

# MODEL 320T HVE SMOKEHOUSE

## COMES STANDARD WITH:

- Touchscreen Controller
- Smoke System: Pellet, Sawdust or Liquid
- 16ga SS Connecting Pipes to Smokehouse with Quick Connect Sealing System
- Operator's Manual with Step-by-Step Program Guide
- 100% 304 Stainless Steel Construction with Super Structure
- 100% Automated Sealing Electric Damper System
- Automated Humidity System
- Automated Steam System with no External Steam Source Required Same as 500T HVE
- Automated Cold Shower
- High-Velocity Circulation For Even Smoke/Heat Distribution
- Optional Smoke Generator Locations
- 2" Thick High-Density Insulation in Walls, Floor, Ceiling and Door



## CART SPECS

<b>Cart Size</b> ½ Nesting & Full Nesting Options	30" x 30" x 54"
<b>Screen Size</b> ½ Screen Options Available	27.75" x 27.75"
<b>V-Shaped Smoke Sticks, Stainless</b> Custom Sizes Also Available	29.5"

## CAPACITY

Summer Sausage (3½lb Casing)	300-350 Lbs.
Polish Sausage & Ring Bologna	150 Lbs.
Wieners or Beef Stick	100 Lbs.
Ham	350 Lbs.
Bacon	200-300 Lbs.

SHORTEST  
PROCESSING  
TIMES



DURABLE  
DESIGN



ENERGY  
EFFICIENT



OPTIMIZED  
AIR EXCHANGE



CLEAN  
BURNING



## Additional Options

- Clean Smoking™ Pellet Smoke Generator
- Liquid Smoke
- Sawdust Smoke Generator
- CIP Cleaning Systems
- Customized Exhaust Systems
- Custom Trucks, Smoke Sticks & Product Screens Available
- Multiple Pellet Wood, Sawdust or Liquid Smoke Varieties
- Data Recording Options
- Single or Multi-Pen Temp Chart Recorder



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