight all the gas pilots on other appliances.

NOTE: The burner and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing in excess of 34.47 mbar.

GAS CONNECTION INSTRUCTIONS

For smokers equipped with casters, the installation shall be made with a connector, and a quick-disconnect device.

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The restraining device may be attached to the leg gusset of the leg nearest the gas connection.

WARNING: Operator should be aware that a restraint device is in place on smokers equipped with casters. If disconnection of the restraint is necessary, it must be reconnected after the appliance has been returned to its originally installed position.

IMPORTANT ITEMS TO CHECK BEFORE FIRING THE BURNER

1. Gas line **MUST** be installed by a qualified technician and in accordance with this Manual and the local fuel gas codes.
2. Gas line **MUST** include an easily accessible manual shutoff valve, drip leg, and pressure gauge port.
3. Gas line **MUST** be tested for leaks under pressure.
4. Gas line **MUST** be purged to remove any air in the system.
5. Gas line pressure **MUST** be checked and **MUST NOT** exceed the maximum pressure specified in the Burner Specifications on page 15.
6. Burner orifice **MUST** correlate with the type of gas being supplied, as specified in the Burner Specifications on page 15.



WARNING:

Improper gas hookup will void the warranty and could result in a hazardous condition.

BURNER SPECIFICATIONS

Burner Models: Wayne P265-EP (MLR models) / P250-EP (SPX, SPK and SP models)

Fuels: Natural or L.P. Gases

Electrical: 230 V.A.C., 50 Hz, 1 ph

NOTE: Orifice and valve setting must correlate with type of gas being supplied.

| Firing Capacity | | |
|-----------------------|--------------|---------------|
| Firing Rate Btu KW | 65,000 19 | 150,000 44 |
| MLR-150 | X | |
| SPX-300 | X | |
| SPK-500 | X | |
| SP-700 | | X |
| MLR-850 | X | |
| SPK-1000 | | X |
| SPK-1400 | | X |

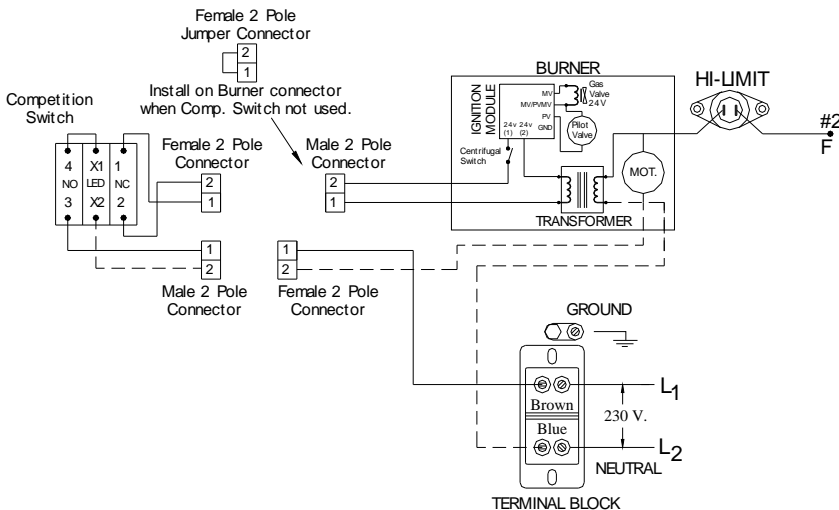
| Main Orifice Size Chart | | |
|----------------------------|-------------|-------------------------|
| 65,000 Btu/hr 19 KW/hr | Natural Gas | #26 (.147") (3.73mm) |
| 65,000 Btu/hr 19 KW/hr | LP Gas | #43 (.089") (2.26mm) |
| 150,000 Btu/hr 44 KW/hr | Natural Gas | #1 (.228") (5.79mm) |
| 150,000 Btu/hr 44 KW/hr | LP Gas | #29 (.136") (3.45mm) |

| Pilot Orifice Size Chart | |
|--------------------------|--------|
| Natural | BCR-24 |
| LP | BCR-18 |

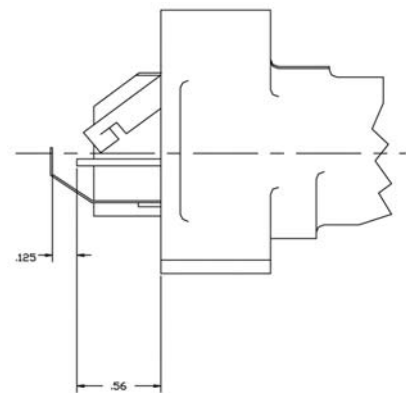
| | Gas Supply Line Pressure | | Manifold Pressure | |
|----------------|--------------------------|-------------------------|------------------------|-------------------------|
| | Minimum | Maximum | Minimum | Maximum |
| Natural | 4.5" w.c. 11.2 mbar | 10.0" w.c. 24.9 mbar | 3.0" w.c. 7.5 mbar | 3.5" w.c. 8.7 mbar |
| LP | 11.0" w.c. 27.4 mbar | 13.0" w.c. 32.4 mbar | 9.5" w.c. 23.7 mbar | 10.0" w.c. 24.9 mbar |

NOTE: An approved gas valve should be locally sourced and installed to allow the gas supply to be shut-off prior to entering the smoker.

Wiring Diagram for Gas Burner



P-250EP Igniter Pilot Location



VENTING INSTRUCTIONS

THE METHOD OF VENTILATION MUST BE APPROVED BY THE LOCAL CODE ENFORCEMENT AGENCY PRIOR TO EQUIPMENT INSTALLATION.

1. The smoker ventilation system should comply with this manual.
2. It is recommended that Local Code Officials and a Commercial Kitchen Ventilation Contractor be consulted prior to installation.
3. Provisions must be made for adequate air supply for the smoker. If the smoker is to be installed in a sealed room or building utilizing exhaust fans, the room must be supplied with a return air system. Return air must be equal or in excess of the exhausted air.
4. The smoker should be positioned to provide a direct, or shortest, path to the outside for the exhaust duct.

Minimum Clearance Requirement from Combustible Material

| | |
|------------------------|-----------------------------------|
| Back.....18" (457mm) | Firebox Door Side.....24" (610mm) |
| Top.....18" (457mm) | Service Bay Side.....18" (457mm) |
| Front.....48" (1219mm) | |

NOTE: If provision is made for service access, service bay side & back clearance can be reduced to 2" (51mm). Through the wall insulation kit allows for 0" clearance on contact surface with combustibles.

OPTION 1: CANOPY HOOD VENT

All smoker models may be installed under an approved canopy hood system rated for commercial cooking appliances.

- Placement under a common hood shared with other appliances may be prohibited.
- Southern Pride recommends a minimum 18 inch (457 mm) overhang on the product loading door side of the smoker.
- Exhaust fan size must be determined by a ventilation contractor specifically for your application. Hood dimensions, exhaust duct length and routing all factor into the calculation.

VENTING INSTRUCTIONS (continued)

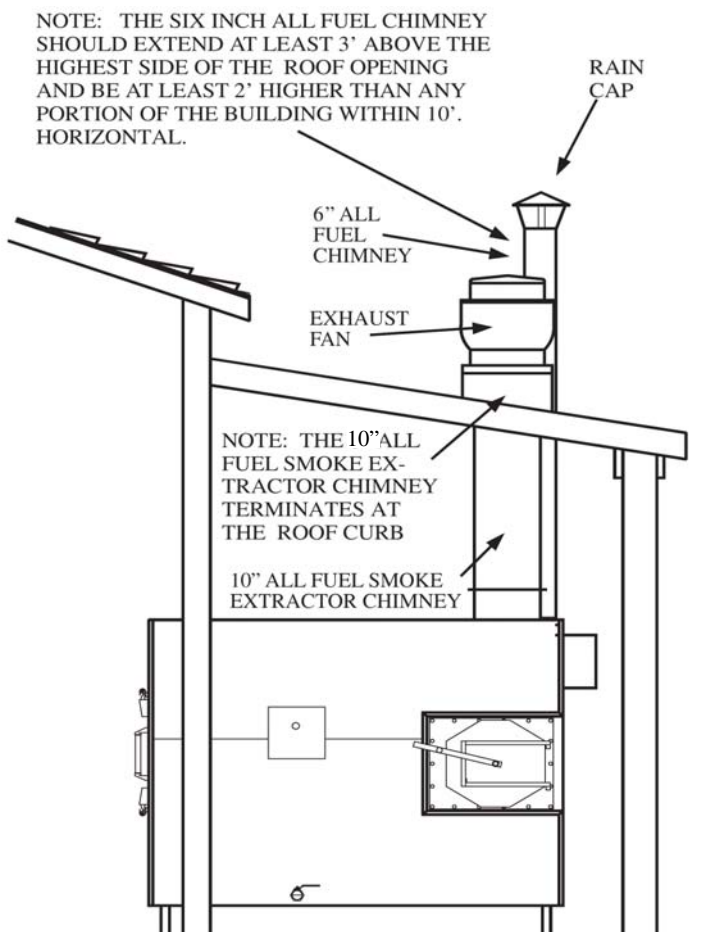
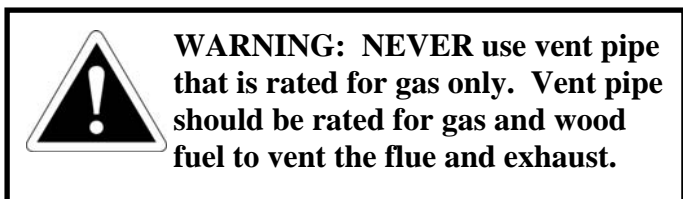
OPTION 2: DIRECT VENT INSTALLATION (THROUGH THE WALL SHOWN)

With the purchase of the optional smoke extractor damper the smoker may be installed inside the building or through the wall and directly vented outside. The smoke extractor damper, along with a customer supplied exhaust fan and chimney, evacuates the smoke from the smoker prior to fully opening the product loading doors. When the doors are opened the smoker extractor damper and exhaust fan are activated to remove the smoke from the smoker.

- When installing a smoker through a wall constructed of combustible material, use the appropriate **Southern Pride Through the Wall Insulation Kit** between the smoker and the wall.
- The room that the smoker is installed into should have a balanced or slightly positive air pressure. If the room has negative air pressure smoke could escape from smoker into the room during operation.
- **Use of a smoke extractor damper requires the smoker to be a rear flue configuration.**

SUPPLIED BY CUSTOMER:

- **6" (152mm) all fuel chimney for smoker flue**
- **6" (152mm) non-restrictive rain cap for smoker flue**
- **10" (254mm) all fuel chimney for smoke extractor**
- **Approved exhaust fan (0.519 cubic meters per second, 1/4 horsepower or less)**
- **Ventilation system installation**



OPERATION

The smoker should be operated in the following order (with all operations according to the subsequent instructions):

1. Load the product into the smoker and close the product loading doors.
2. Place the desired wood into the firebox and close the firebox door.
3. Ensure that the drain valve is closed.
4. Set the control and start the cook cycle.
5. Once the cook cycle is complete, turn the control off.
6. Remove the product from the smoker.
7. Remove the ashes from the firebox.
8. Drain the grease from the smoker.

PRODUCT LOADING INSTRUCTIONS

1. Load product on the product racks. Product should be loaded from bottom to top on the product rack hangers. Also, the heaviest cuts of product should always be on the bottom product racks.

DO NOT LET PRODUCT EXTEND BEYOND OR HANG OVER THE EDGE OF THE RACKS.



CORRECT

The bottom rack is loaded first with the heavier cuts on bottom.



INCORRECT

Never load product on the top product rack only, always load product on the bottom product rack and then use as many of the product rack tiers above as needed.

2. To rotate the racks with the product doors open:
 - Digital cook & hold control: Press the UP arrow button or step on the rotisserie advance foot pedal.
3. After the product is loaded, allow the rotisserie to make one complete revolution. The product racks should travel flat and level through the entire revolution, if they do not, reposition the product to balance the load and level the product racks. Check product clearances to cabinet and all racks. If necessary, reposition the product on the racks for maximum clearances.

FIREBOX LOADING INSTRUCTIONS

1. Ensure the control is OFF, or in the Idle or Pause position, before opening the firebox door.
2. Use 1-3 logs, 3-5 inches (76 - 127mm) in diameter, 10-12 inches (254 - 305mm) long. Use green or slightly seasoned hardwoods, fruitwoods, or charcoal (not to exceed six pounds). **THE WOOD OR CHARCOAL IS ONLY USED TO FLAVOR THE PRODUCT, NOT TO HEAT THE SMOKER.**
3. Be sure to keep the wood 4" (102mm) from the burner or ashes can accumulate on the burner and cause it to not work properly.
4. Place the logs on top and inline with each other to minimize air flow around each log. This will help promote a smoldering, slow burn, which maximizes smoke.
5. The wood does not have to be lit manually; the smoker is equipped with a gas burner that will light the wood. Combustible or flammable liquids shall not be used to assist ignition.
6. Tightly close the firebox door to prevent air from being pulled into the firebox.
7. If the cook menu was paused, a press of the start button is required to resume the menu..

CAUTION:

- **Remove coals and ashes from previous cook cycle before loading new wood into the firebox. Refer to Ash Removal Instructions on page 21.**
- **Do not use dry wood or kindling.**
- **Do not overload firebox. Too much wood or charcoal can cause overheating of the smoker. Keep wood at least 4 inches (102mm) from the burner.**
- **Do not allow ashes in or near the burner opening.**



CONTROL OPERATING INSTRUCTIONS

DIGITAL COOK & HOLD CONTROL

1. The product loading doors must be closed.
2. The control should be in the “IDLE” mode. (The burner, convection fan, and the rotisserie will be off). If the control is “OFF” a press of any button will bring the control back to “IDLE.”
3. A menu consists of a cook temperature, cook time, and, when the cook time has elapsed, a choice to end the menu (HOLD OFF) or go into hold mode (HOLD TEMP SETPOINT).
4. Press the cook temp button (tEnP 1 will appear in the LED display), then press the up/down buttons to obtain the desired cook temperature.
5. Press the cook time button (tinE1 will appear in the LED display), then press the up/down buttons to obtain the desired cook time.
6. Press the hold temp button (HtEnp will appear in the LED display), press the up/down buttons to obtain the desired hold temp, if a hold temp is not desired press the down button until “OFF” is displayed in the LED.
7. Programming the menu is complete. To start the menu, press the start/stop button one time. The control will begin the menu.
8. To cancel or stop the menu, press and hold the start/stop button until “IDLE” is displayed in the LED.
9. When the cook cycle is complete there are two possible actions that can be taken. One is if a hold temperature was programmed into the menu, the control will momentarily sound an audible alarm then, “HOLD” and the length of time the control has been in the hold mode will alternately flash in the LED display. The control will maintain the hold temperature until the start/stop button is depressed to “END” the menu, and bring the control to the “IDLE” mode.
10. If the hold temperature was programmed to “OFF” and the cook time has elapsed, “END” will be displayed on the LED display, and an audible alarm will sound continuously until the start/stop button is depressed, to “END” the menu, and bring the control to the “IDLE” mode.
11. After the control has been in the “IDLE” mode for five minutes it will go to “OFF”, a press of any button will bring the control back to “IDLE”.

OPTIONAL SMOKE EXTRACTOR OPERATION

Digital Cook & Hold Control:


- The smoke extractor damper and exhaust fan automatically activate when the product loading doors are opened.
- When the menu is in progress a press of the down arrow button will activate the smoke extractor system. If the doors are not opened, the smoke extractor system will go off after one minute and the menu will resume. It is recommended to press the down arrow button 45 seconds prior to opening the product loading doors to allow the smoke extractor system time to become fully functional before the product loading doors are opened


PRODUCT UNLOADING INSTRUCTIONS

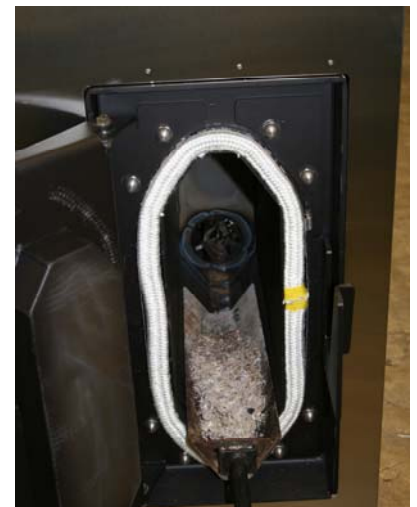
1. Before unloading the product, the control should be in the “OFF” or “IDLE” position.
2. Evacuate the smoke from the smoker before fully opening the product loading doors.
 - a. For smokers equipped with the optional smoke extractor, the smoke extractor will activate when the product loading doors are open.
3. Use the pneumatic foot pedal, or the up button to advance the rotisserie and bring the desired product rack to the front of the smoker.
4. Product should be removed from top to bottom on the product rack hanger. This will prevent the rack from becoming unstable and tipping.

ASH REMOVAL INSTRUCTIONS

1. After each cook cycle, remove the remaining wood and hot coals from firebox. Use heat resistant gloves while handling ash container and ash removal tools.
2. Place small lots of them in a noncombustible corrosion resistant pan and spray with water. A noncombustible corrosion resistant pan should be kept just outside the firebox door for this purpose.
3. Once wood and ash have been sprayed, place them in a heavy metal container with a tight fitting metal lid (16 gauge (1.59mm) minimum, capacity not to exceed 20 gallon (76 liters)). This container shall be assigned for this one purpose, shall be able to be handled easily by any employee assigned the task, and shall pass easily through any passageway to the outside of the building. The container shall always be covered when it is being moved through the premises. When any hole occurs in a container from corrosion or damage, the container shall be repaired or replaced immediately.
4. The ashes should be carried to a separate heavy metal container (or dumpster), outside the premises, that is used exclusively for the purpose of hot ash storage.

| | |
|---|---|
|  | <p>WARNING</p> <p>Never empty ash/coals from the smoker into a common trash dumpster. Embers from ash/coals could ignite materials resulting in a fire.</p> |
|---|---|

| | |
|---|---|
|  | <p>CAUTION</p> <p>Be sure smoker product loading door(s) and firebox door are secured in the closed position immediately following a cook cycle and during non-use periods.</p> |
|---|---|



GREASE REMOVAL INSTRUCTIONS



WARNING

Do not connect the grease drain on the smoker directly to the building drain system or any other drain connection.



WARNING

Do not open the drain valve while the smoker is still in operation or while burning wood and hot coals are still in firebox.

1. Immediately drain the grease after each cook cycle.
2. Place a container under the grease drain valve located below the smoker.
3. Open the valve slowly. Caution: Grease may be HOT.
4. Grease should be poured into an approved grease recycling bin.



WOOD STORAGE INSTRUCTIONS

- Wood stored in the same room as the smoker or the smoker firebox door shall not exceed a 1-day supply.
- Wood shall not be stored above any heat-producing appliance or vent or closer than 0.92 m (3ft) to any portion of a solid fuel appliance constructed of metal or to any other cooking appliance that could ignite the wood.
- Wood shall not be stored in the path of ash removal.
- Where stored in the same building as the smoker, wood shall be stored only in an area with walls, floor and ceiling of noncombustible construction extending at least 0.92m (3ft) past the outside dimension of the storage pile.
- Wood shall be separated from all flammable liquids, all ignition sources, all chemicals, and all product supplies and packaging goods.

MOBILE SMOKER OPERATION

- **LP tanks are shipped empty.** Have the tanks filled by a licensed professional before using. Inform your LP supplier that the tanks are new and **need to be purged before filling.**
- Check the fuel level of the LP tanks prior to starting a cook cycle. Proper monitoring of the LP tanks will eliminate the chance of running out of gas.
- The burner in the smoker is equipped with an automatic ignition system. **Do not attempt to manually light the burner.**
- Do not transport the smoker while the smoker is in operation or with product on the product racks.
- Disconnect the electrical power supply before removing the service compartment access panels for servicing.
- Do not transport the smoker with hot coals or a wood fire in the firebox.
- Never place anything over the flue of the smoker, it must be unobstructed to work properly.
- Never attempt to cook with the product door(s), firebox door, or the grease drain valve open.
- **Dry wood, too much wood, or too much charcoal may cause the temperature in the smoker to override the thermostat setting.** Follow instructions in this manual for the proper amount of wood or charcoal to use.

MOBILE SMOKER ELECTRICAL INFORMATION

This smoker must be equipped with a power cord with a grounded plug. DO NOT cut or remove the grounding prong from the smoker power cord or from any extension cord used with the smoker.

The smoker should only be plugged into a 230 VAC, 16 amp, grounded receptacle.

Use only a 3 prong grounded extension cord rated for outdoor use. This designation indicates the cord is rated for outdoor use and includes sunlight resistant jacket and wet location rated conductors.

MOBILE SMOKER WARNINGS

GENERAL

1. Mobile smokers are intended for outdoor use. NEVER use in a garage, building, shed, breezeway or other enclosed area. The mobile smoker shall not be used under any overhead combustible construction.
2. Store your smoker in a well-ventilated area. If stored indoors, detach and leave LP cylinders outdoors in a well-ventilated area away from heat and away from where children may tamper with them.
3. Keep the electrical supply cord and the fuel supply hose away from any heated surfaces.
4. Do not remove service compartment access panels when smoker is in operation or leave off during operation.
5. After a period of storage or nonuse, check the smoker for gas leaks and burner obstructions before use.
6. Wheel chocks must be used when the smoker is sitting stationary.
7. Inspect the mobile rack retainer pins and clips to ensure the rack hangers are locked prior to transport.
8. Level the smoker, both front to back and side to side, before operating the smoker.

MOBILE SMOKER WARNINGS (continued)

ELECTRICAL

1. To protect against electrical shock:
 - a) do not immerse any part of the power cord, plug or extension cord in water or any other liquid.
 - b) use only a grounded extension cord, and only plug into a 15 amp grounded receptacle.
2. Unplug the smoker from the outlet when not in use and before cleaning.
3. Do not let the extension cord hang over the edge of a table or touch hot surfaces. Keep the cord out of walkways to avoid a tripping hazard.
4. Do not use this smoker for purposes other than intended.
5. Do not operate this smoker with a damaged cord, plug, or after the smoker malfunctions or has been damaged in any manner.

LP GAS

1. Do not change the regulator/hose assembly or use any assembly other than the one supplied with your smoker.
2. Never use a cylinder with a damaged valve. A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have the cylinder checked by your LP supplier. Always check for leaks after every LP cylinder change.
3. Always shut off the LP gas supply at the cylinder when the smoker is not in use.
4. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your smoker is stored indoors, the LP cylinder must be removed and stored outside. LP gas cylinders are not to be stored in any compartment on the smoker that is not intended for cylinder storage. Such unauthorized storage could lead to an explosion, fire, or personal injury.
5. Cylinders should not be allowed to remain in a high heat area such as a closed car, trunk, or in direct sunlight.

MOBILE SMOKER WARNINGS (continued)

LP GAS (continued)

8. Before each use, inspect the gas hose. If excessive abrasion, wear or if the hose is cut it must be replaced prior to the smoker being put into operation.
9. LEAK TESTING: Do not use a flame to check for a gas leak. To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc.) in the area while performing a leak test. Leak tests should be conducted outdoors only.
 - a. Create a soapy solution of 1 part soap and 1 part water, or use a gas leak detector solution available for purchase from a plumbing supply or hardware store. Confirm that all control knobs are in the off position.
 - b. Open the gas supply valves and apply the soap solution generously by paint brush or squirt bottle on all connections and fittings. If bubbles appear to “grow” on any of the connections, you have a gas leak, immediately turn off the gas supply.
10. Fixing a gas leak: Wash off the soapy solution with cold water and dry. Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
11. Do not attempt to repair the LP cylinder valve if it is damaged. The only way to safely resolve a damaged cylinder is to replace it.
12. Repeat the leak test to ensure that no leaks are present.
13. Do not operate the smoker if there is a gas leak present.
14. Leaking gas may cause a fire or explosion which can cause serious bodily injury or death.
15. When not in use, the gas valve on the LP tanks must be turned off and the supply line disconnected from the tanks. The protective dust cap must be installed on the valve outlet.
16. Liquid propane is not natural gas. The conversion to or attempted use of natural gas in a liquid propane smoker is dangerous and will void your warranty.
17. Do not attempt to disconnect any gas fitting while your smoker is in operation.
18. Although your liquid propane cylinder may appear to be empty, gas may still be present. The cylinder should be transported and stored with the valve closed.

MAINTENANCE SCHEDULE



WARNING

It is extremely important to follow the below maintenance procedures. Grease or solids buildup inside the smoker could result in a fire hazard.



WARNING:

Before any service is performed on the smoker, the gas supply should be turned off and the power disconnected.

DAILY:

1. Remove all product racks and product rack hangers from smoker and take to sink area for cleaning. Use a commercial foodservice detergent / degreaser. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as goggles and rubber gloves should be used.
2. Sanitize product racks and product rack hangers with a commercial product service sanitizer. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as goggles and rubber gloves should be used.
3. Drain grease daily. Refer to the Grease Removal Instructions on page 22 of this manual.
4. Remove ashes and coals from firebox after each cook cycle. Refer to the Ash Removal Instructions on page 21 of this manual.

WEEKLY:

1. Remove and clean the product door latches.
 - a. After the smoker has been turned off and given time to cool, open the product door(s) leaving the roller in the down position.
 - b. Using a crescent wrench on the top edge of the latch cover, apply force to the crescent wrench towards the smoker to pop the bottom of the latch cover free, and then the latch can be lifted up and away from the backing plate.
 - c. TO RE-INSTALL: Position the door latch, with the roller in the up position, over the backing plate, fastening the hooks on the latch over the tabs on the backing plate. Using the palm of your hand, push the bottom of the latch into the backing plate until it locks in position.



a.



b.



c.



CAUTION:

The latch rollers are spring-loaded and will open quickly with a lot of force. Do not pinch a finger or hand.

MAINTENANCE SCHEDULE (continued)

WEEKLY (continued):

2. Inspect the burner head for accumulation of ashes. If ashes are present, clean immediately. Ashes in the burner head can cause the burner to misfire. Inspect the interior walls of the firebox and scrape off any solids or creosote buildup.

Possible creosote buildup on interior walls of firebox.



Ashes present in the burner head.

3. Inspect the product door and firebox door gaskets. Replace if damaged or leaking.

Product door gaskets.



Firebox gasket.

4. The flue shall be inspected weekly for the following conditions:
 - a. Residue that might begin to restrict the vent or create an additional fuel source. The flue or chimney should be cleaned before these conditions exist.
 - b. Corrosion or physical damage that might reduce the flue's capacity to contain effluent. The flue or chimney shall be repaired or replaced if any unsafe condition is evident.
5. Filters and filtration devices installed in a hood shall be cleaned prior to them becoming heavily contaminated and restricted.
6. The combustion chamber shall be scraped clean to its original surface once each week and shall be inspected for deterioration or defects.

MAINTENANCE SCHEDULE (continued)

MONTHLY:

1. Inspect the convection fan blade for solids or creosote buildup or an out-of-balance condition. Clean as needed. **WARNING: Solids buildup will cause the fan blade to be out of balance and, if not cleaned, can cause damage to the fan blade and to the convection fan motor. An extra fan blade is shipped with the smoker and is located inside the service compartment.**

WARNING: Oven MUST be off and power disconnected before opening service door.

Models: MLR-150, SPX-300, SPK-500, MLR-850 and SPK-1000

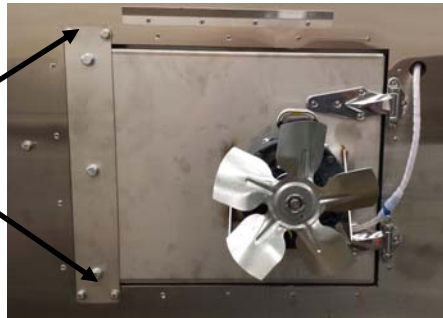
Remove the left 2 bolts with a 5/16" socket and open the convection fan access door.



Loosen the set screw and remove the fan blade for cleaning.
Set Screw Sizes:
MLR-150 - 5/32"
SPX-300 - 5/32"
SPK-500 - 5/32"
MLR-850 - 5/16"
SPK-1000 - 5/16"

Models: SP-700 and SPK-1400. After removing convection fan cover on the back of the smoker:

Remove the top 2 and bottom 2 bolts with a 1/2" socket and open the convection fan access door.



Loosen the set screw and remove the fan blade for cleaning.
Set Screw Sizes:
SP-700 - 5/16"
SPK-1400 - 5/16"

2. Inspect the proximity switch on the top part of the product door frame. Make sure the area is clean and free of debris.



3. Check the thermostat thermocouple. Be sure there are no solids or creosote buildup. Clean as needed.

Thermostat thermocouple on the left side of the interior of the smoker.

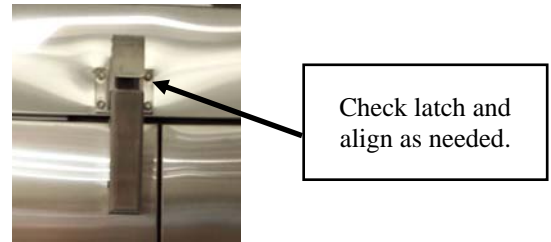
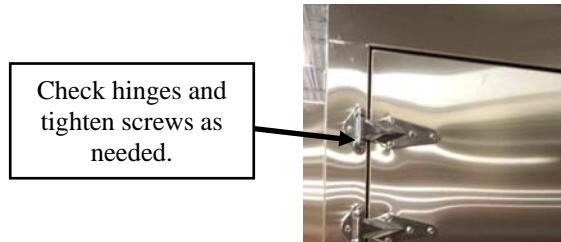


Rotisserie wheel stub.

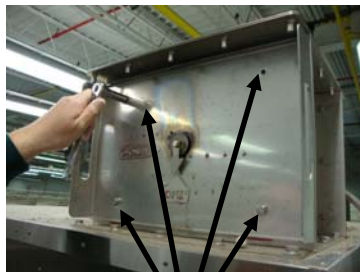
MAINTENANCE SCHEDULE (continued)

MONTHLY (continued):

4. Check the Teflon sleeves on the rotisserie wheel stubs. Clean or replace if damaged or worn. Check and tighten the wheel stub bolts and nuts, if needed.
5. Check the product door hinges and the product door latches. Tighten screws and align as needed.



6. For smokers equipped with the optional smoke extractor, the damper inside of the smoke extractor should be checked for any solids or creosote buildup. To inspect the smoke extractor damper, the damper should be in the open position and the following steps should be followed:



1. Remove 4 bolts with a 7/16" socket for access.



2. Pull the damper assembly out of the smoke extractor.



3. Inspect the damper and inside walls for solids or creosote buildup.

Reassemble the smoke extractor in the reverse order.

QUARTERLY:

1. Remove the drive system cover and service compartment cover and check the retainer and set screws on the small and large sprockets. Tighten if needed. All models except the SPK-1400.
2. Scrape creosote buildup off of the firebox side of the baffle board.

Models: MLR-150, SPX-300, SPK-500, MLR-850 and SPK-1000 - From inside of the smoker.

View from product loading doors.



Baffle board.

Models: SP-700 and SPK-1400 - From inside of the smoker or through the convection fan access door.

MAINTENANCE SCHEDULE (continued)

QUARTERLY (continued):

3. Apply machinery grease to the teeth of the drive gear (SPK-1400 only).

SEMI - ANNUALLY:

Have an experienced service technician inspect and clean the burner electrode. Southern Pride recommends replacing the burner electrode every 12-18 months, depending on usage.

ANNUALLY:

Lubricate the drive chain (all models except the SPK-1400). Disconnect the power supply and remove the drive system cover from the smoker. Using a clean brush and quality SAE 20 oil, lubricate the chain.

MAINTENANCE SCHEDULE (continued)

AS NEEDED:

(Frequency will depend on usage and local health department's requirements):



WARNING

It is extremely important to follow the below maintenance procedures. Grease or solids buildup inside the smoker could result in a fire hazard.

INTERIOR:

- Use a commercial product service detergent/degreaser to clean the smoker interior. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as goggles and rubber gloves should be used. **Note: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.**
- Smoker should be cool. Do not try to put cleaner on smoker when hot.
- While product racks and product rack hangers are out of the smoker apply cleaner to the smoker interior: walls, ceiling, floor, rotisserie wheels and shaft and allow to soak for 10 minutes.
- Thoroughly rinse smoker interior with water using a water hose or pressure washer. **(Do not directly pressure wash the convection fan blade; the fan blade should be removed for cleaning).**
- Drain waste water; place a container under the drain valve and slowly open valve. Dispose of rinse water according to local environmental requirements.
- Inspect the interior of the smoker for any areas that did not come clean; repeat the cleaning procedure in those areas.
- Thoroughly rinse the interior of the smoker and drain.
- Sanitize the smoker interior: walls, ceiling, floor, rotisserie wheels and shaft, and convection fan with a commercial product service sanitizer. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as goggles and rubber gloves should be used. Wet all surfaces using a cloth or sprayer. Allow to remain wet for 10 minutes.
- Rinse surfaces by wiping with a cloth and clean warm water, and dry with a clean, soft cloth.
- To dry interior of the smoker leave product door(s) open and allow to air dry.

Note: Consult with the appropriate state or local health department regarding all applicable cleaning and sanitation requirements for equipment.

MAINTENANCE SCHEDULE (continued)

AS NEEDED:

(Frequency will depend on usage and local health department's requirements):

STAINLESS STEEL SURFACES:

Use non-abrasive cleaning products for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength.

EXTERIOR:

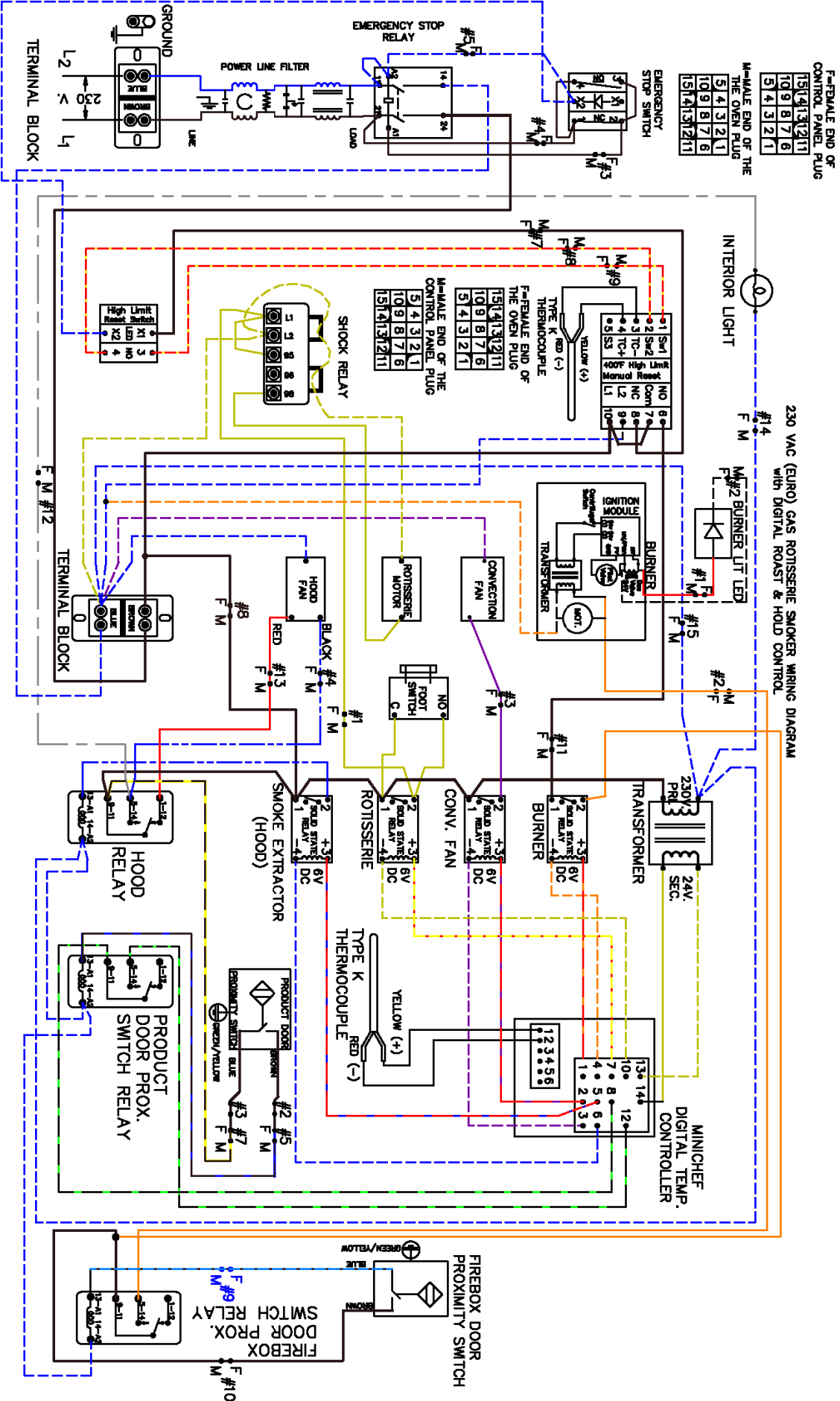
Southern Pride BBQ Smokers are known for their attractive appearance. We achieve this by selecting only the finest grade of type 304 stainless steel and applying exacting workmanship.

- All of the exterior of the smoker can be cleaned with a mild soap and water solution.
- Before cleaning the smoker, make sure it is turned off, main power switch off, and power cord disconnected from power.
- On mobile smokers, turn off LP gas.
- If the smoker is HOT from use, allow adequate time for it to cool down (approximately 1 hour).
- After the smoker exterior has been washed, apply a stainless steel polish cleaner to all surfaces.
- Wipe control panel, door handles, and door gaskets thoroughly, since these areas harbor food debris.
- **Do not use scotch bright pads or scouring pads to clean the outside of your smoker. If a non-abrasive scouring pad must be used, make certain to scrub with the visible grain of the surface metal to avoid scratches.**

Caution: Some cleaning products are not suitable for stainless steel; be sure to read the label before use.

GAS SMOKER WIRING DIAGRAM

REV 2



REPLACEMENT PARTS LIST

| | MLR-150 | SPX-300 | SPK-500 | SP-700 | MLR-850 | SPK-1000 | SPK-1400 |
|-------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|
| Gaskets | | | | | | | |
| Product door | 070088 | 070080 | 070081 | 070089 | 070090 | 070076 | 070101 |
| Firebox door | 071015 | 071013 | 071012 | 071016 | 071017 | 071011 | 071018 |
| Rotisserie | | | | | | | |
| Axle bearing | 331001 (1") | 331001 (1") | 332001 (1 3/16") | 332002 (1 1/2") | 332001 (1 3/16") | 332002 (1 1/2") | 333001 (2") |
| Gear motor | 351002 | 351001 | 351001 | 351004 | 351004 | 351004 | 353006 |
| Small sprocket | 372001 | 372008 | 372008 | 372009 | 372009 | 372009 | N/A |
| Large sprocket | 372002 | 372012 | 372011 | 372013 | 372013 | 372013 | N/A |
| Electrical | | | | | | | |
| Cook & hold control | 431025 | 431025 | 431025 | 431025 | 431025 | 431025 | 431025 |
| Manual reset high limit | 434006 | 434006 | 434006 | 434006 | 434006 | 434006 | 434006 |
| Type "K" thermocouple | 435001 (1") | 435001 (1") | 435001 (1") | 435001 (1") | 435001 (1") | 435001 (1") | 435001 (1") |
| Heat On LED lamp | 441049 | 441049 | 441049 | 441049 | 441049 | 441049 | 441049 |
| Emergency stop switch | 441050 | 441050 | 441050 | 441050 | 441050 | 441050 | 441050 |
| Shock relay | 442011 | 442011 | 442011 | 442011 | 442011 | 442011 | 442011 |
| Product door interlock switch | 444015 | 444015 | 444015 | 444015 | 444015 | 444015 | 444015 |
| Firebox door interlock switch | 444017 | 444017 | 444017 | 444017 | 444017 | 444017 | 444017 |
| Convection | | | | | | | |
| Fan motor | 522004 | 522004 | 522004 | 522004 | 522004 | 522004 | 522004 |
| Fan blade | 532004 (8") | 532004 (8") | 532004 (8") | 532011 (12") | 532010 (10") | 532010 (10") | 532011 (12") |
| Burner | | | | | | | |
| Transformer | 582020 | 582020 | 582020 | 582020 | 582020 | 582020 | 582020 |
| Blower motor | 582021 | 582021 | 582021 | 582021 | 582021 | 582021 | 582021 |
| Gas valve | 582023 (Nat.) 582025 (LP) | 582023 (Nat.) 582025 (LP) | 582023 (Nat.) 582025 (LP) | 582023 (Nat.) 582025 (LP) | 582023 (Nat.) 582025 (LP) | 582023 (Nat.) 582025 (LP) | 582023 (Nat.) 582025 (LP) |
| Electrode/pilot assembly | 582011 (Nat.) 582015 (LP) | 582011 (Nat.) 582015 (LP) | 582011 (Nat.) 582015 (LP) | 582011 (Nat.) 582015 (LP) | 582011 (Nat.) 582015 (LP) | 582011 (Nat.) 582015 (LP) | 582011 (Nat.) 582015 (LP) |
| High voltage lead | 582012 | 582012 | 582012 | 582012 | 582012 | 582012 | 582012 |
| Ignition control module | 582022 | 582022 | 582022 | 582022 | 582022 | 582022 | 582022 |

REPLACEMENT PARTS LIST

| | MLR-150 | SPX-300 | SPK-500 | SP-700 | MLR-850 | SPK-1000 | SPK-1400 |
|------------------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--|
| Door Hinges/Closers | | | | | | | |
| Product door hinge | 870003 | 870003 | 870003 | 870003 | 870003 | 870003 | 870003 |
| Mechanical door closer | 771001 | 771001 | 771001 | 771001 | 771001 | 771001 | 771001 |
| Mechanical door closer latch | 771002 | 771002 | 771003 | 771004 | 771005 | 771006 | 771007 |
| Product Racks/Hangers | | | | | | | |
| Teflon wheel stub | 315013 | 351003 | 351003 | 351003 | 315013 | 351003 | 351003 |
| Nickel chrome product rack | 970021 (10" x 22") | 970011 (12" x 30") | 970017 (12" x 42") | 970014 (12" x 48") | 970015 (18" x 22") | 970020 (18" x 42") | 970017 (12" x 42") 970020 (18" x 42") |
| Stainless steel product rack | 971013 (10" x 22") | 971006 (12" x 30") | 971010 (12" x 42") | 971008 (12" x 48") | 971009 (18" x 22") | 971011 (18" x 42") | 971010 (12" x 42") 971011 (18" x 42") |
| Hanger rack | 994002 | 994010 | 994007 | 994018 | 994016 | 994008 | 994024 (12") 994025 (18", 5 tier) 994026 (18", 4 tier) |

BEFORE YOU CALL FOR SERVICE



WARNING:

Before any service is performed on the smoker, the gas supply should be turned off and the power disconnected.

GENERAL

| SYMPTOM | WHAT TO DO |
|---|--|
| Smoker does not start | <ul style="list-style-type: none"> • Product loading door(s) must be closed. • Check that the power cord is plugged into a live outlet. • Check that the main power switch is on (standard control). • Check that the menu is programmed and the Start/Stop button has been pressed. • Check that the emergency stop switch is not engaged. A lit red LED indicates that the switch is engaged. |
| Noise inside the smoker | <ul style="list-style-type: none"> • Check and clean the convection fan blade. |
| Rotisserie keeps rotating when product doors are opened | <ul style="list-style-type: none"> • Check door proximity switch. |
| Rotisserie does not rotate | <ul style="list-style-type: none"> • Check shock relay and reset by opening and closing product loading doors if tripped. • Check drive motor belt (only model SPK-1400). |
| Rotisserie moves when smoker is off | <ul style="list-style-type: none"> • Check that the rotisserie drive motor brake is engaged (all models except SPK-1400). |
| BFail appears on the control | <ul style="list-style-type: none"> • Press the start/stop button until “IDLE” is displayed. • Press the start/stop button to restart the cook cycle. • If the error reappears, call a service technician to service the burner. |

COLD WEATHER SMOKER OPERATION

| SYMPTOM | WHAT TO DO |
|--|--|
| Grease in the drain solidifies | <ul style="list-style-type: none"> • Drain the smoker after every cook cycle to purge the drainpipe of liquids before they solidify. • Wrap the drain pipe with electric heat tape and/or insulating heat pipe and tape. |
| Error 7 appears on the digital cook and hold control | <ul style="list-style-type: none"> • Wet a cloth with warm water and hold it against the thermocouple located on the left inside wall of the smoker for 20-30 seconds. |

When temperatures drop below freezing there are issues that may develop. Listed below are some of those issues and ways to correct or reduce the effects of the problem.

TROUBLESHOOTING THE GAS BURNER



WARNING:

Gas burners require an experienced technician for proper service and adjustment. If the burner does not appear to be operating properly, DO NOT ATTEMPT TO ADJUST THE BURNER YOURSELF, but call in a competent service technician.

GAS BURNER SEQUENCE OF OPERATION

It is very important to know the sequence of operation when troubleshooting the burner. The below steps describe the cycle for ignition in the sequence of operation for the burner.

1. The smoker is powered on with the desired cooking temperature set.
2. At a call for heat from the thermostat, 230 volts of power go through the thermostat, the high limit switch, and on to the burner.
3. The power comes into the burner at the junction box, which is located on top of the blower motor; 230 volts AC go to the primary side of the 24 volt AC step down transformer and to the combustion motor and the combustion motor comes on.
4. The step down transformer sends 24 volts AC out to the centrifugal switch on the blower motor.
5. When the blower motor is powered up and reaches full speed, the centrifugal switch (located on the end of the motor) is activated, sending 24 volts through it and on to the ignition control module.
6. When 24 volts reaches the ignition control module, it sends a high voltage spark out to the electrode (igniter) to light the pilot flame, and at the same time, it sends 24 volts to open the pilot valve on the main gas valve.
7. After the pilot lights, the electrode (igniter) acts as a flame sensor sending a DC micro amp signal back to the control module that there is a pilot flame, then the ignition control module sends out 24 volts AC to open the main valve.
8. The pilot flame lights the flow of gas from the main valve and the burner will fire until the call for heat from the thermostat has been satisfied, shutting the burner down.

NOTE: The burner is equipped with a ignition module that has a 3-try for ignition sequence.

| SYMPTOM | WHAT TO DO |
|-------------------------------------|---|
| Blower motor does not run | <ul style="list-style-type: none"> • Check for 230v present at the blower motor. |
| Burner does not fire | <ul style="list-style-type: none"> • Check for 24 volts at the ignition control module. • Clean the centrifugal switch. • Check the condition of the ignition wire. • Clean the electrode and check the spark gap (1/8", 3mm)). • Firebox door must be closed to engage proximity switch. • Check that the high limit is not tripped. |
| Burner sparks, but does not fire | <ul style="list-style-type: none"> • Remove any ash in the burner head. • Check that the gas is turned on. • Check the supply line pressure. (see page 15). • Clean the electrode. |
| Pilot lights, but burner does not | <ul style="list-style-type: none"> • Check for loose wire connection at the valve and control module. • Clean the igniter rod. |
| Pilot lights, but does not stay lit | <ul style="list-style-type: none"> • Check the igniter-sensor probe and wire. |

LIMITED WARRANTY

Southern Pride Distributing, LLC (“Southern Pride”) warrants to the original purchaser that any original part found to be defective in material or workmanship will, at Southern Pride’s option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part. The labor warranty, provided only in the U.S.A., remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Southern Pride will bear normal labor charges performed by an authorized Southern Pride service agent during standard business hours, and excluding overtime, holiday rates or any additional fees. The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. All warranty parts ship via standard ground delivery service.

This warranty does not cover the following:

- Improper installation, delivery or maintenance.
- Failure of the Product if it is abused, misused, or used for other than intended purpose.
- Products which are not defective or broken, or which are working as described in the Owner’s Manual.
- Damage to the Product caused by accident, fire, floods, or acts of God.
- Damage caused by services performed by unauthorized service companies.
- Service calls to correct the installation of your Product or to instruct you how to use your Product.
- Expenses for making the Product accessible for servicing.
- Replacement of consumable parts; belts, gaskets, light bulbs, etc.

NO IMPLIED WARRANTY, REPRESENTATION OR CONDITION

To the extent permitted by law, neither Southern Pride nor any company/individual affiliated with it makes any warranties, representations, conditions or promises express or implied as to the quality, performance or freedom from defect of the smokers covered by these warranties other than those set forth above, and **NO STATUTORY OR IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR APPLICABLE PERIOD OF WARRANTY SET FORTH ON THIS PAGE. THE PURCHASER’S ONLY REMEDIES IN CONNECTION WITH THE BREACH OR PERFORMANCE OF ANY WARRANTY ON THE PRODUCTS ARE THOSE SET FORTH ON THIS PAGE. IN NO EVENT WILL SOUTHERN PRIDE OR ANY COMPANY/INDIVIDUAL AFFILIATED WITH IT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** In no event shall Southern Pride be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, incidental or consequential damages.

LIMITATION OF LIABILITY

Southern Pride will not be liable under any circumstances for any incidental, consequential or special damages, including without limitation any lost profits or labor costs, arising from the sale, use or installation of the products, from the products being incorporated into or becoming a component of another product or from any other cause whatsoever, whether based on warranty (expressed or implied) or otherwise based on contract, on tort or any other theory of liability, and regardless of any advice or representations not in writing that may have been rendered by Southern Pride concerning the sale, use or installation of the products. In the event the above warranty fails to correct purchaser’s performance problems caused by defects in workmanship and/or materials, purchaser’s exclusive remedy shall be limited to payment by Southern Pride of actual damages in an amount not to exceed the amount paid for the smoker

IF YOU NEED SERVICE

To secure warranty service, the purchaser must (1) report the equipment defect to their authorized Southern Pride distributor and request warranty service within the applicable warranty term; (2) present evidence of the warranty start date with a valid proof of purchase; and (3) make the Product available within a reasonable time.

Should your problem not be solved to your complete satisfaction by your authorized Southern Pride distributor, you should contact Southern Pride at PO Box 354, Alamo, TN 38001, Phone: 1-800-437-2679. When contacting the manufacturer, the following information will be requested: (a) Model and serial number of the Product, (b) Address where the Product is installed, (c) Name and address of the installer and any service agency that performed service on the Product, (d) Date of original installation and dates any service work was performed, (e) Details of the problems as you can best describe them, (f) List of people, with dates, who have been contacted regarding your problem.