



## **Model 100SS, Pro Smoker 'N Roaster BBQ Unit: 62" High x 45" Wide x 26" Deep**

- ✓ NSF, USDA, and UL listed
- ✓ Double walled, 18 gauge interior and exterior stainless steel, 850 degree high temp insulation

### **Unit Includes Standard**

- 4 Stainless Steel Screens: (23-1/4" x 23 1/4")
- 2 Chrome Shelves
- Solid State Electronic Control
- 40 lb., wood pellet hopper
- 1, 20# bag of Hickory Pellets
- Step by Step Recipe Book



**Warranty:** One year limited warranty on parts only when used the purposed designed. 90-day electrical components (parts only)

**Terms:** Cash in Advance before Delivery

### **PRODUCT INFORMATION:**

- All heat and smoke is generated by pellets in the burn pot. The 100 SS BBQ will use under .75 pounds of pellets per hour at 250 degree setting. Pellets burn with roughly 97% efficiency so recommended removal of ash buildup from the burn pot area is every 50 hours of cooking, taking only minutes to accomplish.
- The 100 SS BBQ has roughly 14.5 square feet of cooking surface with 4 heavy duty stainless steel cooking screens each measuring 23.25" x 23.25" with 5-1/2" spacing for load capacities of:
  - ❖ 150 pounds: Pork Butt
  - ❖ 100 pounds: Brisket
  - ❖ 90 pounds: Ribs
  - ❖ 30: Whole Chickens
- Exterior Dimensions are: 62" High x 45" Wide (includes pellet hopper bin) x 26" Deep (includes door and handle)



- Made with 304 grade stainless steel, double walled with 16ga interior and 18ga exterior, 2" thick, 850 degree high temperature spin glass insulation in floor and walls with 1" insulated door for maximum heat and smoke stability throughout the unit.
- Incredibly energy efficient, the units require 110 volt, 60Hz, single phase, 5-amp service with the auto start igniter rod using 300 watts for the first 3 minutes of operation and 50 watts thereafter.
- The units are portable, and can be powered through any standard 110v single phase outlet, or even your car outlet and inverter. If used outdoors, you want to prevent rain/moisture from the pellet hopper area. You want to keep both the pellets and the control dry.



**100SS BBQ shown with black steel base frame. This is now a stainless steel base frame.**

**Temperature Settings:  
160 - 400F, in 5 degree increments.**

**Long cooking processes above 325 F is not recommended, nor would it be typical for this unit.**

**Pellets can be purchased directly through Pro Smoker 'N Roaster, or our sister company, P.S.**

**Woods are: Hickory, Mesquite, Mixed Hardwood (maple and oak), Apple, Pecan and Cherry.**  
[www.psseasoning.com](http://www.psseasoning.com)



AccuTemp Digital Thermostat Controller, allows you to monitor:

- ❖ BBQ Smoker temperature set point
- ❖ actual temperature
- ❖ desired internal meat temperature set point
- ❖ actual internal meat temperature

When cooking to internal meat temperature with the meat probe, once your desired internal meat temperature is reached, the unit will automatically go to a holding temperature of 160 degrees to tenderize your product and hold it safely without overcooking it. The control allows you to set temperatures in 5 degree increments from 160 degrees minimum to 400 degrees maximum. Recommended cooking temperatures will rarely exceed 275 degrees. Searing is not recommended.

