

Southern PRIDE

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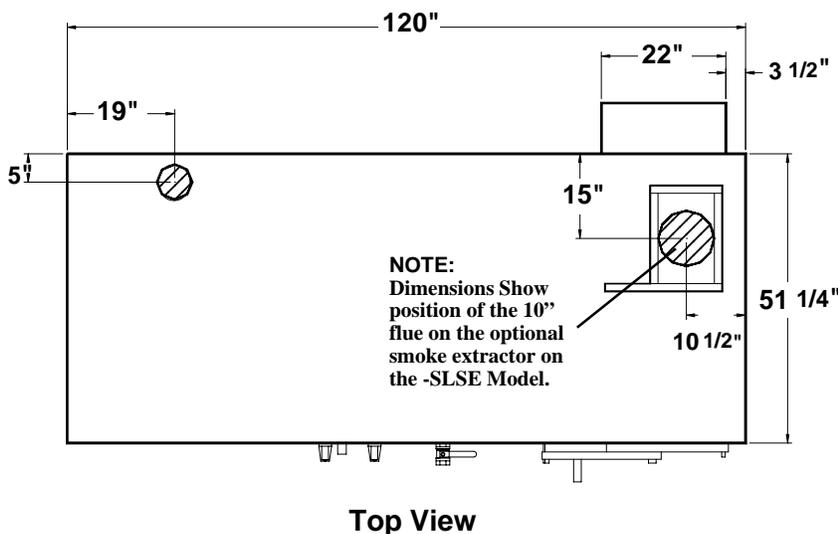
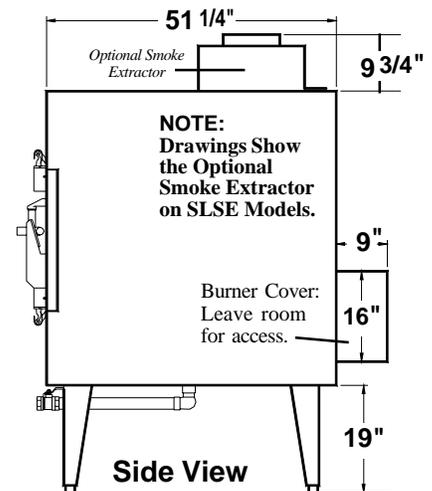
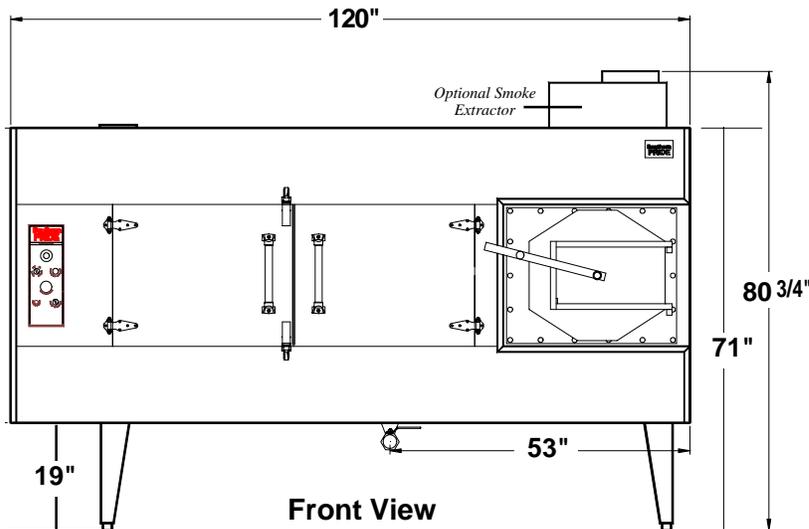
SPECIFICATIONS MODEL BBR-700-FL



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, 60 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.

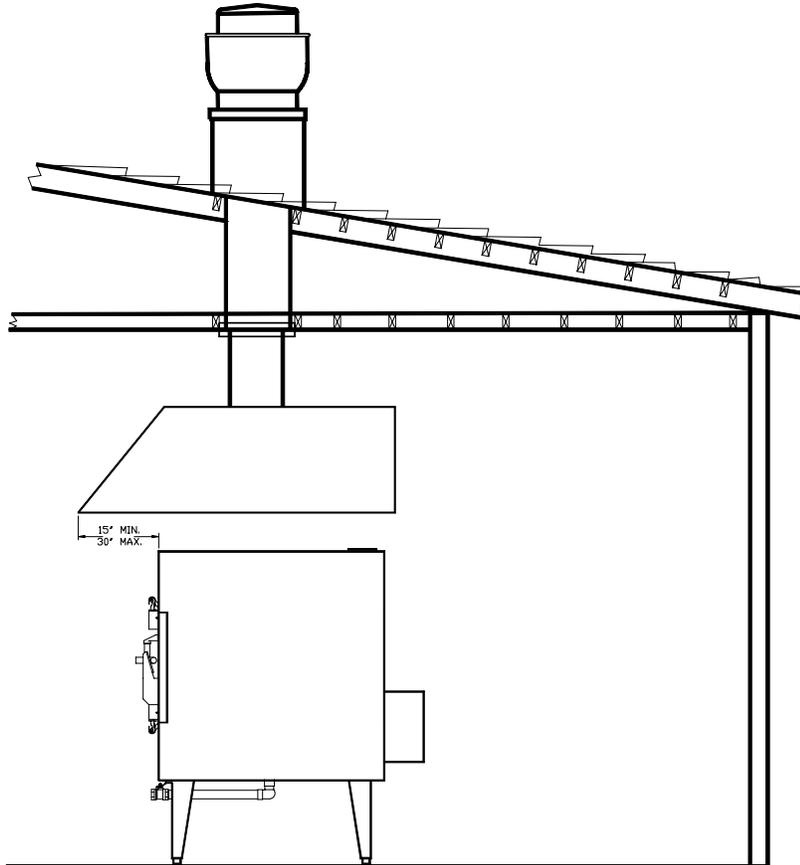
Burner: Electronic Pilot Gas Burner (Specify Natural or L.P. gas.)

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.**