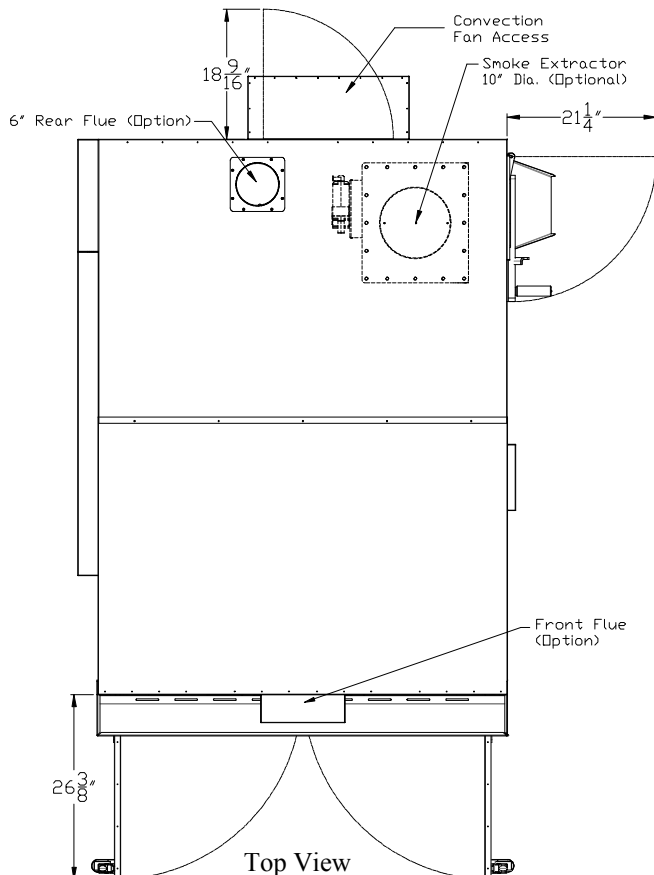
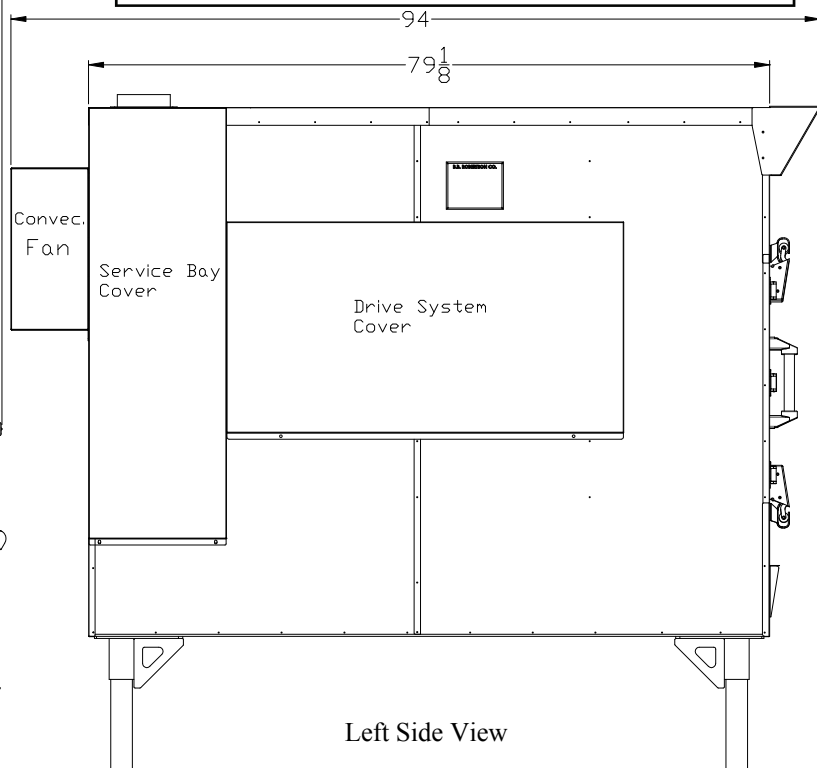
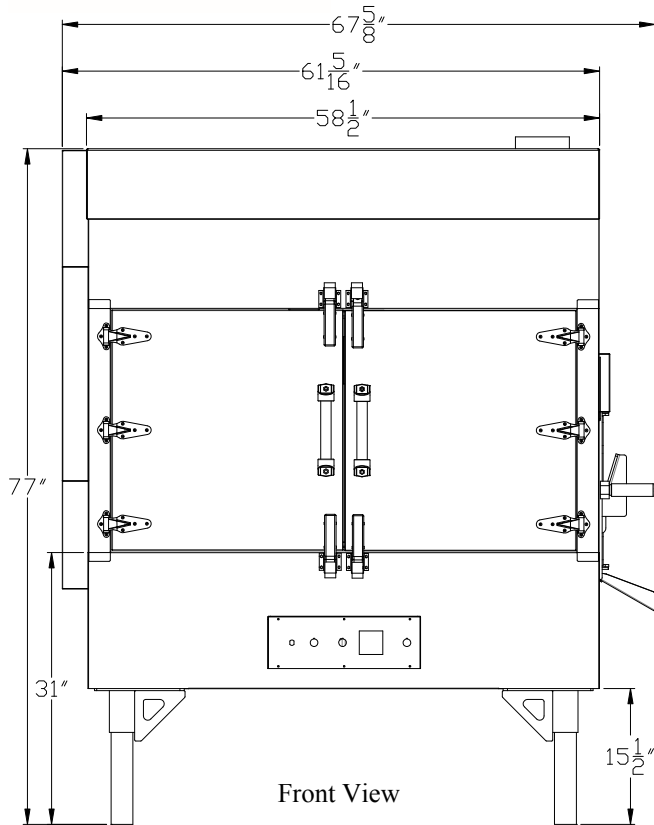




WOOD BURNING BBQ PITs & SMOKERS

SPECIFICATIONS
MODEL: SP- 700

Approximate Cooking Capacites	
(capacities will vary based on physical shape, weight, and method of loading for each product specified.)	
Pork Butts (8-10 lb. each).....	96 pieces
St. Louis Ribs (2.75 lb. each).....	126 pieces
Whole Chicken (3-4 lb. each).....	156 pieces
Beef Brisket (11-13 lb. each).....	48 pieces
Spare Ribs (4-5 lb. each).....	90 pieces



Electrical Requirements: 120 volt AC, 60 hertz, 1-phase, 15 amp wiring required. NEMA 5-15P plug

Gas Requirements: Natural or Liquid Propane (L.P.)
Supply Line size: Minimum 1/2" N.P.T. (max. length 10 ft.)
Supply Pressure:L.P.: 11.0" W.C. min. - 13.0" W.C. max.
Natural: 4.5" W.C. min. - 10.0" W.C. max.

Burner: 150,000 BTU , Electronic Pilot Gas Burner (Must specify Natural or L.P. gas configuration @ order).

Firebox: Large capacity 10 ga. H.R. steel. Uses charcoal or wood logs: 2-3 logs, 4-6" diameter, 12-16" long.

Food Racks: Rotisserie with six (6) hangers, each with three (3) 12" x 48" food racks (18 total). 72 Sq.Ft. of cooking surface, 3-1/2" spacing between food racks.

Air Circulation: Low Velocity Convection Fan.

Temperature Range: 140-325 degrees F.

Shipping Weight: 2000 lbs. (approximate)

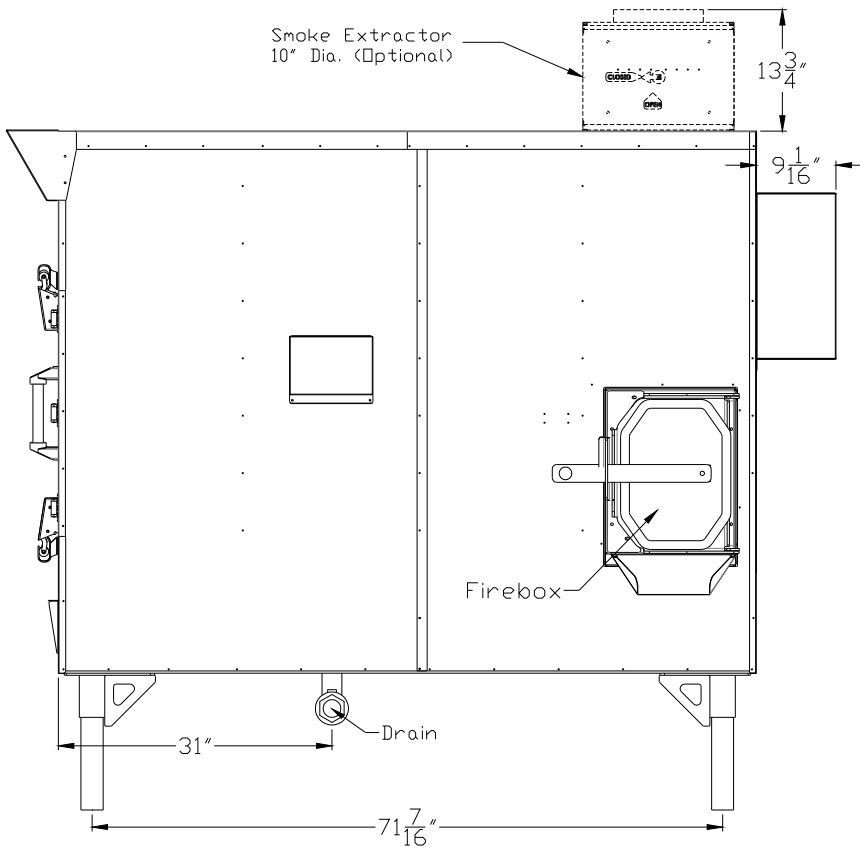
Approvals: ETL-US & Canada, ETL-Sanitation

Venting: VSP Hood ready and Smoke Extractor ready.

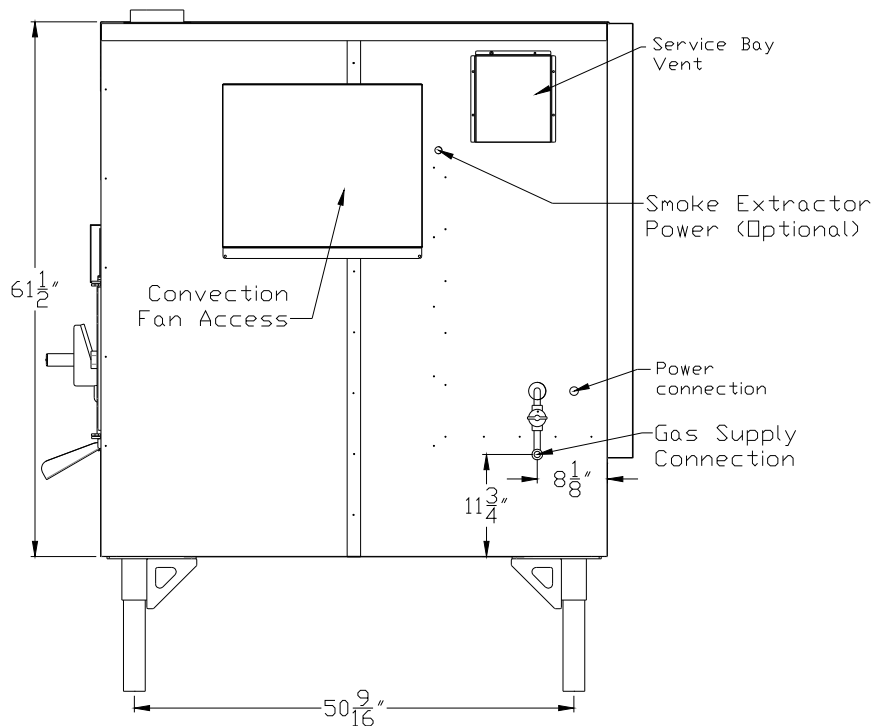
Southern PRIDE

WOOD BURNING BBQ PITS & SMOKERS

SPECIFICATIONS MODEL: SP-700



Right Side View



Back View



Shown on optional Working Height Locking Casters

Standard Features:

- 304 Stainless Steel interior & exterior
- Convection fan access door
- 10" Diameter Convection fan
- Interior Light
- Pneumatic Rotisserie Advance Foot Switch
- Front Flue or Rear Flue
- 2" grease drain
- 2" insulated walls

Optional Features & Accessories:

- Digital Cook & Hold Control
- Smoke Extractor
- Glass Product Display Doors
- Mirror Image (Reverse Firebox)
- Through the wall insulation kit
- Euro voltage conversion
- VSP Ventilation Hood System