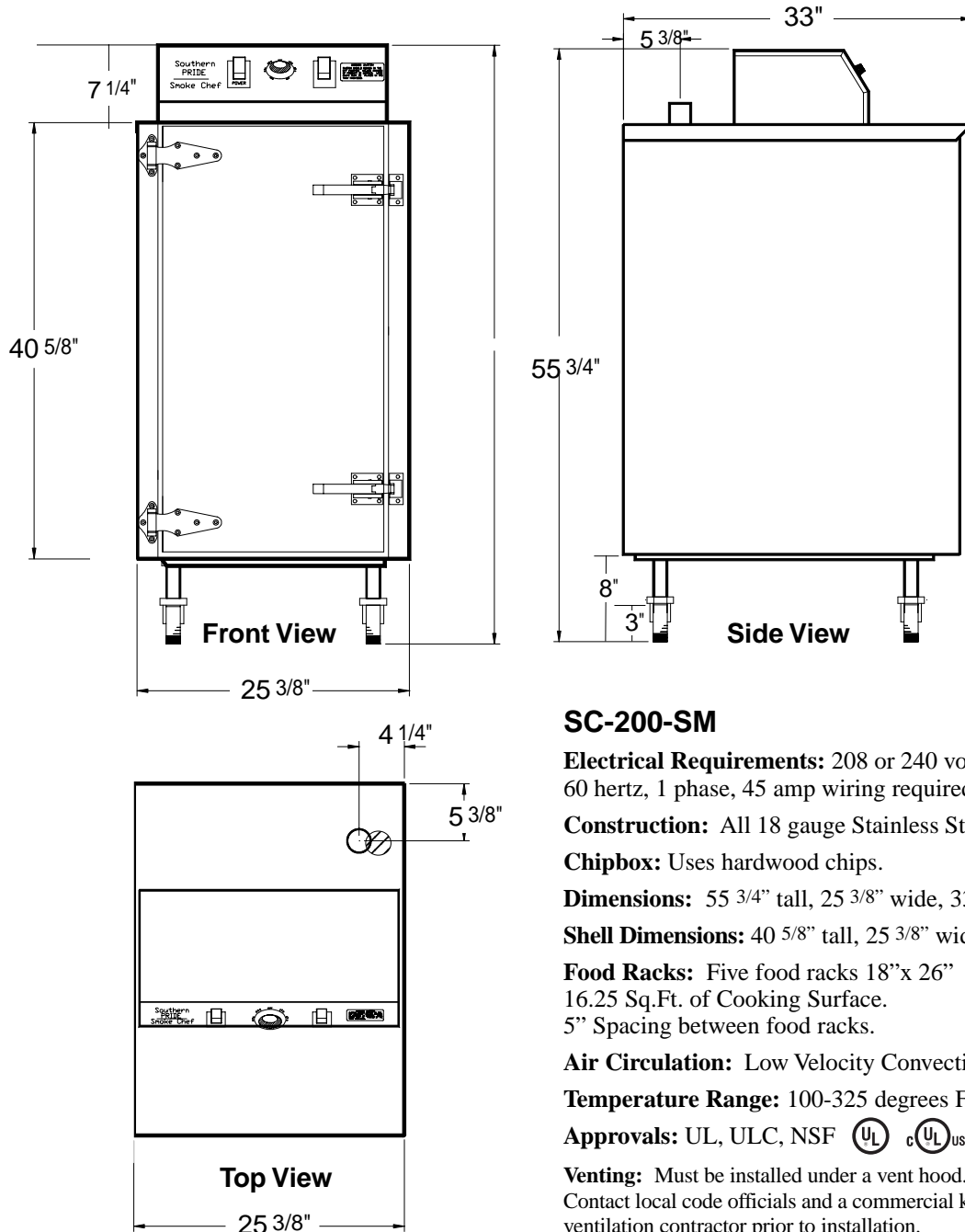


SPECIFICATIONS MODEL SC-200-SM



COOKING CAPACITIES FOR THE SC-100

| | | |
|--------------------------|-----------|---------------|
| Pork Butt (7 lb.) | 30 pieces | 210 lb. total |
| St. Louis Ribs (2.75lb.) | 25 pieces | 69 lb. total |
| w/Optional Rib Racks | 65 pieces | 179 lb total |
| Chicken (3lb.) | 40 pieces | 120 lb. total |
| Brisket (12 lb.) | 15 pieces | 180 lb. total |
| Spare Ribs (3.5lb.) | 20 pieces | 28 lb. total |



SC-200-SM

Electrical Requirements: 208 or 240 volts AC, 60 hertz, 1 phase, 45 amp wiring required.

Construction: All 18 gauge Stainless Steel.

Chipbox: Uses hardwood chips.

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" Spacing between food racks.

Air Circulation: Low Velocity Convection Fan.

Temperature Range: 100-325 degrees F.

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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