



COMMERCIAL SMOKERS HANDLOADS

150S 300S

Achieve consistent, mouthwatering results with the 150S and 300S Smoker. Precise temperature control and enhanced airflow provide even cooking and bold smoke flavor. Designed with operators in mind, the touchscreen control features programmable recipes, Bluetooth/WiFi connectivity, and remote monitoring via the Pro Smoker app. Proudly crafted in the USA and backed by decades of smokehouse expertise, these versatile units combine smoker and roaster functionality, making them ideal for small processors, restaurants, catering, and food service pros.

Capacity	150S	300S
Pulled Pork	100 lbs.	175 lbs.
Ribs	56 racks	72 racks
Fish	60 lbs.	75 lbs.
Brisket	100 lbs.	150 lbs.
Jerky	25 lbs.	35 lbs.
Smoked Sausage	70 lbs.	100 lbs.
Wieners	60 lbs.	80 lbs.
Bologna	110 lbs.	130 lbs.
Summer Sausage	125 lbs.	175 lbs.
Snack Sticks	75 lbs.	100 lbs.
Bacon	120 lbs.	150 lbs.
Hams	180 lbs.	200 lbs.

Features

- Multiple applications in one unit to smoke, cook and hold product without compromising quality
- Enhanced airflow and damper system for precise temperature control
- Dual-door design for easy loading and unloading with minimal heat loss
- 3800 Watt cook burner

Comes Standard With

- 2 Stainless Steel Product Racks (23" x 35")
- 10 Stainless Steel Smoke Sticks (35")
- Stainless Steel Interior Drip Tray Assembly
- Operator's Manual and Step-by-Step Recipe Book
- 40 lbs. Mixed Hardwood Sawdust
- Stainless Steel Sawdust Pan
- 1 Probe to Touch Screen Control
- Removable Water Pan
- Pro Smoker App Connectivity

Pro Smoker App

Handloads are compatible with the Pro Smoker app. Smoke from anywhere with our WiFi & Bluetooth enabled digital controller. Download the app to control your smoker, get tried-and-true recipes, and expert tips from our Pro team.



NEW!

HANDLOAD SERIES MODEL 150S SMOKER

41" W x 28" D x 66" H | Total Cook Space: 4830" Sq. In.



304 STAINLESS STEEL

240 VOLTS

SINGLE-PHASE

TEMP RANGE: 60-300°F

TOUCH SCREEN CONTROL

Sawdust

07-0017 Apple 40 lbs.
07-0018 Cherry 40 lbs.
07-0023 Mesquite 30 lbs.
07-0025 Hickory 40 lbs.

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07-0026 Mixed Hardwood B
07-0027 Mixed Hardwood C



NEW!

HANDLOAD SERIES MODEL 300S SMOKER

41" W x 34" D x 78" H | Total Cook Space: 7245" Sq. In.



304 STAINLESS STEEL

240 VOLTS

SINGLE-PHASE

TEMP RANGE: 60-300°F

TOUCH SCREEN CONTROL

Wood Chips

07-0360 Hickory 20 lbs.
07-0361 Cherry 20 lbs.
07-0362 Apple 20 lbs.

07-0363 Competition Blend 20 lbs.
07-0364 Mesquite 20 lbs.
07-0365 Pecan 20 lbs.