

OWNER'S MANUAL

Electric Woodchip-Burning
Stationary Rack Barbecue Smoker

SC-100

SOUTHERN[®]
PRIDE **BBQ SMOKERS**

Southern Pride Distributing, LLC
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Alamo, TN 38001

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www.southernpride.com

CONGRATULATIONS!

In selecting Southern Pride, you have chosen the finest, most advanced, and most fully automatic woodchip-burning barbecue smoker available. With us, "It's simply a matter of Pride".

TABLE OF CONTENTS

Safety Information and Precautions.....	3
Diagram of Smoker	4
Installation	5-6
Operation.....	7-9
Maintenance.....	10-12
Wiring Diagram.....	13
Warranty.....	14

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 electrical cover.

Installation, operation, and maintenance should comply with the instructions in this Manual, NFPA® 96, and other codes and standards as called out in this Manual.

For more information on NFPA® 96, or to obtain a copy of the latest publication, please contact: NFPA®, 1 Batterymarch Park, PO Box 9101, Quincy, MA 02169-7471, www.nfpa.org







Southern Pride electric smokers have been tested and approved by Intertek Testing Services, are ETL listed to UL 197, certified to CSA STD C22.2 No. 109, and to NSF/ANSI 4. ETL File Number 4007026



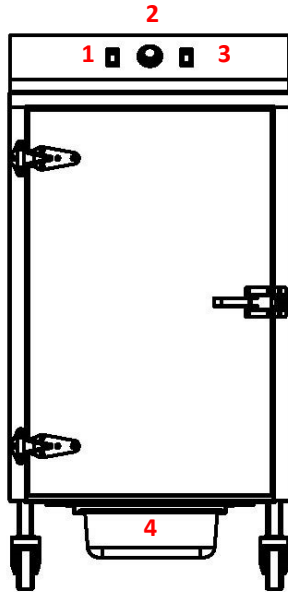
SAFETY INFORMATION AND PRECAUTIONS

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.

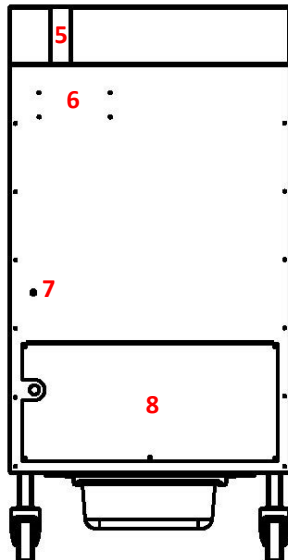
	<p>DANGER:</p> <p>Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.</p>	
	<p>DANGER</p> <p>Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances.</p>	<p>WARNING:</p> <p>ELECTRIC SHOCK HAZARD</p> 
	<p>CAUTION:</p> <p>Metal parts and surfaces of this smoker become extremely hot when in operation. To avoid burns, always use hand protection when operating the smoker.</p>	<p>Follow these rules to avoid electric shock:</p> <ul style="list-style-type: none">• Use only a properly grounded circuit.• Do not spray water directly on electrical components.• Unplug power cord before servicing.• Read the owner’s manual before using.

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. The 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. **DO NOT** remove service compartment access panels when smoker is in operation or leave off during operation.
8. **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.
9. Ensure new employees, who might operate the smoker, are properly instructed and supervised on the operation and safety information prior to operating the smoker.
10. Ashes removed from the woodchip boxes should be stored in a non-combustible container with a sealed lid only. Store ashes in a well ventilated area. **FUMES COULD BE HAZARDOUS.**

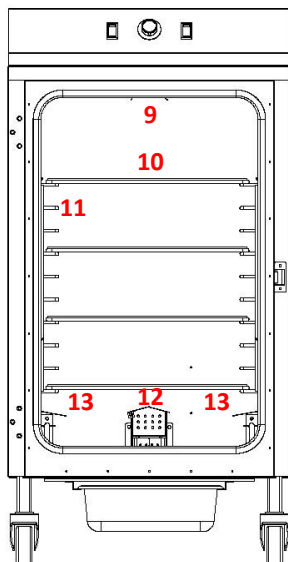
DIAGRAM OF SMOKER



1. Main power switch (on/off)
2. Thermostat (100 - 325°F)
3. Smoker switch (on/off)
4. Drain pan



5. Flue
6. Data plate
7. Tether / wall anchor bolt mounting
8. Electrical compartment cover



9. Thermocouple and high-limit
10. Product rack
11. Rack slides
12. Smoker element and woodchip box
13. Heating elements

INSTALLATION

RECEIVING THE SMOKER

The smoker will be shipped via Common Carrier. Once the smoker arrives you will need a forklift to unload the crated smoker from the truck, or utilize lift gate delivery service.

Approximate weight uncrated: 170 lbs. (77 kg)

Approximate weight crated: 205 lbs. (93 kg)

DELIVERY LOCATION

Before scheduling the delivery of the 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 carrier will require a flat, level surface that is safe from traffic to unload the smoker. A forklift will be required to unload the smoker unless lift gate delivery has been specified. The carrier is only responsible for delivery of the smoker. It is your responsibility to unpack the smoker, move it to its installation location, and have a qualified service technician install the smoker.

UNLOADING THE SMOKER

Once the smoker has been unloaded from the truck, note any damage to the crate, smoker or accessories. **Do not sign for the smoker until it has been inspected and any damage noted on the delivery bill.**

The smoker is shipped on a wooden pallet. Once the smoker is in a level and safe place, remove the cardboard carton. The smoker should be lifted by two adults, the skid moved away, and the smoker lowered onto the ground.

UNPACKING THE SMOKER

Inside the smoker are the following items:

- (4) 17-3/4" x 17-3/4" (451 x 451mm) nickel chrome product racks.
- (1) 4" (102mm) grease drain pan
- (1) woodchip box

SITE INSTRUCTIONS

The 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.

There should be at least 2" (51mm) of clearance between the sides of the smoker and any other appliance or wall to allow adequate airflow in and around the smoker.

Do not expose to rain or snow.

INSTALLATION

ELECTRICAL INSTRUCTIONS



WARNING:

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

ELECTRICAL REQUIREMENTS:

- 120 volts AC, 60 Hz
- 20 amp required
- 2 wire (plus ground), single phase, NEMA 5-15P plug

THE WARRANTY IS VOID IF THE SMOKER IS CONNECTED TO ANY VOLTAGE OTHER THAN SPECIFIED ABOVE AND ON THE SMOKER DATA PLATE. THE CHASSIS MUST BE GROUNDED TO PREVENT POSSIBLE SHOCK HAZARD.

- Remove all packing material before connecting the electrical supply to the smoker.
- The electrical service is connected via the factory supplied power cord located to the rear of the smoker.
- Install a restraining device to prevent the transmission of strain to the electrical connection.

VENTING INSTRUCTIONS

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

- The smoker ventilation system should comply with this manual and the current edition of NFPA® 96.
- It is recommended that Local Code Officials and a Commercial Kitchen Ventilation Contractor be consulted prior to installation.

TYPE-1 CANOPY HOOD VENT

The smoker may be installed under an approved Type-1 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 canopy overhang of 6" (152mm) on all sides.
- 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.

OPERATION

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

1. Ensure that the drain pan is empty and installed in the pan rails located under the smoker drain hole.
2. Load the woodchip box with the desired woodchips.
3. Turn the main power switch on.
4. Set the thermostat to the desired temperature.
5. If using woodchips, turn the smoker switch on.
6. Allow the smoker to preheat for 20 - 30 minutes.
7. Load the product into the smoker and close the product loading door.
8. Once the cook cycle is complete, turn off the main power switch, smoker switch, and thermostat.
9. Remove the product from the smoker.
10. Remove the ashes from the woodchip box.
11. Empty the grease from the drain pan.

COLD SMOKING TIP

For cold smoking, turn the main power switch on, leave the thermostat off, and turn the smoker switch on. This will produce smoke while keeping the smoker at the lowest possible temperature. Follow the proper woodchip box loading instructions.

CRITICAL TEMPERATURES AND COOKING CHART

Product	Cook Temp	Cook Time	Internal Temp
Beef Brisket	225°F	6 - 12 hours	Safe at 145°F (USDA), 190° - 205°F for tender
Chicken (whole)	250°F	2 - 4 hours	165°F (USDA)
Chicken (half)	250°F	2 - 4 hours	165°F (USDA)
Chicken (quarter)	250°F	2 - 2.5 hours	165°F (USDA)
Chicken (wings & legs)	300°F	1 - 1.5 hours	165°F (USDA)
Pork Butt	225°F	10 - 12 hours	Safe at 145°F (USDA), 190° - 205°F for tender
Pork Loin	225°F	2 - 3 hours	145°F (USDA) *See note below
Pork Ribs	250°F	3 - 4 hours	145°F (USDA)
Turkey (whole)	250°F	3 - 6 hours	165°F (USDA)
Turkey (leg)	300°F	3 - 5 hours	Safe at 165°F (USDA), 190°F for tender
Turkey (breast)	250°F	2.5 - 3 hours	165°F (USDA) *See note below

Cooking times are approximate and will vary depending on many factors including product size/weight, beginning internal temperature and preferred doneness/skin texture.

*For lean proteins, consider removing from the smoker 5-10 degrees before reaching desired internal temperature to rest for 30 minutes to retain juices. The internal temperature will continue to climb a few degrees and the protein will remain moist.

OPERATION



CAUTION

The woodchip box must be installed on the smoke element at all times during operation of the smoker. Failure to do so can damage the smoke element and/or result in terminal failure of the smoker.



CAUTION

- Remove coals and ashes from previous cook cycle before loading new woodchips into the woodchip box. Refer to Ash Removal Instructions on page 9.
- The woodchip box will be hot when the smoker has been in operation.
- Do not overload the woodchip box.

WOODCHIP BOX LOADING INSTRUCTIONS

1. The solid fuel should be handled in accordance with NFPA® 96.
2. Ensure the smoker is off before opening the product door.
3. Slide the woodchip box off of the smoke element. **CAUTION:** Woodchip box will be hot.
4. Load woodchips into the woodchip box. **THE WOODCHIPS ARE ONLY USED TO FLAVOR THE PRODUCT, NOT TO HEAT THE SMOKER.**
5. Close the woodchip box lid and slide the boxes onto the smoke element.

PRODUCT LOADING INSTRUCTIONS

The smoker is equipped with (4) 17-3/4" x 17-3/4" (451 x 451mm) product racks for the loading of product.

1. Remove the wire product rack from the smoker.
2. Place the product directly on the product rack, leaving an air gap between each piece of product.
3. With the product placed on the product rack, carefully slide the loaded product rack into the smoker.
4. Repeat steps 2 and 3 until all product is loaded into the smoker. Product height will determine how many rack slide spaces you need to maintain an air gap between each loaded product rack.

PRODUCT UNLOADING INSTRUCTIONS

1. Before unloading the product, the smoker should be off.
2. Carefully open the product loading door just enough to release the smoke from the cabinet, then wait approximately 5 seconds before fully opening the product loading door.
3. Product should be removed in the reverse order of which it was loaded.

OPERATION



WARNING

Never empty ash/coals from the smoker into a common trash dumpster. Embers from ash/coals could ignite materials, resulting in a fire.



CAUTION

Be sure smoker product loading door is secured in the closed position immediately following a cook cycle and during non-use periods.

ASH REMOVAL INSTRUCTIONS

1. The ashes should be handled in accordance with NFPA® 96.
2. After each cook cycle, remove the remaining wood, ash, and hot coals from woodchip box. Use heat resistant gloves while handling woodchip boxes, ash container, and ash removal tools.
3. 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 smoker for this purpose.
4. Once wood and ash have been sprayed, place them in a heavy metal container with a tight fitting metal lid (16 gauge minimum, capacity not to exceed 20 gallon). 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.
5. 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.



CAUTION

Do not remove the drain pan while the smoker is still in operation or while burning wood and hot coals are still in the woodchip box.

GREASE REMOVAL INSTRUCTIONS

1. Immediately empty the drain pan after each cook cycle. **CAUTION: Grease will be hot.**
2. Grease should be poured into an approved grease recycling bin.

WOOD STORAGE INSTRUCTIONS

- The solid fuel should be stored in accordance with NFPA® 96.

MAINTENANCE



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 power cord must be unplugged and the smoker should be allowed to cool down.

DAILY

1. Remove all product racks 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 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. Remove ashes and coals from woodchip boxes after each cook cycle. Refer to the Ash Removal Instructions on page 9 of this manual.
4. Empty the drain pan after each cook cycle. Refer to the Grease Removal Instructions on page 9 of this manual.

MONTHLY

1. Check the thermostat thermocouple. Be sure there is no solids or creosote buildup. Clean as needed.
2. Check the product door hinges and the product door latches. Tighten screws and align as needed.

AS NEEDED

EXTERIOR:

Southern Pride 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.

- 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.
- 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, and power is turned off to the smoker at the electrical panel.
- 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.**

MAINTENANCE



WARNING

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

AS NEEDED:

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

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 the smoker when hot.
- While product racks are out of the smoker apply cleaner to the smoker interior: walls, ceiling, and floor and allow to soak for 10 minutes.
- Thoroughly rinse smoker interior with water.
- Drain waste water; place a container under the drain. 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.
- Sanitize the smoker interior: walls, ceiling, and floor 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.
- To dry the interior of the smoker leave product door 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

REPLACEMENT PARTS LIST

Gaskets	
Product door gasket	070103
Heating element gasket	073013
Smoke element gasket	073012
Electrical	
Thermostat	433001
Main power and smoker switch	441003
120v contactor	423001
High-limit thermostat	434002
120v, 750w, main heating element	436023
120v, 300w, smoke element	436024

Door Hinges/Closers	
Product door hinge	870003
Door latch and catch	871013
Product Racks/Hangers	
Nickel chrome product rack	970024
Product rack hanger	977014
Miscellaneous	
4" drain pan	912004
Woodchip box	295010
Caster with brake	273008
Caster without brake	273009
Control panel overlay	415055

BEFORE YOU CALL FOR SERVICE

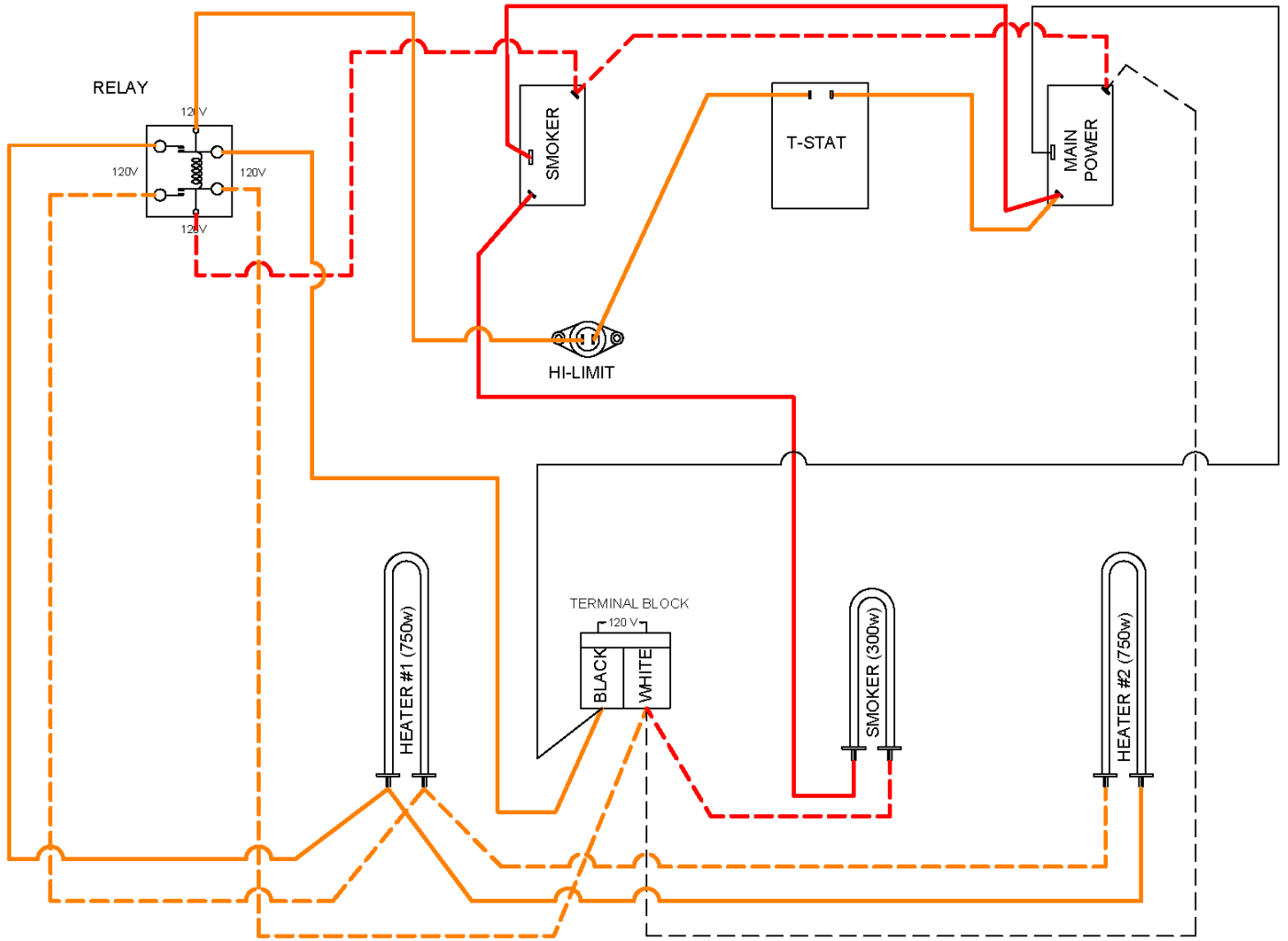


WARNING:

Before any service is performed on the smoker, the power cord must be unplugged and the smoker should be allowed to cool down.

SYMPTOM	WHAT TO DO
Woodchips are not fully burned	<ul style="list-style-type: none"> • Clean the woodchip box, scraping buildup off the inside walls and bottom. • Ensure the woodchip box is properly seated on the smoke element.

WIRING DIAGRAM



	White w/Red Stripe
	White w/ Orange Stripe
	White
	Black
	Red
	Orange

Revision 1

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 USA, 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.