

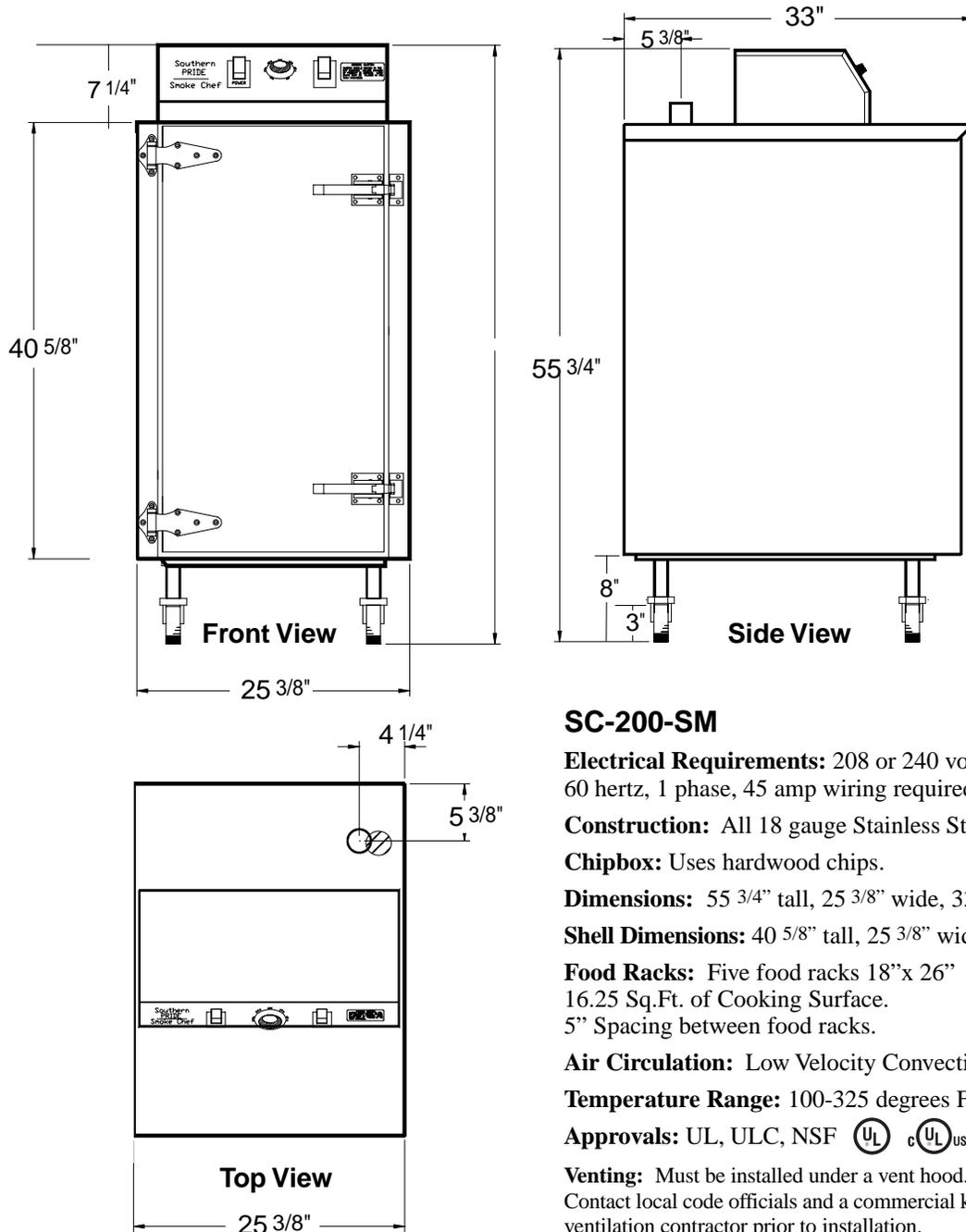
Southern PRIDE

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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