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Web Catalog

Southern Pride SC-200 200# Electric Smoker Chip

Product URL <https://usedequipco.com/southern-pride-sc-200-200-electric-smoker-chip>

Short Description:

Full Description: The 4,500 watt main heating element heats the smoker cabinet to cook the product. The convection fan draws the heat from the element and circulates it throughout the cabinet. The entire smoker interior is stainless steel ensuring easy cleaning and decades of trouble-free use. The interior contains 5 rack slides with 5" (127mm) spacing. The smoker comes standard with (5), 18" x 26" (457 x 660mm) nickel chrome plated product racks. A dual woodchip box with a compact electric element allows the application of smoke to the product. Hardwood chips are recommended. The digital thermostat allows for cook temperature selection between 80° to 325°F (27° to 163°C), cook time, and hold temperature, and will maintain consistent temperature throughout the cook cycle. The smoker exterior is stainless steel ensuring easy cleaning and decades of trouble-free use. 120/208 or 240 or 230 volt AC, 60 hertz, 1-phase, 30 amp, 3 wire connection (plus ground) Electrical cord and plug not provided. The smoker must be vented in accordance with the Owner's Manual and the installation must comply with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. Actual dimensions - 25 3/8" w x 33" d x 56 1/8" h (644 x 838 x 1426mm) 285 lbs (129kg) Approximate Smoker Capacities: Pork Butts (8-10 lbs)(3.6 - 4.5 kg) each.....30 pieces St. Louis Ribs (2.75 lbs)(1.2kg) each.....25 pieces w/optional rib racks the smoker can hold 65 ribs. Whole Chicken (3-4 lbs)(1.4 - 1.8 kg) each..40 pieces Beef Brisket (12-15 lbs)(5.4 - 6.8 kg) each..10 pieces

Price \$3,999.00

