

Electric Smoker Oven



5802200 SC-200 Electric Smoker Oven 5 Rack Capacity, 120/208 Volt, Single Phase, 60 Amp., 25 3/8"

SC-200 FEATURES:

Electrical Requirement: 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 any 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" 16.24 Sq. Ft. of Cooking Surface. 5" Rack Spacing.

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.



5802200

Cooking Capacity

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 = 70 lb. total

SEASONINGS:

Everson Smokehouse Seasoning 25lbs. Bulk **300547-B**

Gas/Wood Smoker Oven



5805500 SPK-500 Gas/Wood Smoker Oven w/ 5 Each 3 Tier Revolving Rack 75,000 B.T.U. w/ 19" Legs

5805540 12" x 42" Nickel Chrome Food Rack For SPK-500 Smoker Oven

5805525 VSP750 - S/S Vent Hood With Ansul Ready Option

SPK-500 FEATURES:

Electrical Requirement: 120 volts AC, 60 hertz, 1 phase, 15 amp wiring required.

Gas Requirements: 75,000 BTU, 1/2" NPT

Construction: Inner and Exterior Liner: 304 Commercial Grade Stainless Steel

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

Dimensions: 71 3/8" tall x 56 3/8" wide x 75" deep

Food Racks: Rotisseries with five (5) hanger racks, each with three (3) 12" x 42" food racks (15 total). 52.5 Sq.Ft. of cooking surface, 3 1/2" spacing between food racks.

Air Circulation: Low Velocity Convection Fan.

Temperature Range: 140-325 degrees F.

Burner: Electronic pilot Gas Burner (Specify Natural or L.P. gas)

Shipping Weight: 1,200 lbs.

Approvals: UL, ULC, UL EPH

Venting: Vent Hood Ready and Smoke Extractor Ready.



5805500



Cooking Capacity

Pork Butt (7-8 lb. each) 80 pieces
St. Louis Ribs (2.75 lb.) 75 pieces
Chicken (3-4 lb. each) 120 pieces
Beef Brisket (11-13 lb.) 40 pieces
Spare Ribs (4-5 lb.) 20 = 45 lb. total

SEASONINGS:

Everson Smokehouse Seasoning 25lbs. Bulk **300547-B**