

MODEL 500T 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
- 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

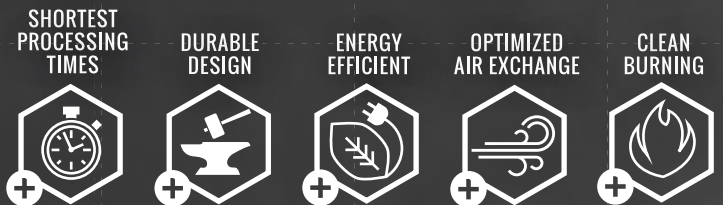


CART SPECS

Cart Size ½ Nesting & Full Nesting Options	35" x 38" x 60"
Screen Size ½ Screen Options Available	32" x 35"
V-Shaped Smoke Sticks, Stainless Custom Sizes Also Available	34"

CAPACITY

Summer Sausage (3½lb Casing)	450-500 Lbs.
Polish Sausage & Ring Bologna	250 Lbs.
Wieners or Beef Stick	200 Lbs.
Ham	500 Lbs.
Bacon	400 Lbs.



Additional Options

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



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