



**Woodburning BBQ Pits and Smokers**

**Gas Fired and Electric  
Equipment Specifications**

**Electric Ovens . . . . . Pages 2 - 5**  
**SPK Series Gas Rotisseries . . . . . Pages 6 - 11**  
**BBR Gas Smoke & Hold Ovens . . . . . Pages 12 - 15**  
**BBR-700-FL Gas Rotisserie. . . . . Pages 16 - 17**  
**XLR Series Gas Rotisseries . . . . . Pages 18 - 25**

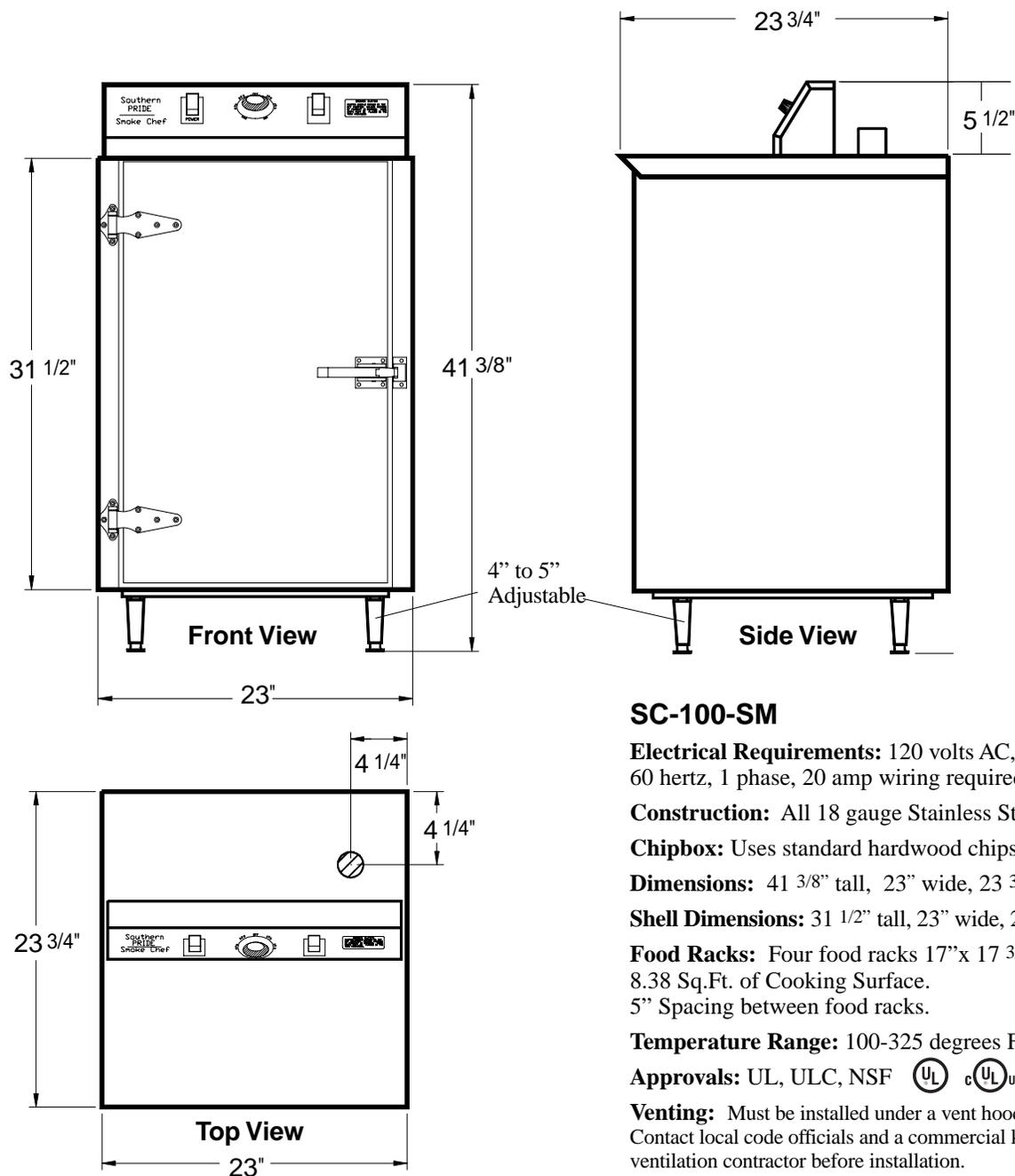
# Southern PRIDE

## SPECIFICATIONS MODEL SC-100-SM



### COOKING CAPACITIES FOR THE SC-100

Pork Butt (7 lb.)	12 pieces	84 lb. total
St. Louis Ribs (2.75lb.)	12 pieces	33 lb. total
w/Optional Rib Racks	32 pieces	88 lb total
Chicken (3lb.)	32 pieces	96 lb. total
Brisket (12 lb.)	8 pieces	96 lb. total
Spare Ribs (3.5lb.)	8 pieces	28 lb. total



### SC-100-SM

**Electrical Requirements:** 120 volts AC, 60 hertz, 1 phase, 20 amp wiring required.

**Construction:** All 18 gauge Stainless Steel.

**Chipbox:** Uses standard hardwood chips.

**Dimensions:** 41 3/8" tall, 23" wide, 23 3/4" deep

**Shell Dimensions:** 31 1/2" tall, 23" wide, 23 3/4" deep.

**Food Racks:** Four food racks 17"x 17 3/4"  
8.38 Sq.Ft. of Cooking Surface.  
5" Spacing between food racks.

**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 before installation.

# Southern PRIDE

Southern Pride Distributing, L.L.C.

2102 East Main Street - Marion, Illinois 62959

www.southern-pride.com

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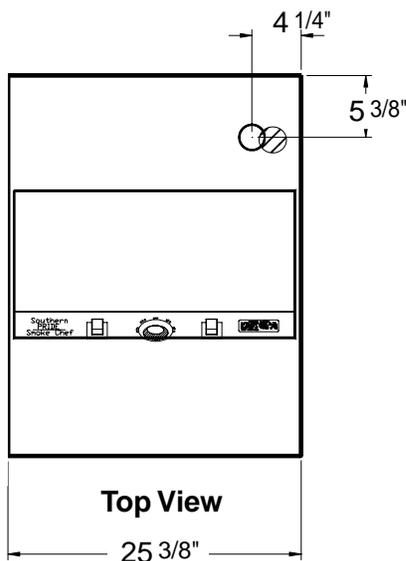
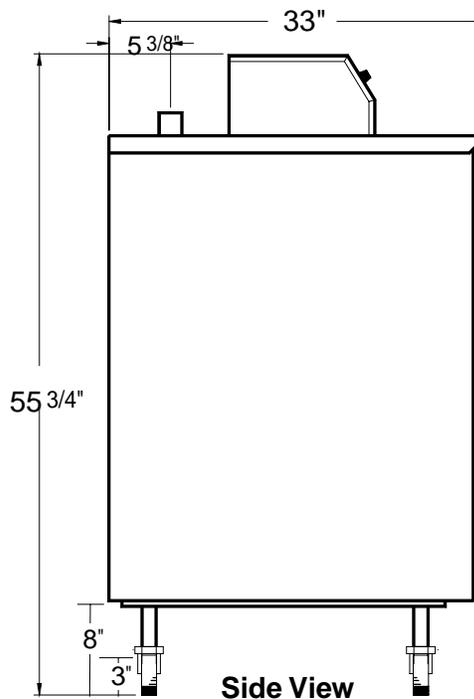
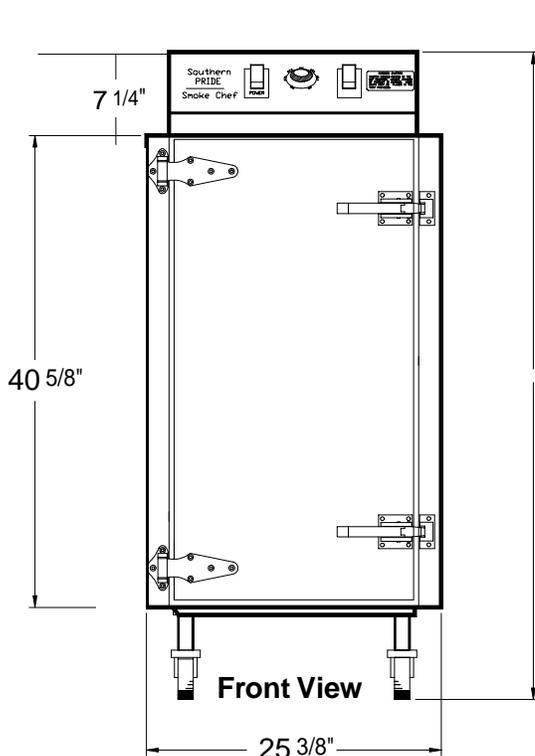
# Southern PRIDE

## 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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2102 East Main Street - Marion, Illinois 62959  
www.southern-pride.com sales@sopride.com service@sopride.com parts@sopride.com  
Sales: 800-851-8180 Service: 800-437-2679

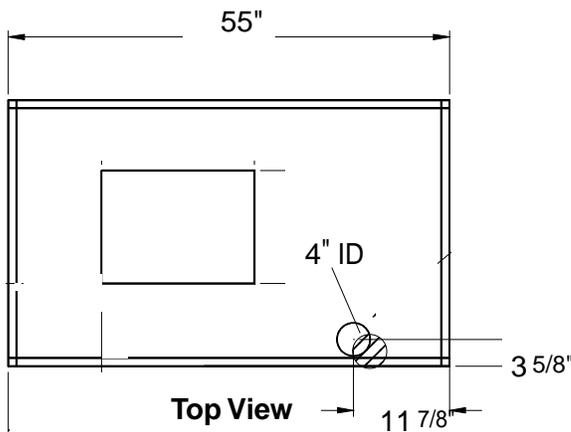
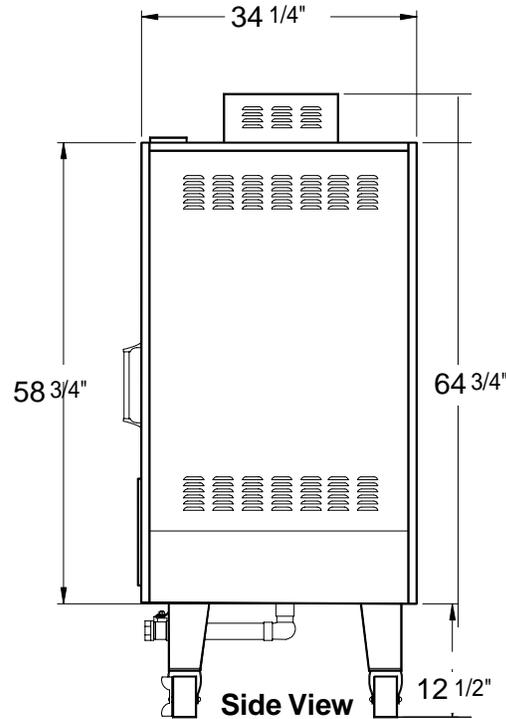
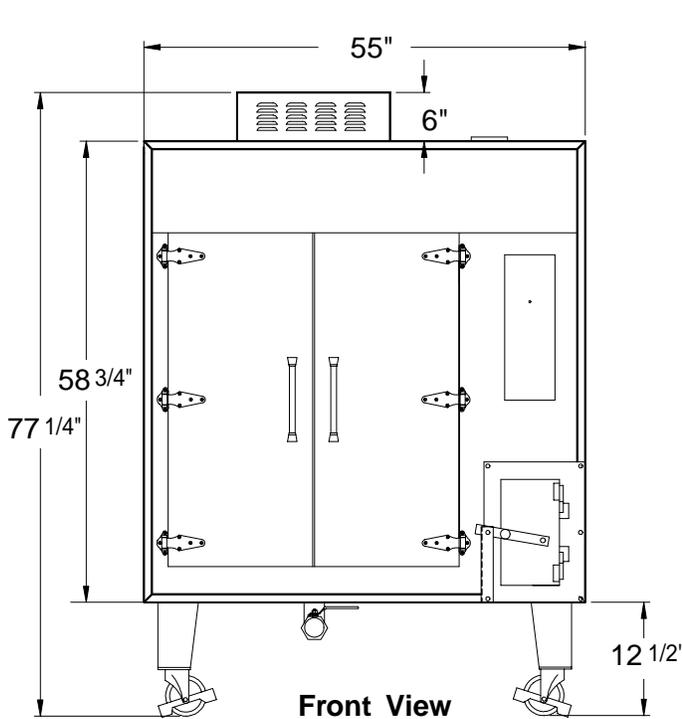
Phone: 618-997-9348  
Fax: 618-993-5960  
Service Fax: 618-993-0378

## SPECIFICATIONS MODEL SC-600-SM



### COOKING CAPACITIES FOR THE SC-600

Pork Butt (7 lb.)	96 pieces	672 lb. total
St. Louis Ribs (2.75lb.)	112 pieces	308 lb. total
w/Optional Rib Racks	240 pieces	660 lb total
Chicken (3lb.)	200 pieces	600 lb. total
Brisket (12 lb.)	48 pieces	576 lb. total
Spare Ribs (3.5lb.)	48 pieces	168 lb. total



### SC-600-SM

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

**Construction:** All 18 gauge Stainless Steel.

**Chipbox:** Uses small logs, chunks or chips.

**Dimensions:** 72 1/4" tall, 55" wide, 34 1/4" deep

**Shell Dimensions:** 58 3/4" tall, 55" wide, 34 1/4" deep.

**Food Racks:** Eight food racks 33 1/2"x 31"

57.7 Sq.Ft. of Cooking Surface.

3" Spacing between food racks.

**Air Circulation:** Low Velocity Convection Fan.

**Temperature Range:** 100-325 degrees F.

**Approvals:** UL, ULC, NSF   US LISTED 

**Venting:** Must be installed under a vent hood.

Contact local code officials and a commercial kitchen ventilation contractor prior to installation.

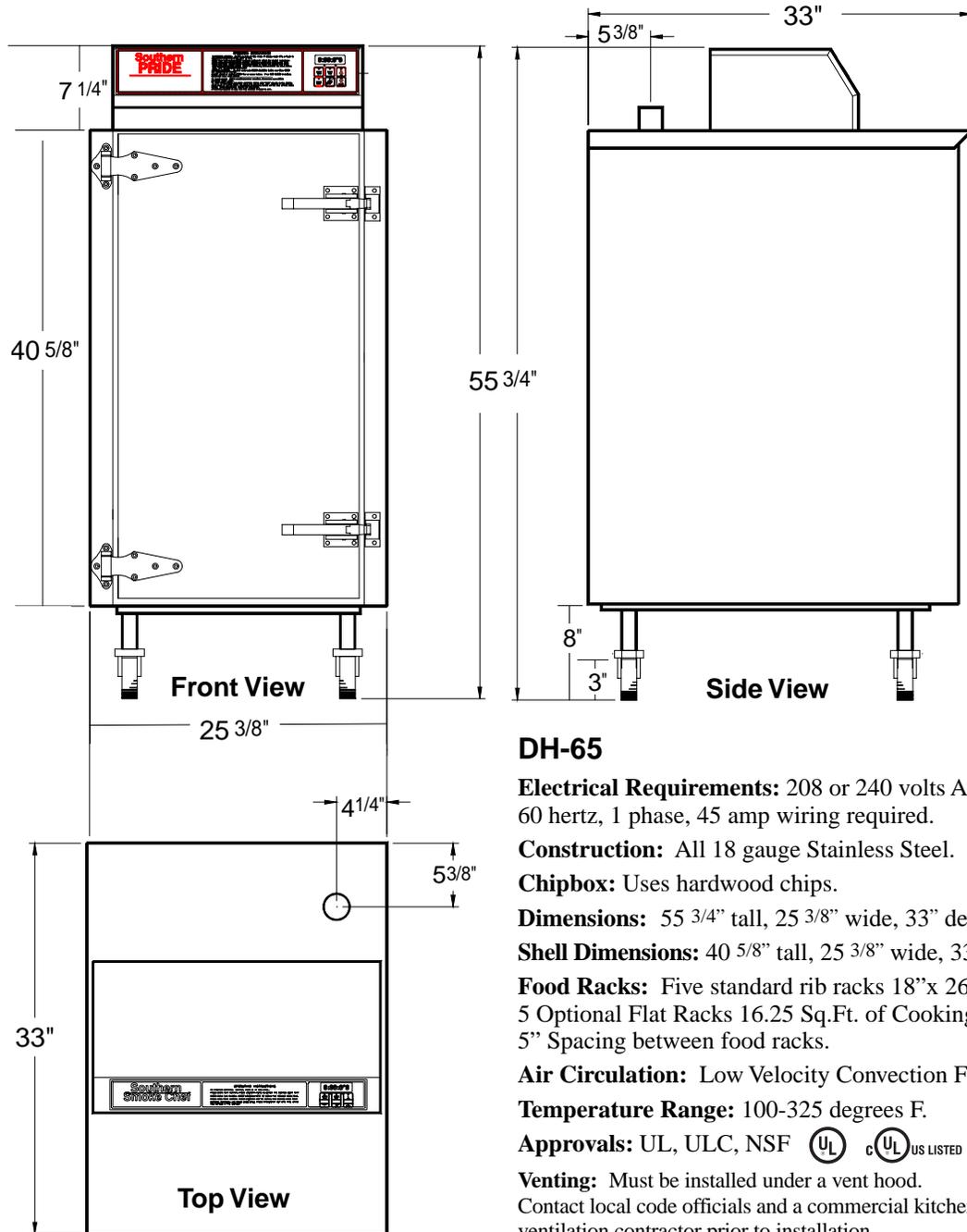
# Southern PRIDE

## SPECIFICATIONS MODEL DH-65



### COOKING CAPACITIES FOR THE DH-65

St. Louis Ribs (2.75lb.)	65 pieces	179 lb total
Baby Back Ribs (1.75lbs)	65 pieces	114 lb total
Following Capacities Possible with Optional Flat Racks		
Pork Butt (7 lb.)	30 pieces	210 lb. total
Chicken (3lb.)	40 pieces	120 lb. total
Brisket (12 lb.)	15 pieces	180 lb. total



### DH-65

**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 standard rib racks 18"x 26"  
 5 Optional Flat Racks 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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Revised 9/15/04

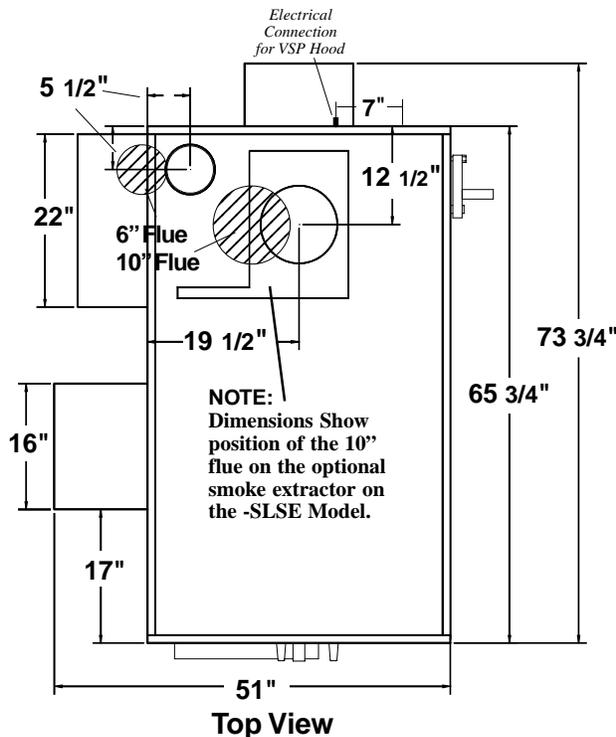
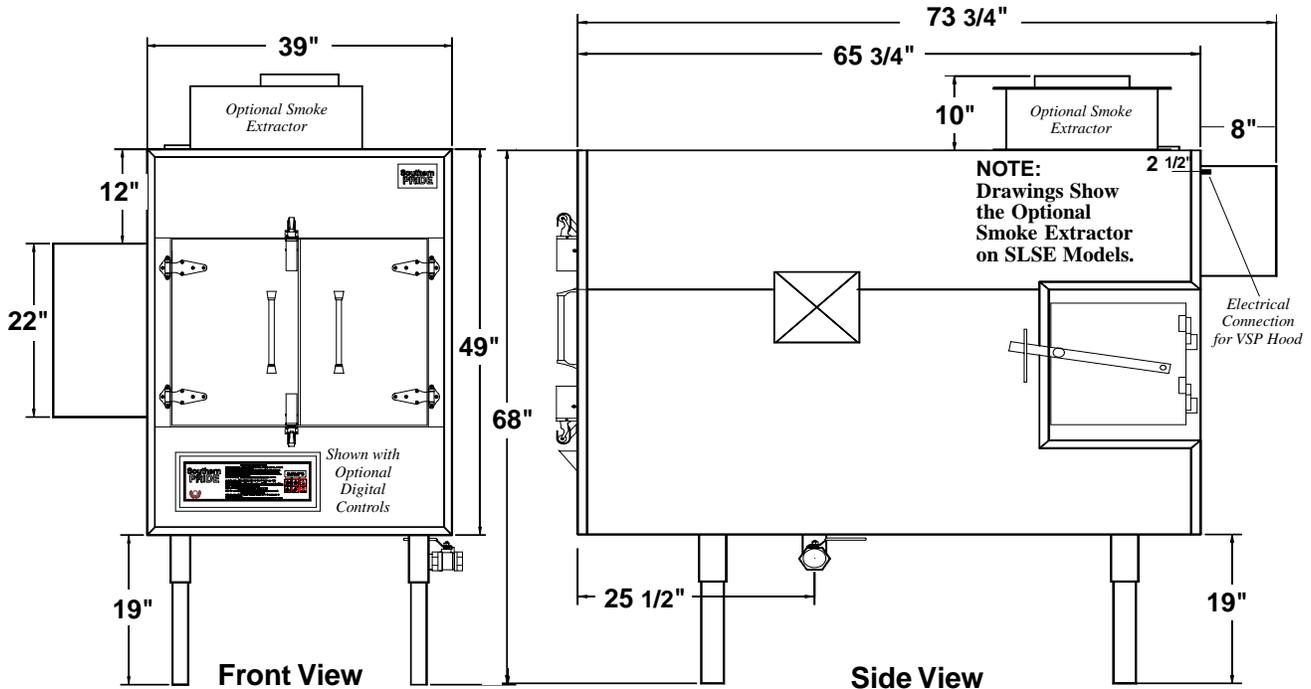
# Southern PRIDE

## SPECIFICATIONS MODEL SPK-280-SL



### COOKING CAPACITIES FOR THE SPK-280

Pork Butt (7 lb.)	48 pieces	336 lb. total
St. Louis Ribs (2.75lb.)	48 pieces	132 lb. total
w/Optional Rib Racks	80 pieces	220 lb total
Chicken (3lb.)	64 pieces	192 lb. total
Brisket (12 lb.)	24 pieces	288 lb. total
Spare Ribs (3.5lb.)	36 pieces	126 lb. total



### SPK-280-SL

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

**Gas Requirements:** 75,000 btu, 1/2 NPT

**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 14" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 2-3 logs 4-6" dia. 12-16" long.

**Dimensions:** 68" tall, 51" wide, 73 3/4" deep (including covers) w/19" legs

**Shell Dimensions:** 49" tall, 39" wide, 65 3/4" long.

**Food Racks:** Rotisserie with four (4) hanger racks, each with three (3) 12"x 30" food racks (12 Total). Sixty Three (30)Sq.Ft. of Cooking Surface. 3 1/2" Spacing between food racks.

**Air Circulation:** Low Velocity Convection Fan.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF   

**Venting:** See back page for venting instructions.

### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

#### HOOD SYSTEM TO INCLUDE:

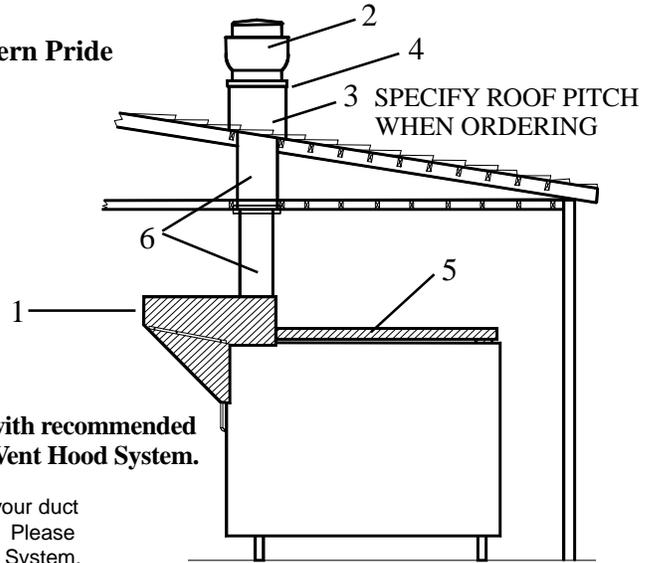
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

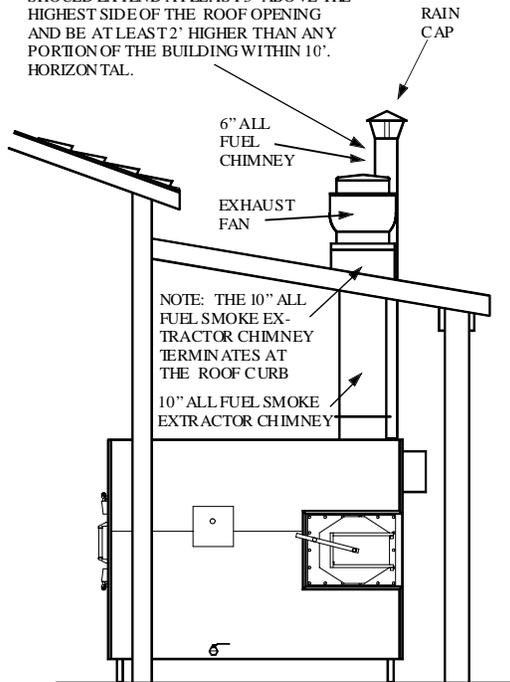
**SPK-280-SL with recommended optional VSP Vent Hood System.**

**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



**ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.**

**NOTE:** THE SIX INCH ALL FUEL CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL.



### THROUGH THE WALL - DIRECT VENT INSTALLATION

**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

#### SUPPLIED BY SOUTHERN PRIDE: (\*)

Smoke Extractor Damper with 10" chimney adapter plate

#### SUPPLIED BY CUSTOMER:

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney.

10" All Fuel Chimney, Exhaust Fan (NOTE: Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

The oven's minimum clearances from combustible materials are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**

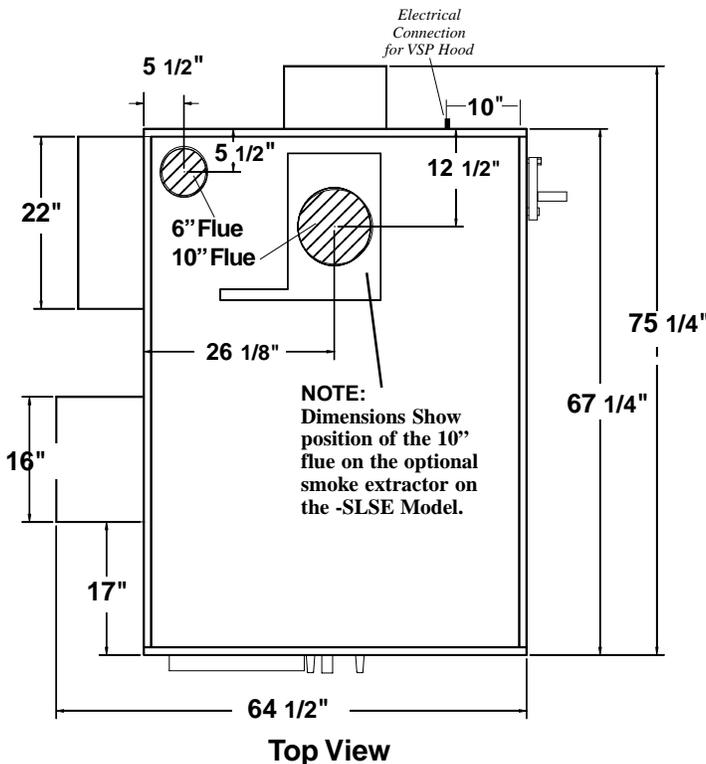
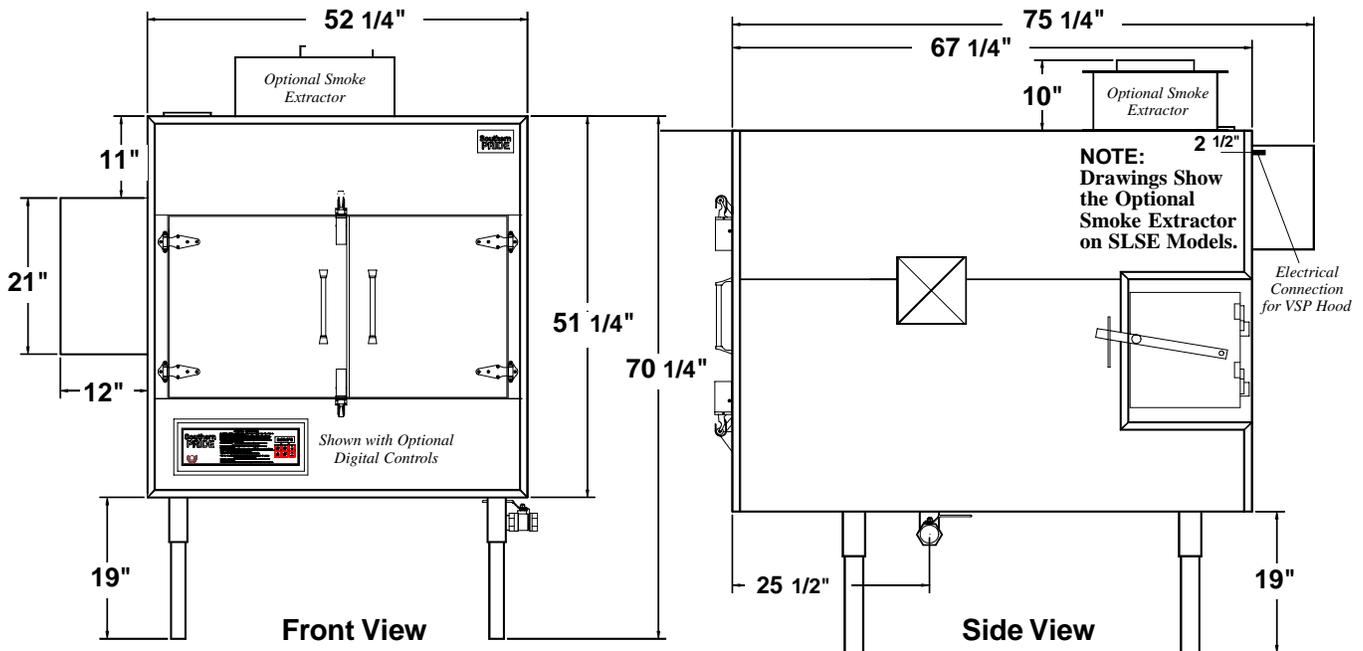
# Southern PRIDE

## SPECIFICATIONS MODEL SPK-500-SL



### COOKING CAPACITIES FOR THE SPK-500

Pork Butt (7 lb.)	80 pieces	560 lb. total
St. Louis Ribs (2.75lb.)	75 pieces	206 lb. total
w/Optional Rib Racks	160 pieces	440 lb total
Chicken (3lb.)	120 pieces	360 lb. total
Brisket (12 lb.)	40 pieces	480 lb. total
Spare Ribs (3.5lb.)	60 pieces	210 lb. total



### SPK-500-SL

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

**Gas Requirements:** 75,000 btu, 1/2 NPT

**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 14" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 2-3 logs 4-6" dia. 12-16" long.

**Dimensions:** 70 1/4" tall, 64 1/4" wide, 75 1/4" deep (including covers) w/19" legs

**Shell Dimensions:** 57 1/4" tall, 52 1/4" wide, 67 1/4" long.

**Food Racks:** Rotisserie with five (3) 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:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF   US LISTED 

**Venting:** See back page for venting instructions.

### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

#### HOOD SYSTEM TO INCLUDE:

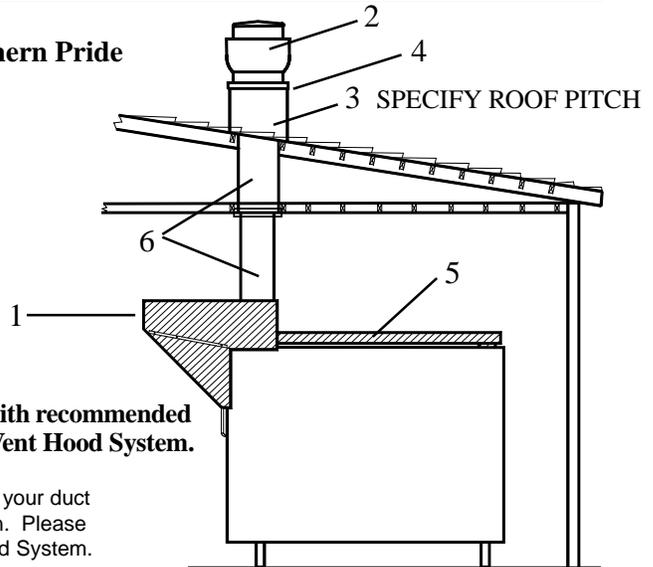
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

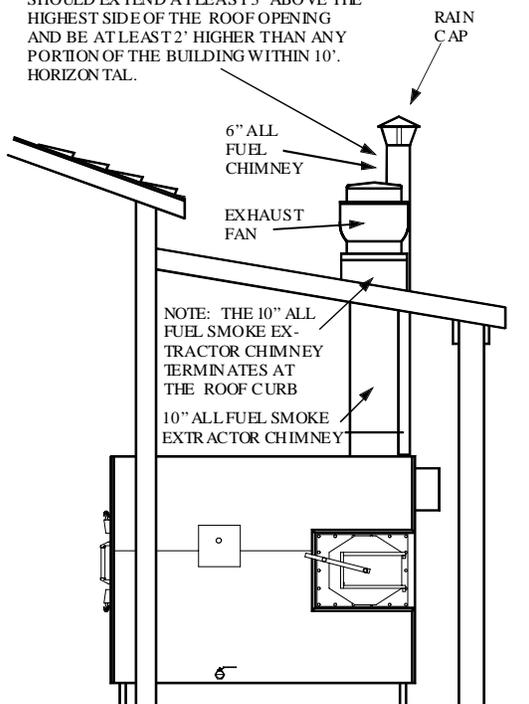
**SPK-500-SL with recommended optional VSP Vent Hood System.**

**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



**ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.**

**NOTE:** THE SIX INCH ALL FUEL CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL.



### THROUGH THE WALL - DIRECT VENT INSTALLATION

**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

#### SUPPLIED BY SOUTHERN PRIDE: (\*)

Smoke Extractor Damper with 10" chimney adapter plate

#### SUPPLIED BY CUSTOMER:

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney.

10" All Fuel Chimney, Exhaust Fan (NOTE: Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

**The oven's minimum clearances from combustible materials** are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**

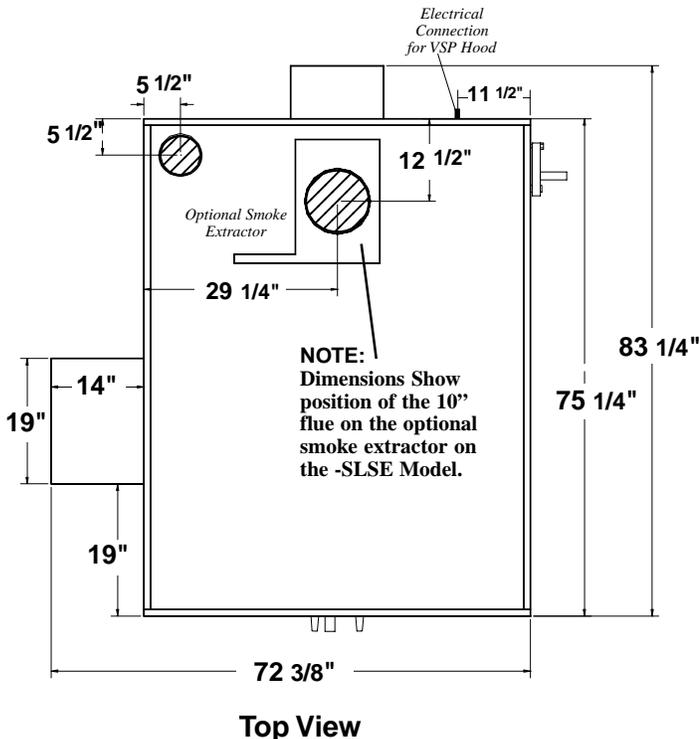
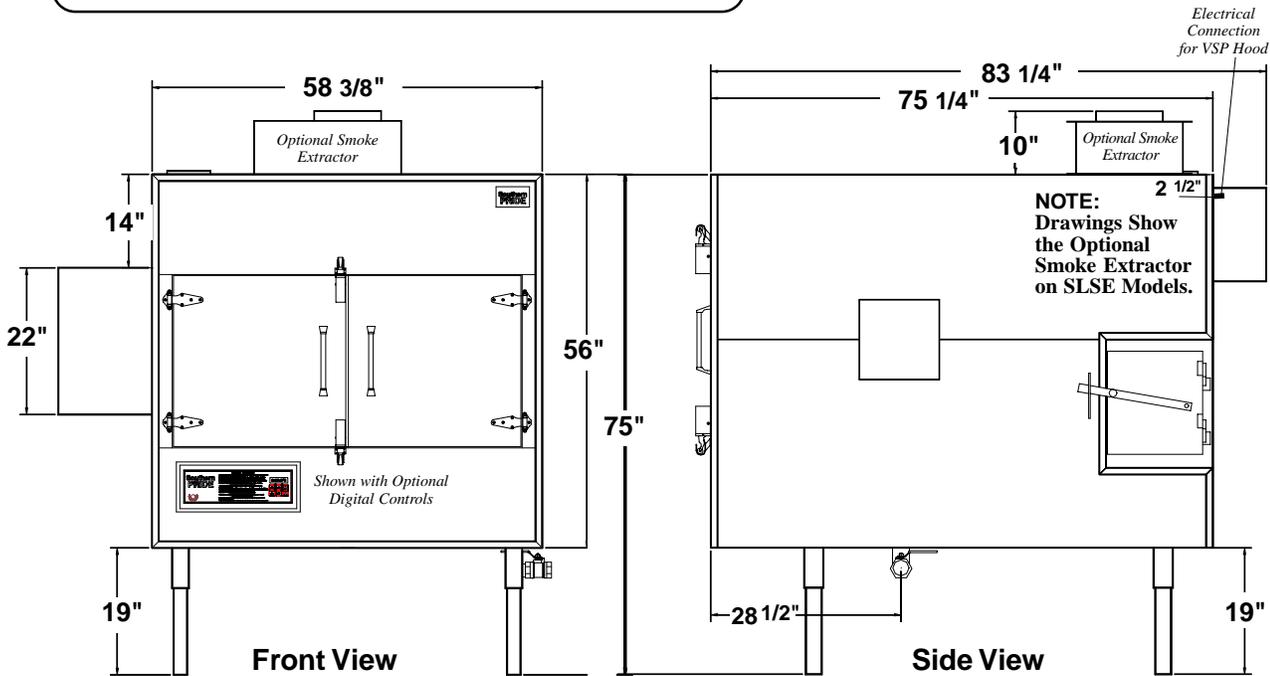
# Southern PRIDE

SPECIFICATIONS  
MODEL SPK-700-SL

DISTRIBUTING, L.L.C.



Pork Butt (7 lb.)	96 pieces	672 lb. total
St. Louis Ribs (2.75lb.)	126 pieces	346 lb. total
w/Optional Rib Racks	270 pieces	742 lb total
Chicken (3lb.)	156 pieces	468 lb. total
Brisket (12 lb.)	48 pieces	576 lb. total
Spare Ribs (3.5lb.)	90 pieces	315 lb. total



## SPK-700-SL

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

**Gas Requirements:** 75,000 btu, 1/2 NPT

**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 10 ga. H.R. steel with 10 ga. H.R. firebox door. Uses wood logs or charcoal.

Capacity: 3-4 logs 4-6" dia. 12-16" long.

**Dimensions:** 75" tall, 72 3/8" wide, 83 1/4" deep (including covers) w/19" legs

**Shell Dimensions:** 56" tall, 58 3/8" wide, 75 1/4" long.

**Food Racks:** Rotisserie with six (6) hanger racks, each with three (3) 12"x 48" food racks (18 Total). 72 Sq.Ft. of Cooking Surface.

3 1/2" Spacing between food racks.

**Air Circulation:** Low Velocity Convection Fan.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF   US LISTED 

**Venting:** See back page for venting instructions.

### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

#### HOOD SYSTEM TO INCLUDE:

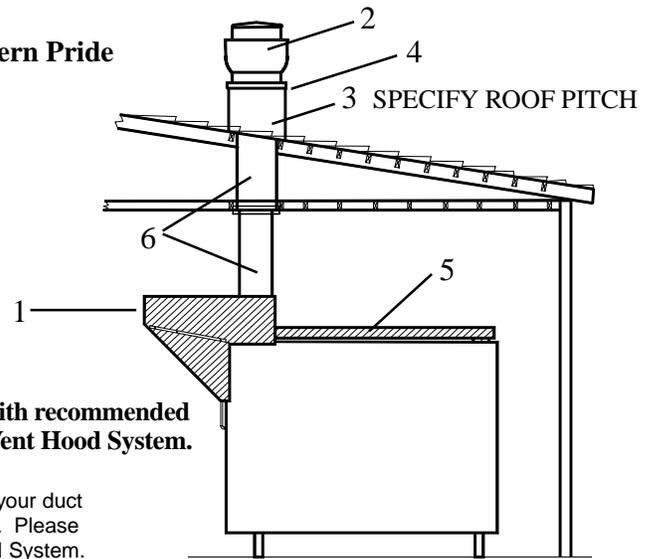
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

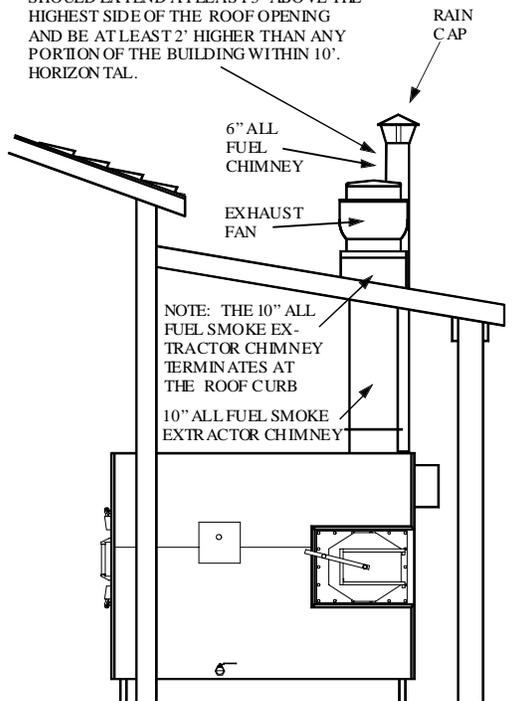
**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.

**SPK-700-SL with recommended optional VSP Vent Hood System.**



### ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.

**NOTE:** THE SIX INCH ALL FUEL CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL.



**NOTE:** THE 10" ALL FUEL SMOKE EXTRACTOR CHIMNEY TERMINATES AT THE ROOF CURB  
10" ALL FUEL SMOKE EXTRACTOR CHIMNEY

### THROUGH THE WALL - DIRECT VENT INSTALLATION

**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

#### SUPPLIED BY SOUTHERN PRIDE: (\*)

Smoke Extractor Damper with 10" chimney adapter plate

#### SUPPLIED BY CUSTOMER:

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney.

10" All Fuel Chimney, Exhaust Fan (**NOTE:** Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

**The oven's minimum clearances from combustible materials** are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**

# Southern PRIDE

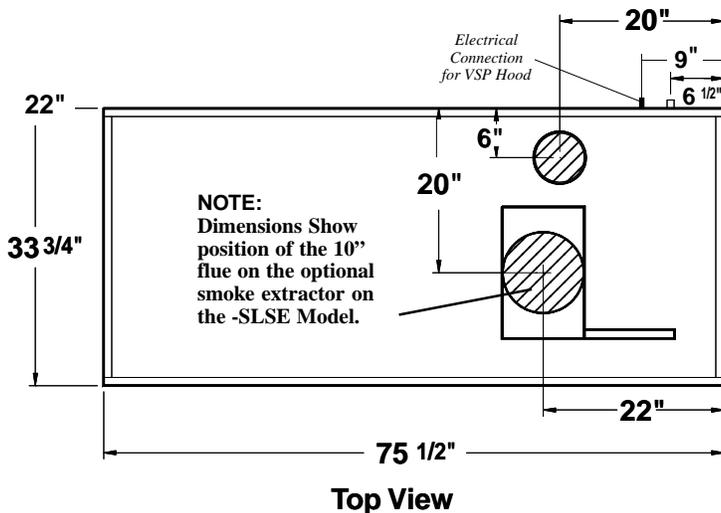
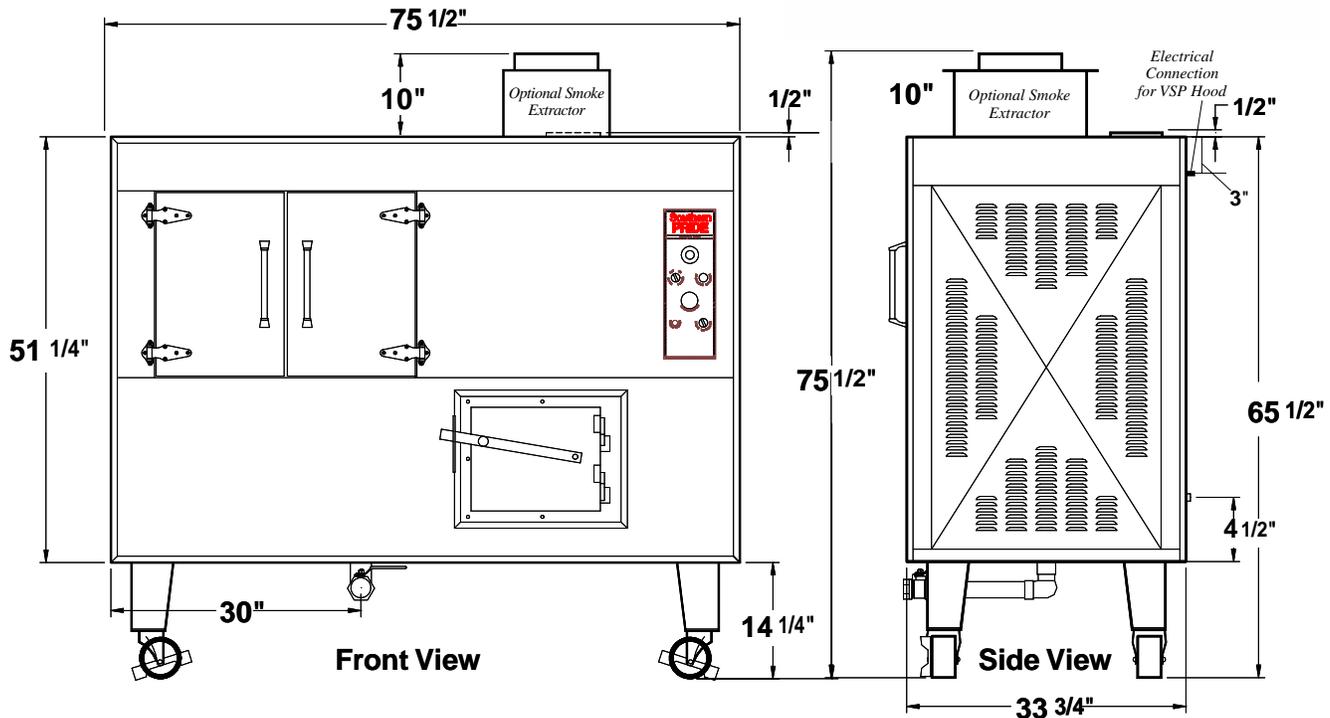
DISTRIBUTING, L.L.C.

## SPECIFICATIONS MODEL BBR-79-1



### COOKING CAPACITIES FOR THE BBR-79-1

Pork Butt (7 lb.)	24 pieces	168 lb. total
St. Louis Ribs (2.75lb.)	24 pieces	66 lb. total
with Optional Rib Racks	64 pieces	176 lb. total
Chicken (3lb.)	32 pieces	96 lb. total
Brisket (12 lb.)	16 pieces	192 lb. total
Spare Ribs (3.5lb.)	20 pieces	70 lb. total



### BBR-79-1

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

**Gas Requirements:** 75,000 btu, 1/2 NPT

**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 10 ga. H.R. steel with 10 ga. H.R. firebox door. Uses wood logs or charcoal. Capacity: 1-2 logs, 4" dia. 12-16" long.

**Dimensions:** 75 1/2" tall, 75 1/2" wide, 33 3/4" deep (including covers)

**Shell Dimensions:** 51 1/4" tall, 75 1/2" wide, 75 1/2" long.

**Food Racks:** Rotisserie with five (4) hanger racks, each with three (2) 8"x 32" food racks (8 Total). 14 Sq.Ft. of Cooking Surface. 4 1/2" Spacing between food racks.

**Air Circulation:** One Convection Fan.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF

**Venting:** See back page for venting instructions.



### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

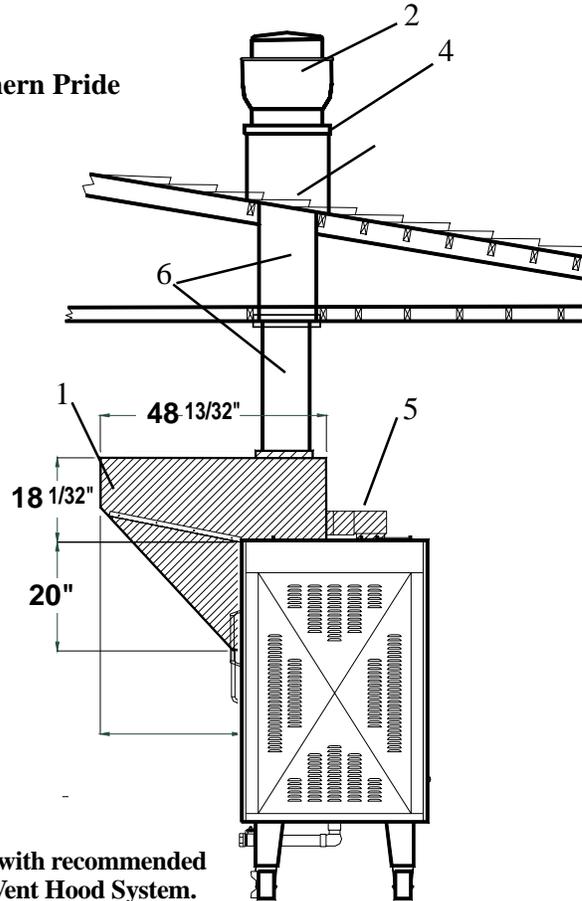
#### HOOD SYSTEM TO INCLUDE:

1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



**BBR-79-1-FL with recommended optional VSP Vent Hood System.**

### ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.

The oven's minimum clearances from combustible materials are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through wall with zero clearance with BBR kit No. 2099.

### ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.

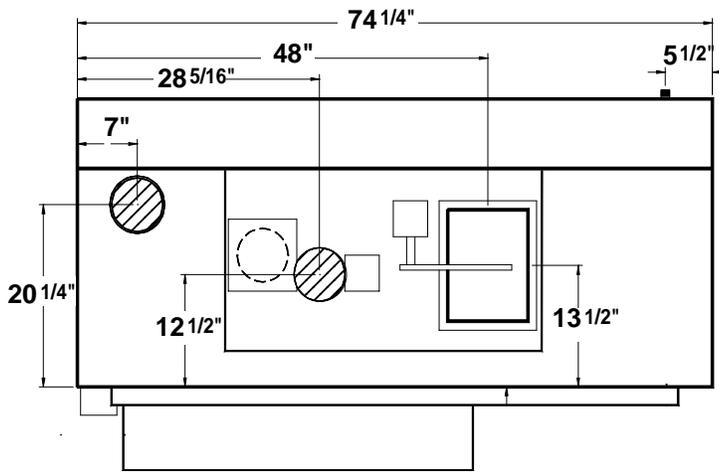
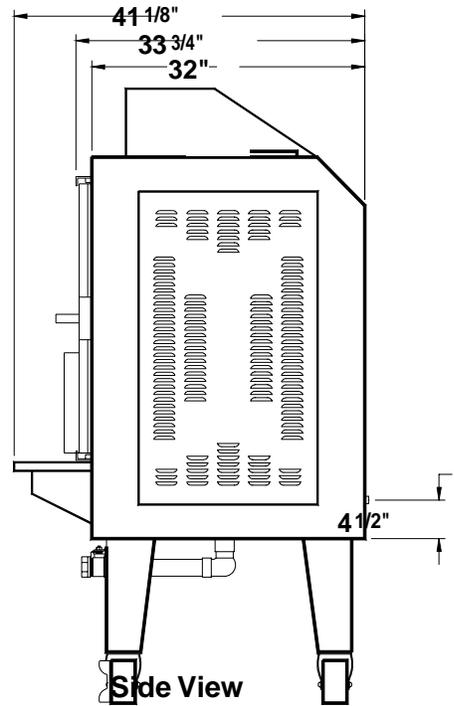
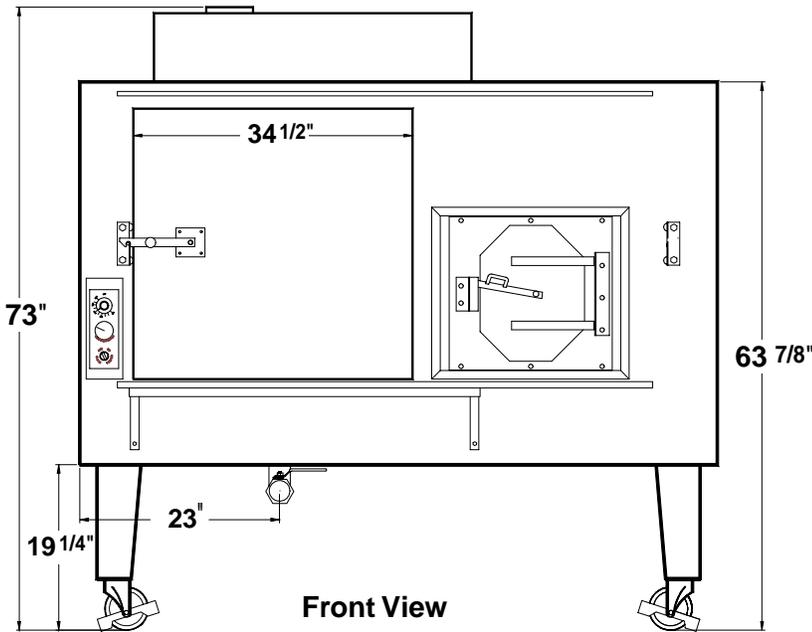


**SPECIFICATIONS  
MODEL BBR-79-2-SSE**

DISTRIBUTING, L.L.C. See Specs for the larger BBR-79-3-SSE on the reverse side of this sheet.



**COOKING CAPACITIES FOR THE BBR-79-2-SSE**  
300 Pounds Bulk Capacity of Cooked Meat



**BBR-79-2-SSE**

**Electrical Requirements:** 120 volts AC, 60 hertz, 1 phase, 15 amp wiring required.  
**Gas Requirements:** 75,000 btu, 1/2 NPT  
**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel  
**Firebox:** 10 ga. H.R. steel with 10 ga. H.R. firebox door. Uses wood logs or charcoal. Capacity: 1-2 logs, 4" dia. 12" long.  
**Dimensions:** 73" tall, 74 1/4" wide, 41 1/8" deep (including covers) and 19 1/4" legs  
**Shell Dimensions:** 44 5/8" tall, 74 1/4" wide, 33 3/4" long.  
**Food Racks:** One 18"x24", four 12"x 42" food racks (5 Total). 19.25 Sq.Ft. of Cooking Surface. 12" Spacing between food racks.  
**Air Circulation:** One Convection Fan.  
**Temperature Range:** 100-325 degrees F.  
**Burner:** Electronic Pilot Gas Burner (Specify Natural or L.P. gas.)  
**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.



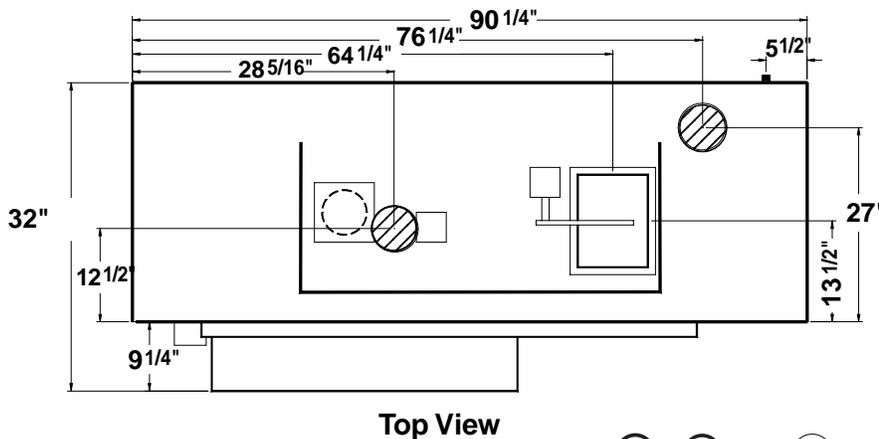
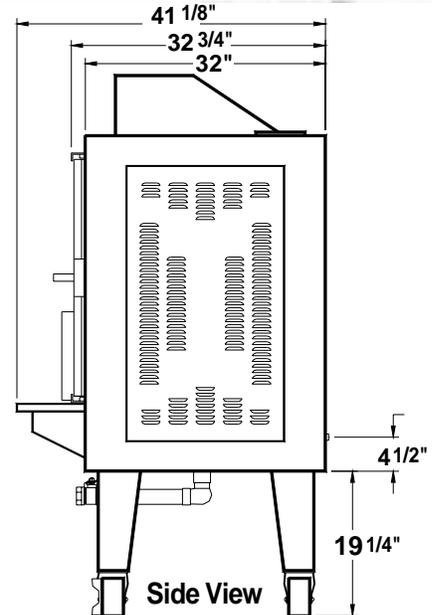
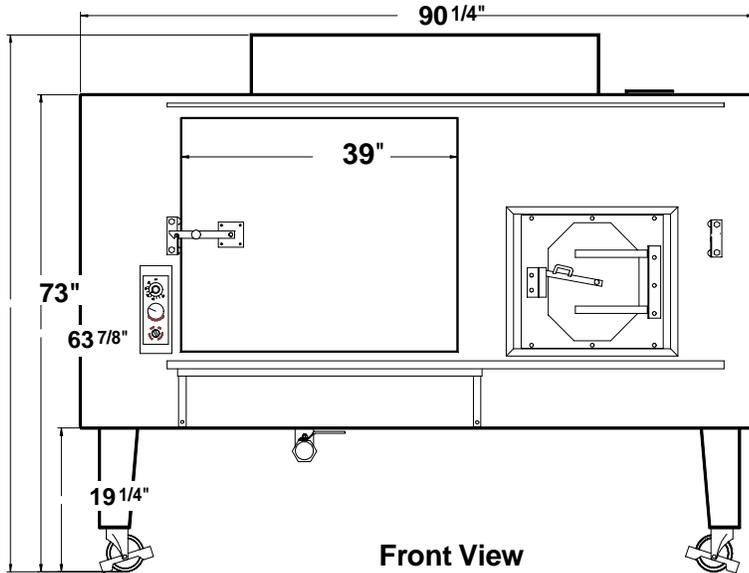
The oven's minimum clearances from combustible materials are 2" on left side, 18" on right, 18" on top, 36" from front, and 2" on back. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.)

## SPECIFICATIONS MODEL BBR-79-3-SSE

See Specs for the smaller  
BBR-79-2-SSE on the reverse  
side of this sheet.



**COOKING CAPACITIES FOR THE BBR-79-3-SSE**  
450 Pounds Bulk Capacity of Cooked Meat



The oven's minimum clearances from combustible materials are 2" on left side, 18" on right, 18" on top, 36" from front, and 2" on back. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.)

### BBR-79-3-SSE

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

**Gas Requirements:** 75,000 btu, 1/2 NPT

**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 10 ga. H.R. steel with 10 ga. H.R. firebox door. Uses wood logs or charcoal. Capacity: 1-2 logs, 4" dia. 12-16" long.

**Dimensions:** 73" tall, 90 1/4" wide, 41 1/8" deep (including covers) and 19 1/4" legs

**Shell Dimensions:** 44 5/8" tall, 90 1/4" wide, 32" deep.

**Food Racks:** One 18"x 58", four 12"x 58" food racks (5 Total). 26.5 Sq.Ft. of Cooking Surface. 12" Spacing between food racks.

**Air Circulation:** One Convection Fan.

**Temperature Range:** 100-325 degrees F.

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

**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.

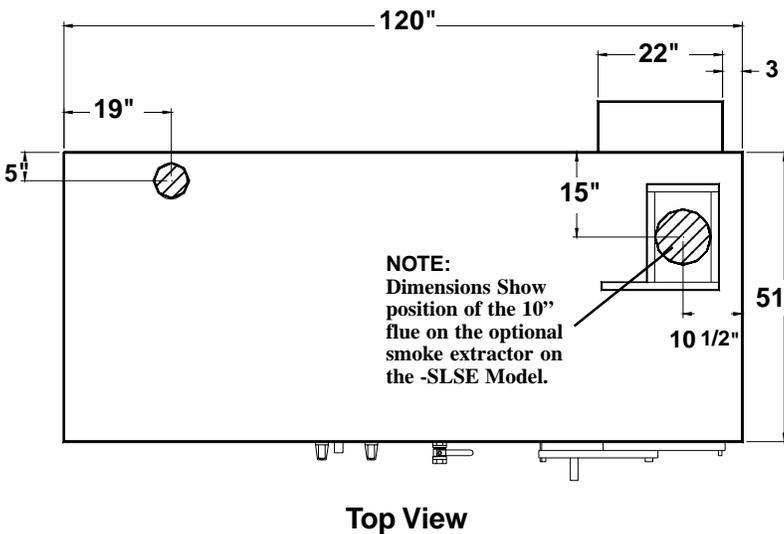
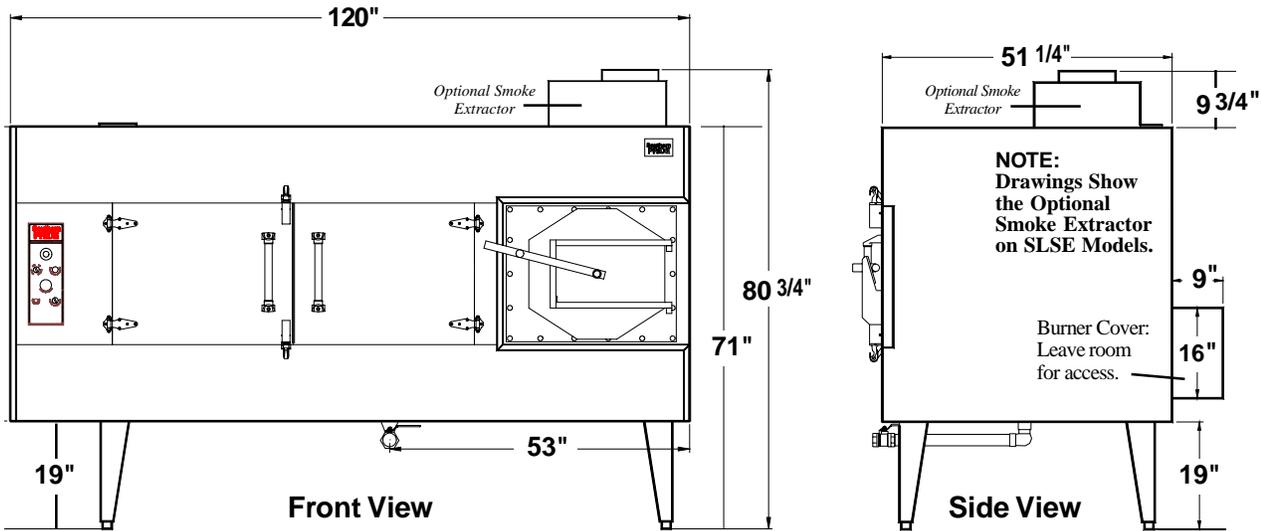
## SPECIFICATIONS MODEL BBR-700-FL



**NOTE:**  
Photo Shows the Optional  
Smoke Extractor on SLSE Models.

### COOKING CAPACITIES FOR THE BBR-700

Pork Butt (7 lb.)	100 pieces	700 lb. total
St. Louis Ribs (2.75lb.)	135 pieces	371 lb. total
Chicken (3lb.)	156 pieces	468 lb. total
Brisket (12 lb.)	50 pieces	600 lb. total
Spare Ribs (3.5lb.)	90 pieces	315 lb. total



### BBR-700-SL

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

**Gas Requirements:** 125,000 btu, 1/2 NPT

**Construction:** Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 20" diameter 1/4" H.R. steel pipe with 1/4" H.R. firebox door. Uses wood logs or charcoal.

Capacity: 3-4 logs 4-6" dia. 12-16" long.

**Dimensions:** 80 3/4" tall, 120" wide, 51 1/4" deep (including covers) w/19" legs

**Shell Dimensions:** 52" tall, 51 1/4" wide, 120" long.

**Food Racks:** Rotisserie with five (5) hanger racks, each with three (3) 12"x 60" food racks (15 Total). 75 Sq.Ft. of Cooking Surface. 3 1/2" Spacing between food racks.

**Air Circulation:** One Convection Fan.

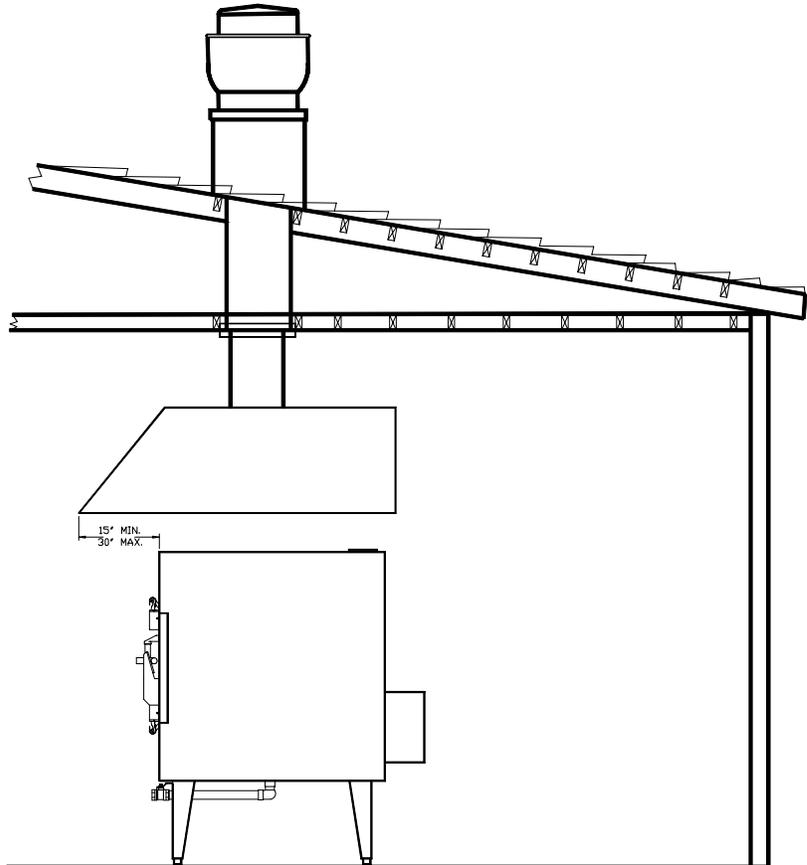
**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF

**Venting:** See back page for venting instructions.

**VENTING:**  
The Model BBR-700-FL  
should be vented under  
a canopy hood rated for  
commercial cooking  
applications.



**The oven's minimum clearances from combustible materials** are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE  
WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL  
KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**

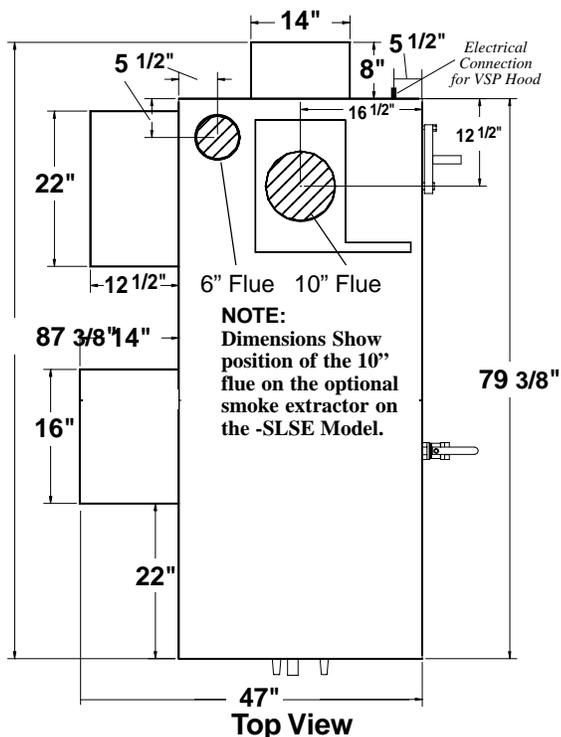
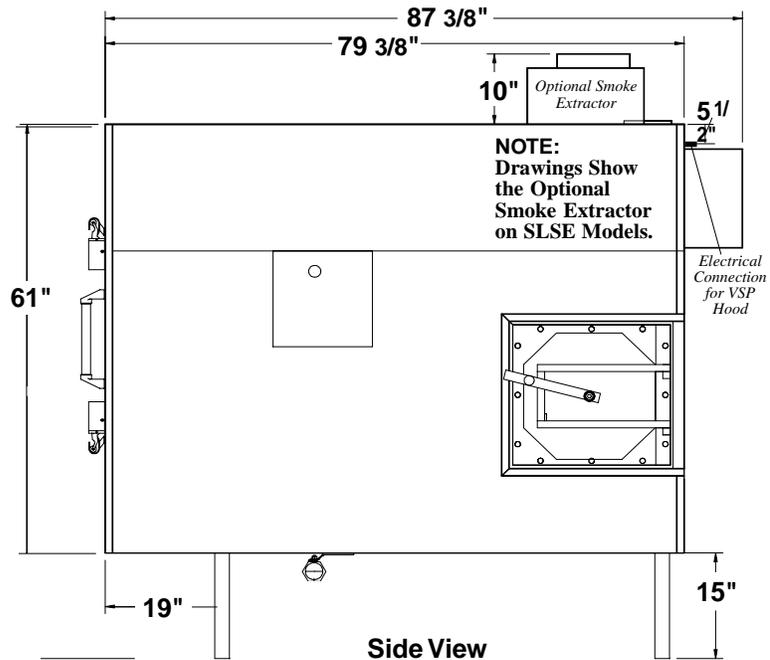
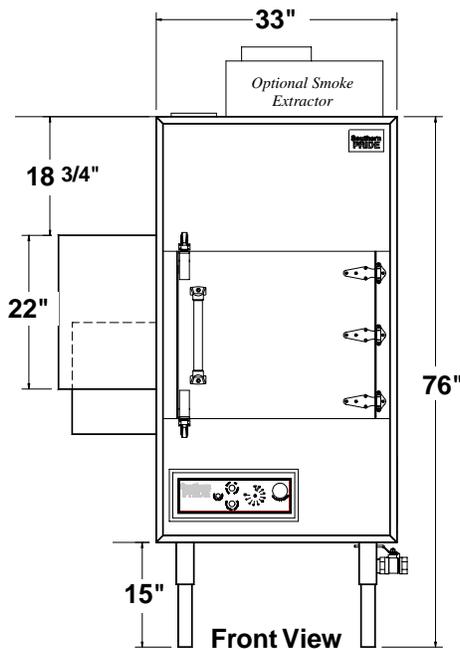
# Southern PRIDE

## SPECIFICATIONS MODEL XLR-600-SL



### COOKING CAPACITIES FOR THE XLR-600

Pork Butt (7 lb.)	108 pieces	756 lb. total
St. Louis Ribs (2.75lb.)	48 pieces	132 lb. total
w/Optional Rib Racks	120 pieces	330 lb total
Chicken (3lb.)	144 pieces	432 lb. total
Brisket (12 lb.)	54 pieces	648 lb. total
Spare Ribs (3.5lb.)	36 pieces	126 lb. total



### XLR-600-SL

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

**Gas Requirements:** 125,000 btu, 1/2 NPT

**Construction:** Inner Liner: 12 gauge H.R. Steel or 12 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 14" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 3-4 logs 4"-6" dia. 12-16" long.

**Dimensions:** 76" tall, 47" wide, 87 3/8" deep (including covers) w/ 15" legs

**Shell Dimensions:** 61" tall, 33" wide, 79 3/8" long.

**Food Racks:** Rotisserie with four (4) hanger racks, each with three (3) 18"x 22" food racks (12 Total). Thirty Three (33) Sq.Ft. of Cooking Surface. 4 11/16" Spacing between food racks.

**Air Circulation:** Low Velocity Convection Fan.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF



**Venting:** See back page for venting instructions.

### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

#### HOOD SYSTEM TO INCLUDE:

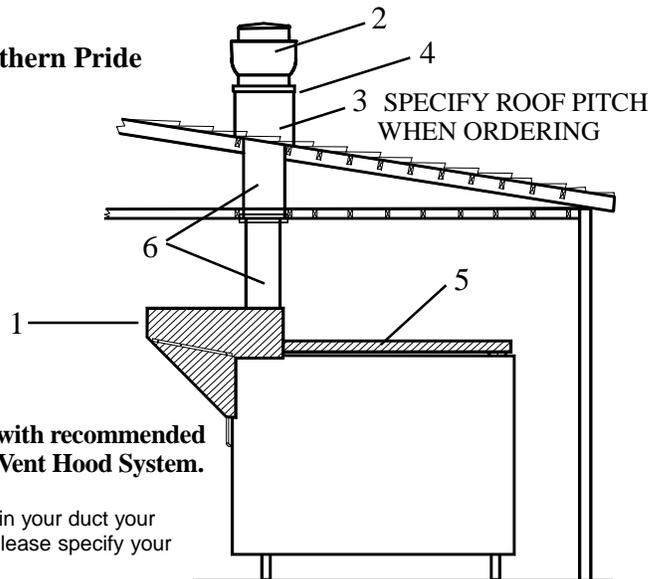
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

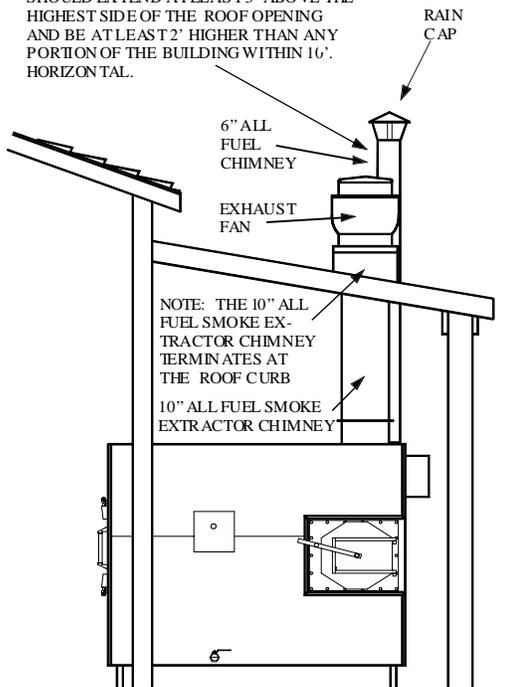
**XLR-600-SL with recommended optional VSP Vent Hood System.**

**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



### ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.

NOTE: THE SIX INCH ALL FUEL CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL.



### THROUGH THE WALL - DIRECT VENT INSTALLATION

**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

#### SUPPLIED BY SOUTHERN PRIDE: (\*)

Smoke Extractor Damper with 10" chimney adapter plate

#### SUPPLIED BY CUSTOMER:

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney.

10" All Fuel Chimney, Exhaust Fan (NOTE: Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

The oven's minimum clearances from combustible materials are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through wall with zero clearance with BBR kit No. 2099.

ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.

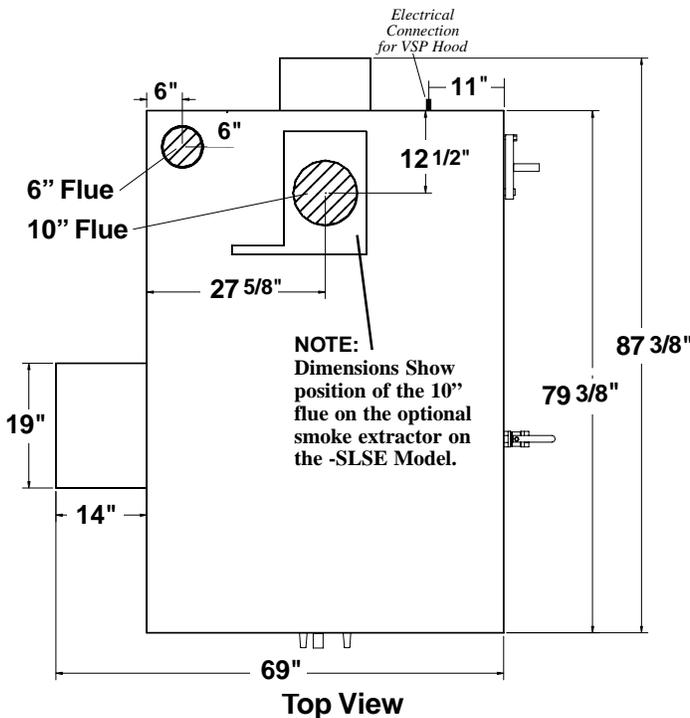
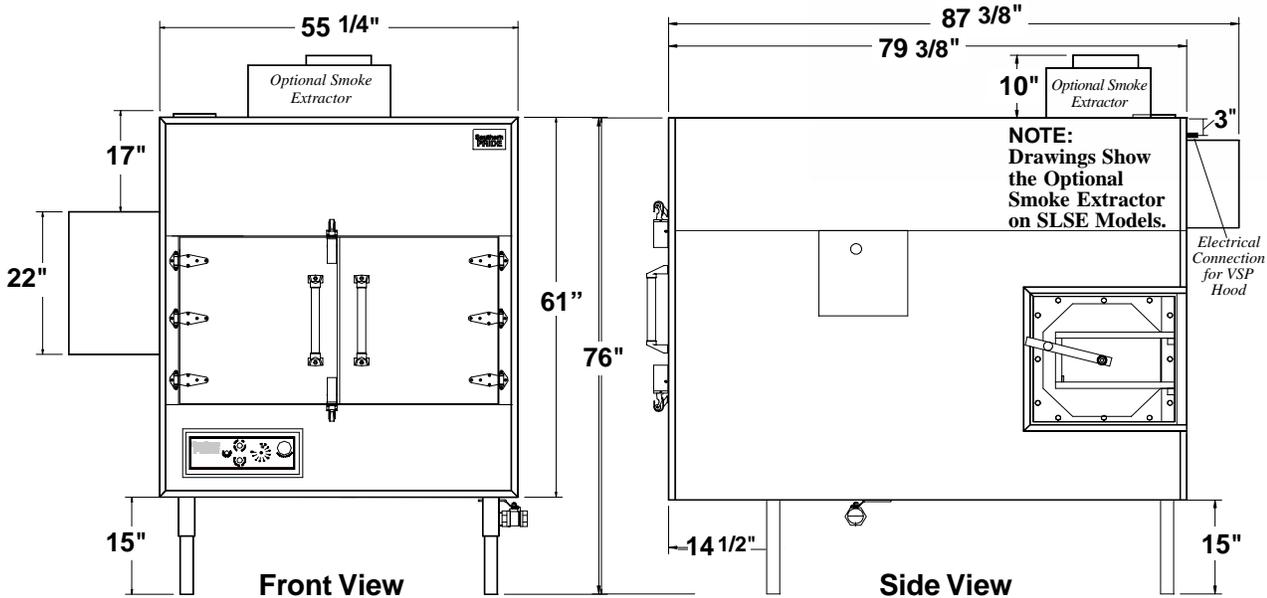
# Southern PRIDE

## SPECIFICATIONS MODEL XLR-1000-SL



### COOKING CAPACITIES FOR THE XLR-1000

Pork Butt (7 lb.)	144 pieces	1008 lb. total
St. Louis Ribs (2.75lb.)	180 pieces	495 lb. total
w/Optional Rib Racks	264 pieces	726 lb total
Chicken (3lb.)	252 pieces	756 lb. total
Brisket (12 lb.)	72 pieces	864 lb. total
Spare Ribs (3.5lb.)	72 pieces	252 lb. total



### XLR-1000-SL

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

**Gas Requirements:** 150,000 btu, 1/2 NPT

**Construction:** Inner Liner: 12 gauge H.R. Steel or 12 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 14" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 3-4 logs 4-6" dia. 12-16" long.

**Dimensions:** 76" tall, 69" wide, 87 3/8" deep (including covers) w/15" legs

**Shell Dimensions:** 61" tall, 55 1/4" wide, 79 3/8" long.

**Food Racks:** Rotisserie with four (4) hanger racks, each with three (3) 18"x 42" food racks (12 Total). Sixty Three (63) Sq.Ft. of Cooking Surface. 4 11/16" Spacing between food racks.

**Air Circulation:** Convection Fan.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF



**Venting:** See back page for venting instructions.

### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

#### HOOD SYSTEM TO INCLUDE:

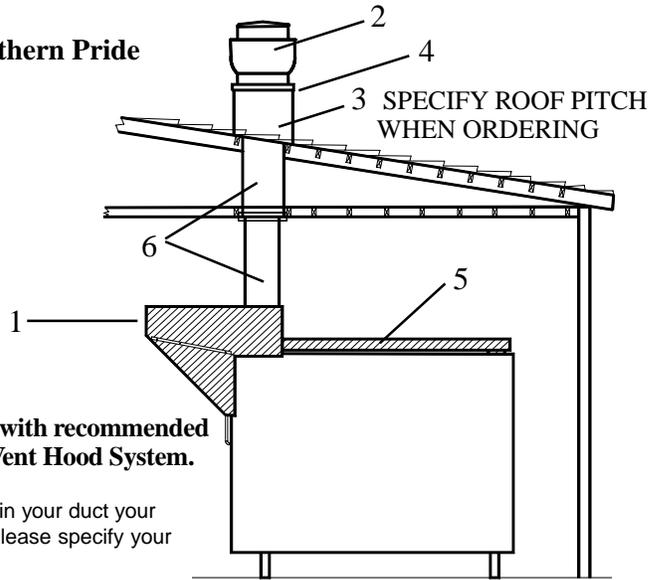
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

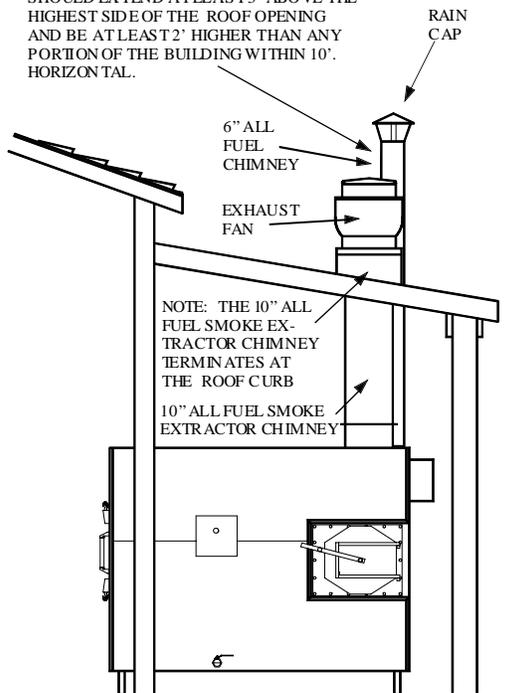
**XLR-1000-SL with recommended optional VSP Vent Hood System.**

**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



**ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.**

**NOTE:** THE SIX INCH ALL FUEL CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL.



### THROUGH THE WALL - DIRECT VENT INSTALLATION

**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

#### SUPPLIED BY SOUTHERN PRIDE: (\*)

Smoke Extractor Damper with 10" chimney adapter plate

#### SUPPLIED BY CUSTOMER:

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney.  
10" All Fuel Chimney, Exhaust Fan (NOTE: Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

**The oven's minimum clearances from combustible materials** are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**

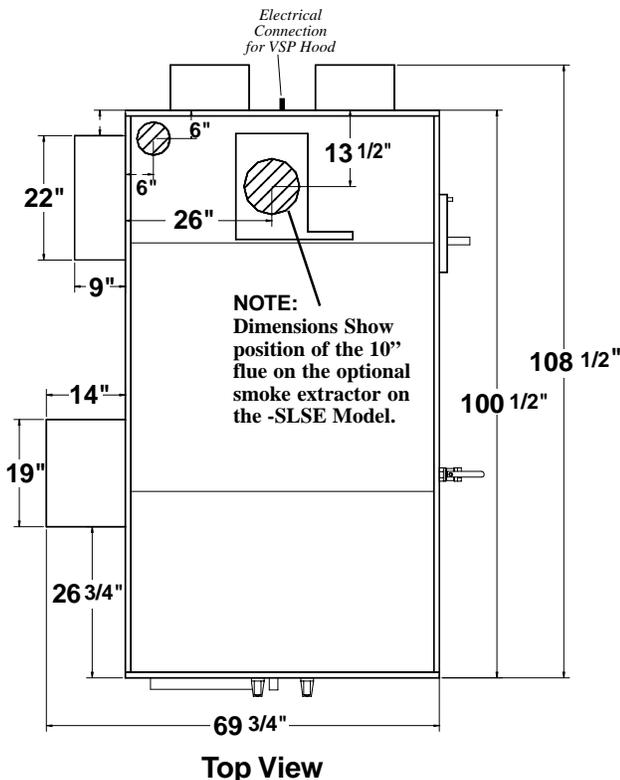
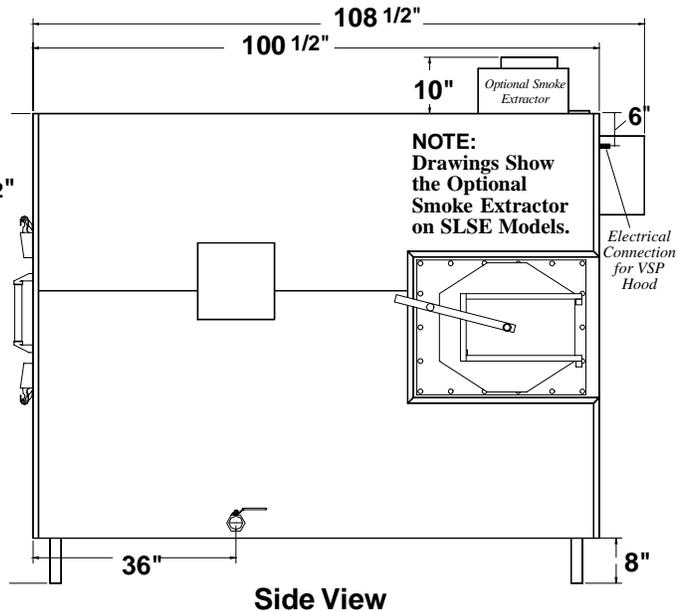
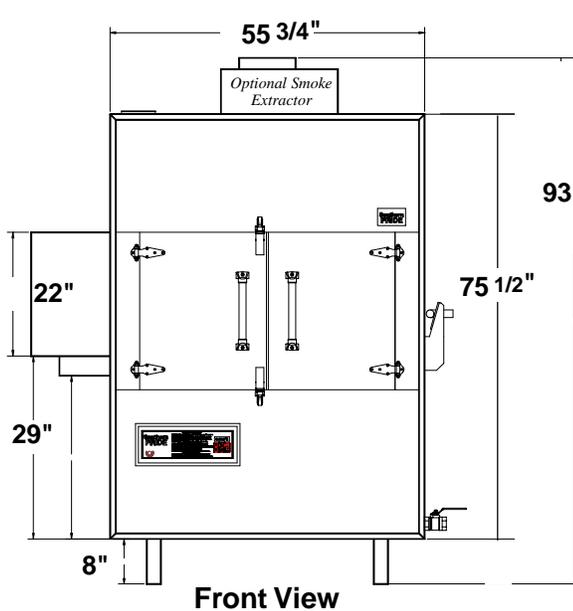
# Southern PRIDE

## SPECIFICATIONS MODEL XLR-1400-SL



### COOKING CAPACITIES FOR THE XLR-1400-SLSE

Pork Butt (7 lb.)	144 pieces	1008 lb. total
St. Louis Ribs (2.75lb.)	150 pieces	412 lb. total
w/Optional Rib Racks	288 pieces	792 lb total
Chicken (3lb.)	216 pieces	648 lb. total
Brisket (12 lb.)	72 pieces	864 lb. total
Spare Ribs (3.5lb.)	120 pieces	420 lb. total



### XLR-1400-SL

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

**Gas Requirements:** 125,000 btu, 1/2 NPT

**Construction:** Inner Liner: 12 gauge H.R. Steel or 12 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

**Firebox:** 20" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 3-4 logs 4-6" dia. 12-16" long.

**Dimensions:** 93 1/2" tall, 69 3/4" wide, 108 1/2" deep (including covers) w/8" legs.

**Shell Dimensions:** 75 1/2" tall, 55 3/4" wide, 100 1/2" long.

**Food Racks:** Rotisserie with six (6) hanger racks, each with five (5) 12"x 42" food racks (30 Total). 105 Sq.Ft. of Cooking Surface.

3 1/2" Spacing between food racks.

**Air Circulation:** Two Low Velocity Convection Fans.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** UL, ULC, NSF



**Venting:** See back page for venting instructions.

### VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

#### HOOD SYSTEM TO INCLUDE:

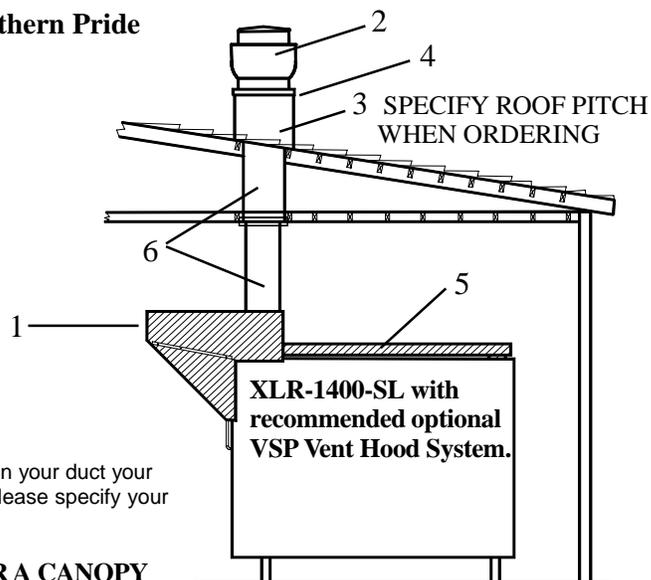
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

#### SUPPLIED BY CUSTOMER:

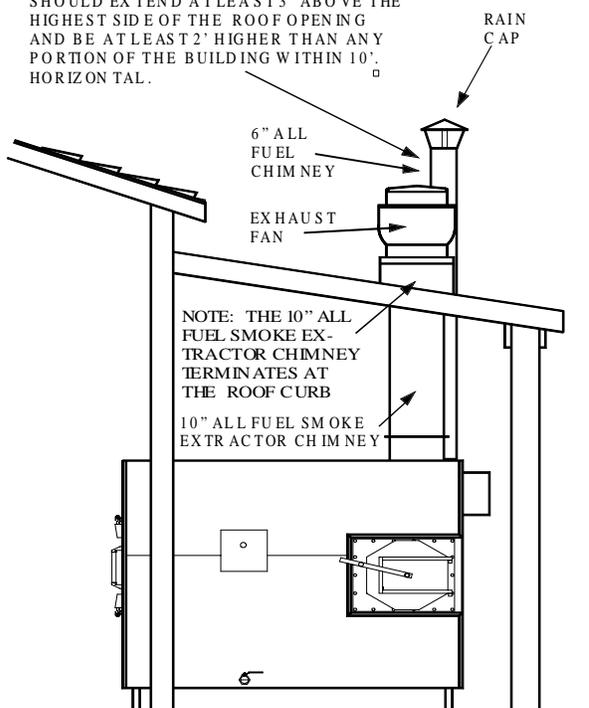
6. Duct from hood to fan

**NOTE:** If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.

**ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.**



**NOTE:** THE SIX INCH ALL FUEL CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTAL.



**NOTE:** THE 10" ALL FUEL SMOKE EXTRACTOR CHIMNEY TERMINATES AT THE ROOF CURB  
10" ALL FUEL SMOKE EXTRACTOR CHIMNEY

### THROUGH THE WALL OR DIRECT VENT INSTALLATION

**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

#### SUPPLIED BY SOUTHERN PRIDE: (\*)

Smoke Extractor Damper with 10" chimney adapter plate

#### SUPPLIED BY CUSTOMER:

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney.

10" All Fuel Chimney, Exhaust Fan (**NOTE:** Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

**The oven's minimum clearances from combustible materials** are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**

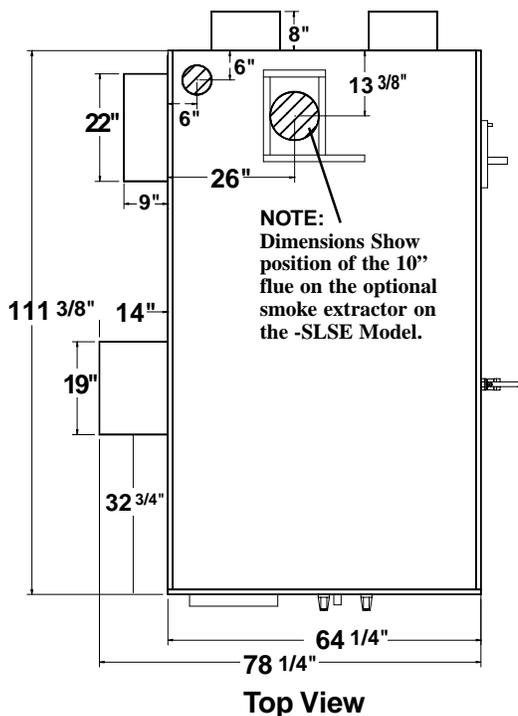
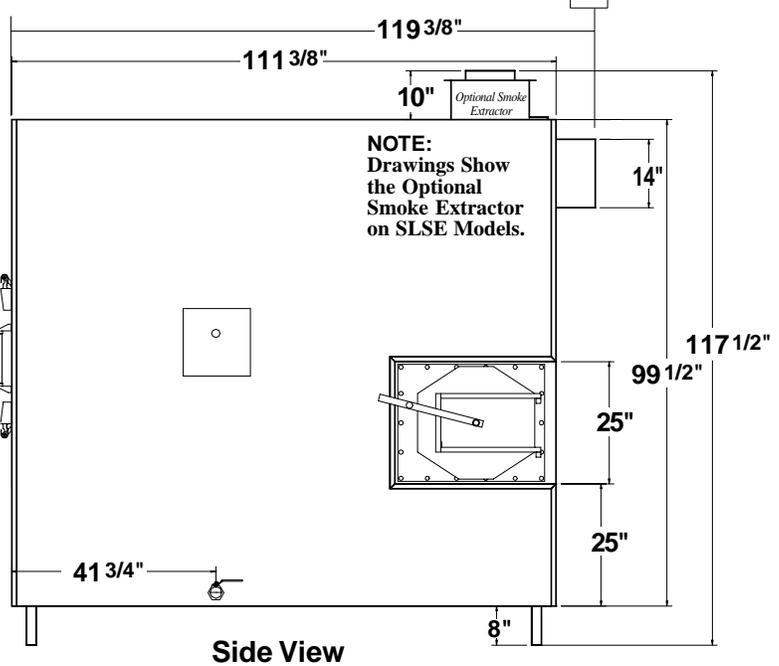
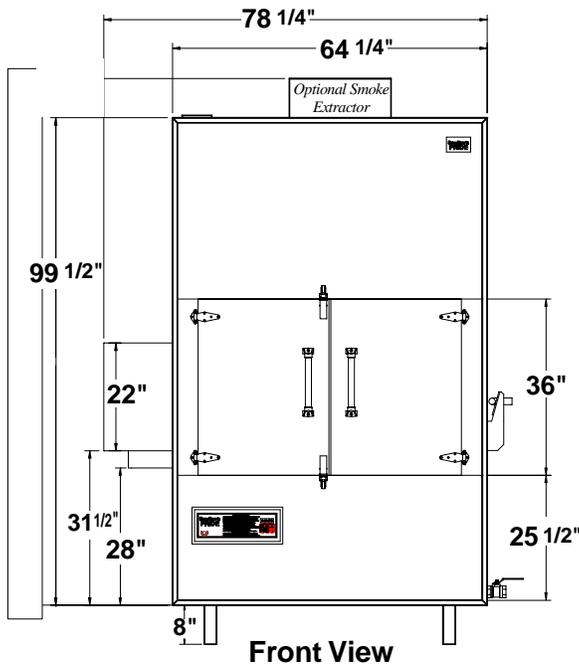


**SPECIFICATIONS**  
**MODEL XLR-1600-4-SL**



**COOKING CAPACITIES FOR THE XLR-1600-4**

Pork Butt (7 lb.)	192 pieces	1344 lb. total
St. Louis Ribs (2.75lb.)	294 pieces	808 lb. total
w/Optional Rib Racks	432 pieces	1188 lb total
Chicken (3lb.)	312 pieces	936 lb. total
Brisket (12 lb.)	96 pieces	1152 lb. total
Spare Ribs (3.5lb.)	210 pieces	735 lb. total



**XLR-1600-4-SL**

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

**Gas Requirements:** 200,000 btu single burner or 300,000 btu dual burner, 1/2 NPT

**Construction:** Inner Liner: 12 gauge H.R. Steel or Stainless Steel. Exterior: 22-gauge Polished Stainless

**Firebox:** 20" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 3-4 logs 4-6" dia. 12-16" long.

**Dimensions:** 117 1/2" tall, 78 1/4" wide, 119 3/8" deep (including covers) w/8" legs

**Shell Dimensions:** 99 1/2" tall, 64 1/4" wide, 111 3/8" long.

**Food Racks:** Rotisserie with six (6) hanger racks, each with seven (7) 12"x 48" food racks (42 Total). 168 Sq.Ft. of Cooking Surface. 3 1/2" Spacing between food racks.

**Air Circulation:** Two Low Velocity Convection Fans.

**Temperature Range:** 100-325 degrees F.

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

**Approvals:** NSF

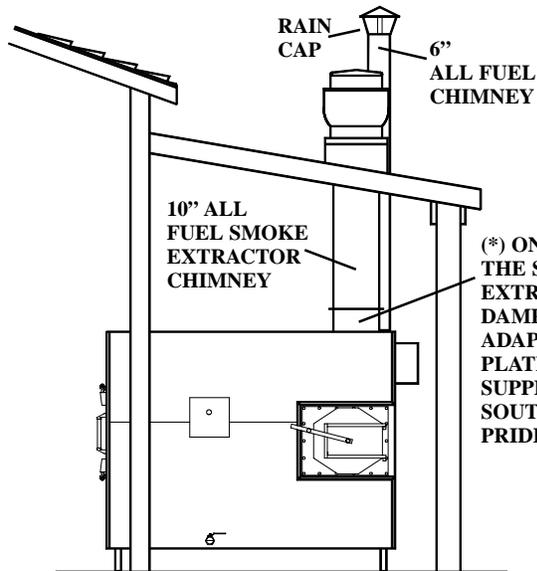


**Venting:** See back page for venting instructions.

C.

### THROUGH THE WALL - DIRECT VENT INSTALLATION

**NOTE: THE CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTALLY.**



**NOTE 1.** When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

**2.** The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

(\* ONLY THE SMOKE EXTRACTOR DAMPER AND ADAPTER PLATE ARE SUPPLIED BY SOUTHERN PRIDE.

**SUPPLIED BY SOUTHERN PRIDE: (\*)** Smoke Extractor Damper with 10" chimney adapter plate

**SUPPLIED BY CUSTOMER:**

6" All Fuel Chimney, 6" Rain Cap, and all accessories necessary for installation of the 6" chimney. All Fuel Chimney, Exhaust Fan (NOTE: Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

**The oven's minimum clearances from combustible materials** are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

**ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.**