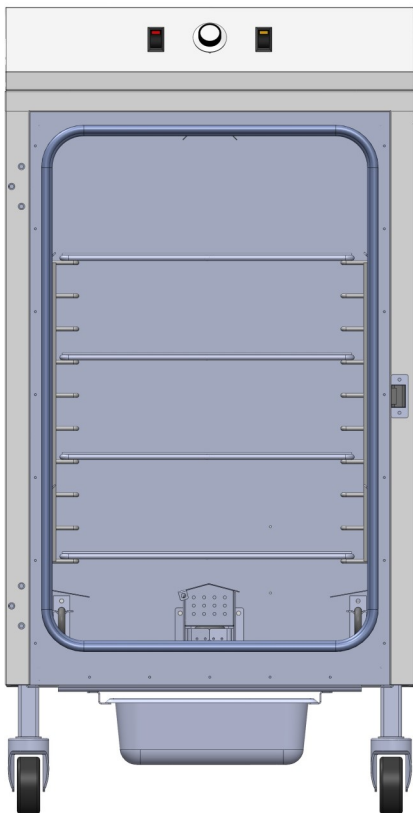


#### Approximate Smoker Capacities

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

Pork Butts (8-10 lbs)(4-5 kg) each.....	12 pieces
Baby Back Ribs (3 lbs)(1 kg) each.....	12 pieces
Whole Chicken (3-4 lbs)(1-2 kg) each.....	24 pieces
Beef Brisket (12-15 lbs)(5-7 kg) each.....	4 pieces



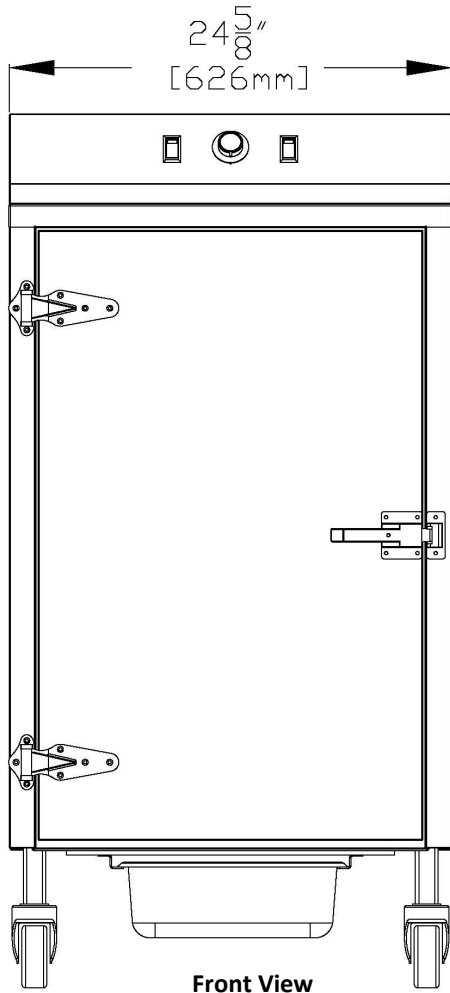
(10) rack slides, 2" (51mm) spacing  
8.75 ft<sup>2</sup> (0.81 m<sup>2</sup>) standard cooking surface (4 racks)

#### Standard Features:

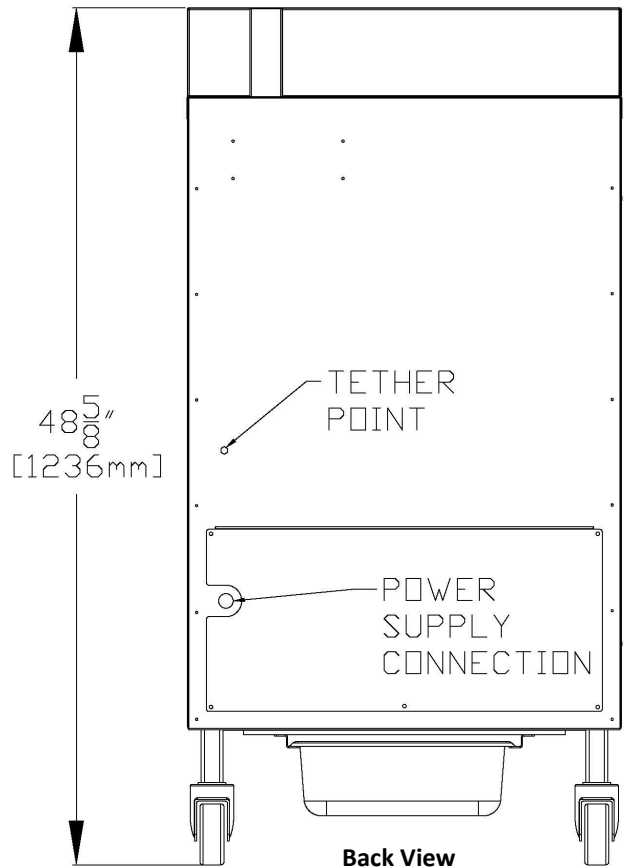
- 304 series stainless steel construction; interior and exterior.
- High temperature blanket insulated cabinet.
- Front locking swivel casters and rear non-locking swivel casters.
- On/off switch, thermostat (100° to 325°F)(38° to 163°C), smoke element on/off switch.
- Smoke element and woodchip box (54 in<sup>3</sup>).
- 4" (102mm) grease drain pan.
- (4) 17-3/4" x 17-3/4" (451 x 451mm) nickel chrome plated product racks.

# Model: SC-100 (120v model)

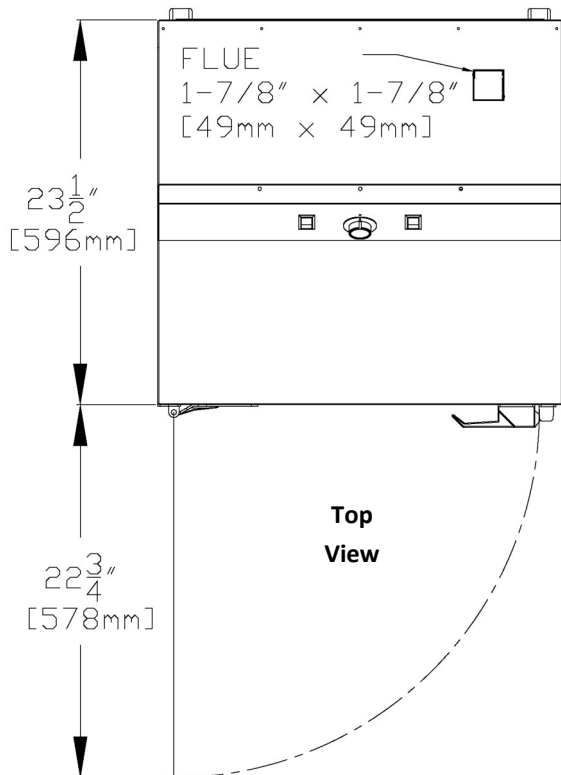
## Electric Woodchip-Burning Stationary Rack Smoker



Front View



Back View



Top View

Leg locations (center to center) -  
19-1/2"W x 19"D (495 x 483mm)

### REQUIREMENTS

#### ELECTRICAL

120 volt AC, 60 hertz, 1-phase, 20 amp wiring required, NEMA 5-15P plug

#### VENTILATION

The smoker must be vented in accordance with the Owner's Manual and the installation must comply with NFPA® 96 and all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

Do not expose to rain or snow.

SMOKER WEIGHT - 170 lbs. (77 kg)

SHIPPING (crated) - 205 lbs. (93 kg)

30"W x 26"D x 54"H (762 x 660 x 1372mm)