

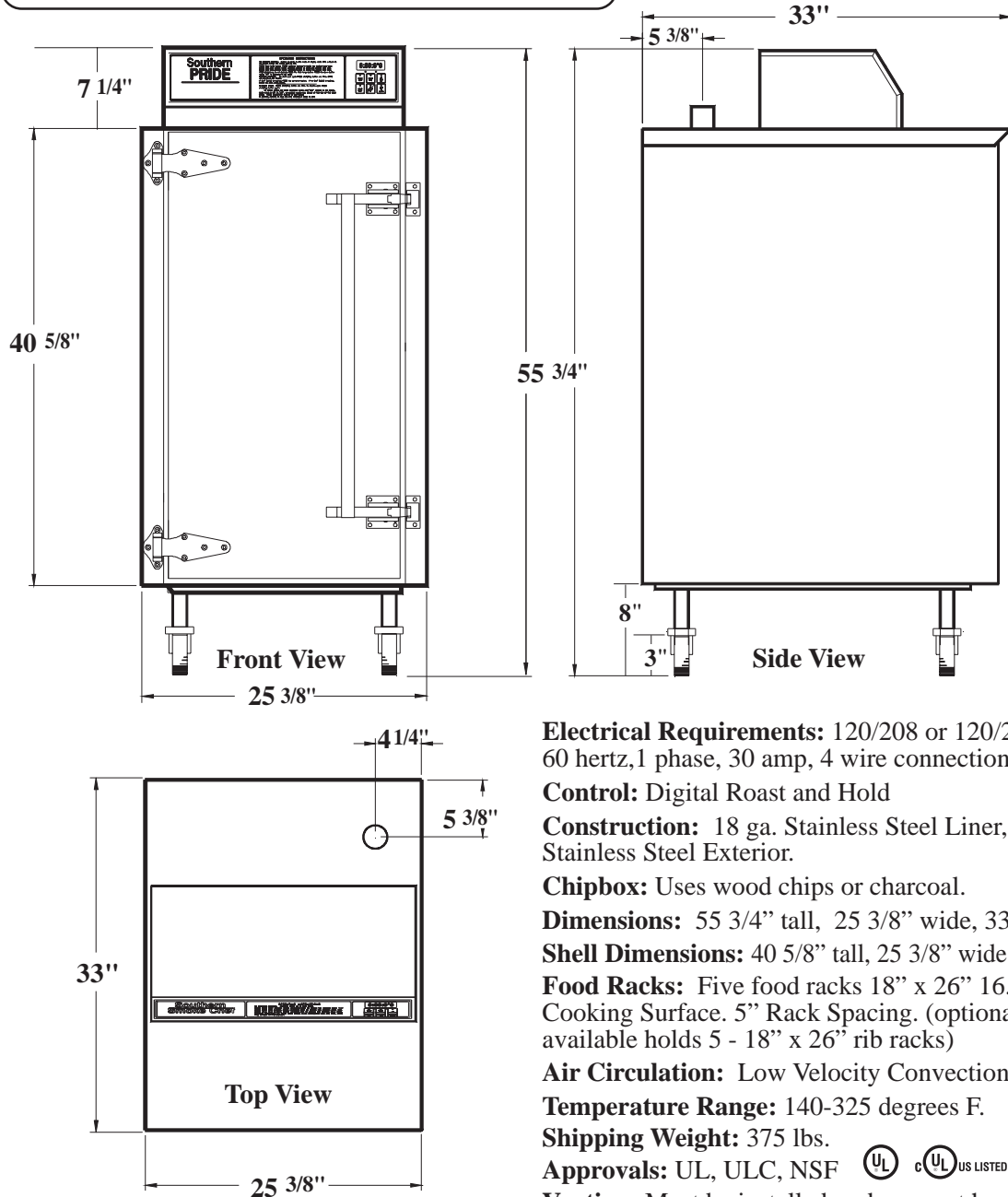
Southern PRIDE

SPECIFICATIONS MODEL SC-200-SM

Capacities on these products may vary based on physical shape, weight of product and the method of loading.

COOKING CAPACITIES FOR THE SC-200

Pork Butt (7 lb.)	30 pieces	210 lb. total
St. Louis Ribs (2.75 lb.)	25 pieces	69 lb. total
w/Optional Rib Racks	65 pieces	179 lb. total
Chicken (3 lb.)	40 pieces	120 lb. total
Brisket (12 lb.)	15 pieces	180 lb. total
Spare Ribs (3.5 lb.)	20 pieces	70 lb. total



Electrical Requirements: 120/208 or 120/240 volts AC, 60 hertz, 1 phase, 30 amp, 4 wire connection.

Control: Digital Roast and Hold

Construction: 18 ga. Stainless Steel Liner, 22 ga. Stainless Steel Exterior.

Chipbox: Uses wood chips or charcoal.

Dimensions: 55 3/4" tall, 25 3/8" wide, 33" deep

Shell Dimensions: 40 5/8" tall, 25 3/8" wide, 33" deep.

Food Racks: Five food racks 18" x 26" 16.25 Sq.Ft. of Cooking Surface. 5" Rack Spacing. (optional rib racks available holds 5 - 18" x 26" rib racks)

Air Circulation: Low Velocity Convection Fan.

Temperature Range: 140-325 degrees F.

Shipping Weight: 375 lbs.

Approvals: UL, ULC, NSF   

Venting: Must be installed under a vent hood. Contact local code officials and a commercial kitchen ventilation contractor prior to installation.

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