



### **Model 150H- Hand Load, Stainless Steel (68" High x 42" Wide x 31" Deep)**

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



Constructed with 304 grade stainless steel, double walled with 16ga interior thickness/18ga exterior thickness with 2", 850 degree high temperature spin glass insulation for maximum heat retention.

#### **STANDARD FEATURES**

- High Velocity Internal Circulation Fan and external Draft Inducer
- 1, Stainless Steel Drip Pan Assembly (full set is 5 pc)
- 1, Stainless Steel Sawdust Pan (10" diameter)
- 40# bag of sawdust (mixed hardwood)
- Step by Step Recipe Book
- 32" Hang Room – Stick to Pan
- 10, Stainless Steel Smoke Sticks (35" length)
- 2, Stainless Steel Screens (35" x 23.25")

#### **APPROXIMATE SMOKER CAPACITY**

- 120 lbs. Summer Sausage in 3 ½ lb. Casings
- 70-80 lbs. Wieners or Beef Sticks
- 70-80 lbs. Polish Sausage or Ring Bologna
- 185 lbs. Ham
- 125 lbs. Bacon
- 35-40 lbs. Jerky
- 120 – 150lbs Brisket
- 280-300lbs Pork Butt
- 150-180lbs Ribs
- 60 whole chickens



## **Model 150H- Hand Load, Stainless Steel**

**Electrical Requirements:** 120/240 volt, 30 amp single phase circuit, with a disconnect switch (consult local code requirements for location)

**Venting Requirements:** 4" draft inducer goes immediately on top of the unit with air flow blowing up. Connected to top of the smoker with 4" draw band (supplied). Draft inducer plugs into standard 120 volt 15 amp outlet. (Draft inducer will draw .4 amps) -Balance of venting to be minimum 6" class B vent pipe out through the roof.

**Terms:** Cash in Advance before Delivery

**3 - 5 week lead time from receipt of payment.**

**Warranty:**

- One full year except for the following:
- 90 days on Internal Temperature Probe

Delivery if needed, does not include unloading or inside delivery, nor does it include electrical or wiring or venting hookup. Freight charges can be obtained if you would like us to get a freight quote.

**OPTIONAL COOK AND HOLD CONTROL FEATURE:** Is a digital readout control that is compatible with any hand load smoker model. Selectable time or temperature (meat probe) terminated cook cycles and automatic restart if power fails. This does not give you automated control of the entire smoke function as the truck load microprocessors will, but it does enable you to hands-off end your smoke/cook cycles.

### **Operation of Cook and Hold Control**

- The controller features selectable time or probe temperature terminated cooking cycles along with optional hold cycle.
- When power is first applied to the controller the currently installed software version number will be displayed for a few seconds and self-diagnostic routine will be initiated. If no errors are detected the Fan and Heat output relays will energize and the oven will begin heating to the smoker/oven set point temperature and will either shutdown or hold depending on what you have set.



### **Cook & Hold Controller Continued**

- If the hold option is turned on, when oven reaches the hold temperature the hold lamp will illuminate and the fan and heat output will continue to cycle on and off as required to maintain the oven at the hold set point until a cook cycle is initiated or stopped.
- Should a problem be detected during the self-diagnostic routine at startup, the controller will suspend operation until the error is corrected. An error code will be displayed to aid in troubleshooting (see self-diagnostic and troubleshooting section).

### **Setting the Hold Temperature**

- Hold temperature should be set to off if not using hold option. To check or do this, press Hold button; if it shows a set point, use down arrow to run it down to OFF and push Set button.
- To use Hold option, push Hold button, use up or down arrows to go to set point that you want smoker/oven to hold at and push Set. Unit will now cycle heat & fan relays to maintain this oven temperature.
- NOTE: If no key is pressed for 10 seconds while in the programming mode the controller will automatically return to the run mode and retain the original set point value.

### **Selecting the Cook Mode**

- The select key is used to select either a temperature terminated (Probe) or time terminated (Timed) cook cycle. The appropriate Mode lamp will illuminate to show the current Mode setting. Upon power up the controller will always default to the mode that was last used.
- When the Probe mode is selected the probe temperature is continuously displayed. However, if the probe sensor is not connected or is faulty the controller will lock-out (output relays will open) and a dashed line followed by the numeral 2 will be displayed. The position of the line indicated the failure mode detected (see the self-diagnostic & troubleshooting section).

### **Setting the Cook Temperature**

- To change the cook set point, momentarily press the COOK key (the Cook lamp will flash to show you are in the Cook set point programming mode). Use the UP and DOWN ARROW keys to change the displayed set point value. **Press the set key to accept and store this new set point value.**

### **Setting Probe Temp or Cook Time**

- To change the Probe Temperature Set point (Probe Mode) or Cook Time (Timed Mode) momentarily press the PROBE/TIME key (the appropriate Probe or Timed lamp will



### **Cook & Hold Controller Continued**

flash). Use the UP and DOWN ARROW keys to change the displayed set point value.

**Press the SET key to accept and store this new set point.**

### **Initiating a Cook Cycle**

- A cook cycle is initiated by pressing the START key. After about 2 seconds the Fan and Heat relays will energize and the oven will begin to heat to the Cook set point. During the Cook cycle the Fan relay remains energized continuously while the Heat relay will cycle as required to maintain the oven at the cook set point.
- During a timed cook cycle (Timed mode) the display will show the time remaining in the Cook cycle and during a temperature terminated cook cycle (Probe mode) the probe temperature will be continuously displayed. The actual oven temperature can be viewed at any time by momentarily pressing the OVEN key. Approximately 10 seconds after the OVEN key is released the previous display will be restored.
- Any set point values can be changed on the fly during a Cook cycle by pressing the appropriate programming key and following the steps shown above.
- When the cook cycle is complete (countdown timer reaches zero or the probe set point temperature is reached) the controller will automatically shut smoker/oven off unless Hold option is on.
- The Cook cycle can be stopped at any time by pressing the STOP key. Once stopped, however, the cycle must be restarted from the beginning.

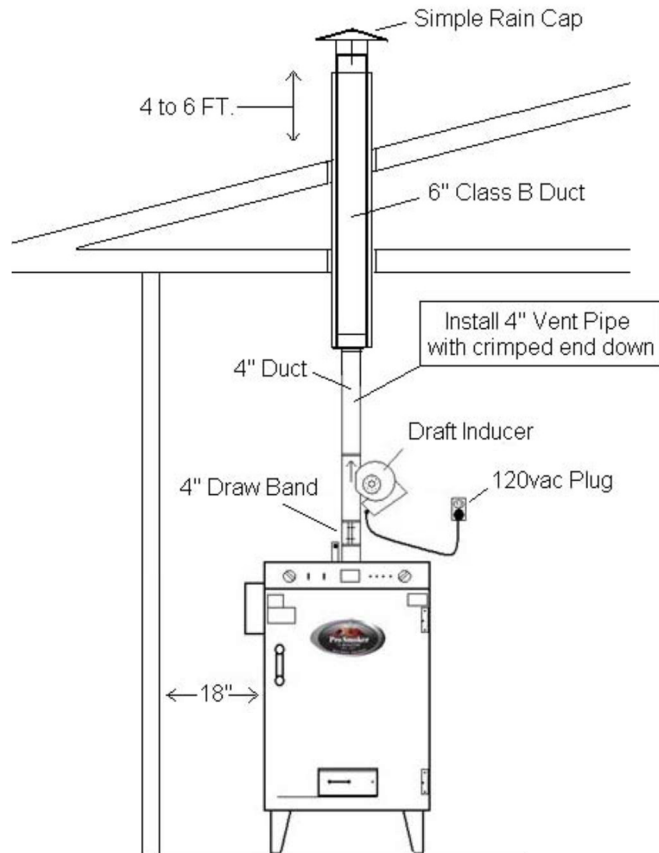
### **Power Loss Alarm**

The display will flash when power is restored after a power loss. If power is lost during a Cook cycle, the Cook cycle will continue where it left off upon restoration of power. Pressing any key will stop the flashing display.

### **\*WHEN INSTALLING YOUR UNIT:**

Please check with local fire inspector or local building inspector on clearance of vent pipe. Clearances for vent pipe in some states have different requirements. Most areas demand at least a 1" clearance around vent pipe when going through walls or ceiling.

When running your vent pipe, run it reverse so drippings will go down inside of pipe.



## Pro Smoker 'N Roaster

1-800-328-8313

### Venting & Clearance

Drawn By: DM Date: 04-06-11

**PS MODELS: 100 - 300 P and SS**

This is a recommended installation  
Install per state and local codes

### Minimum Recommended Clearance

