



Model PK100 SS Home Smoker: 48" High x 21" Wide x 21" 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 18ga interior thickness with 850 degree high temperature spin glass insulation for maximum heat retention.

STANDARD FEATURES

- All stainless steel exterior/interior
- Digital Temperature Control (65-250° F)
- High temp/high density insulation
- 120 volt single phase, 1250 watts
- Operators Manual
- Step-by-Step recipe book
- 5 Product Screens (16.75 x 17.75)
- Smoking Pan
- Ship Weight 200 lbs.

OPTIONAL FEATURES

Additional Product Screens: \$30.00 each
Max screens in unit = 6

Additional Sawdust Pan: \$20.00 each

Stainless Steel Smoke Sticks: \$25.00 each

APPROXIMATE SMOKER CAPACITY

- 100 lbs. Summer Sausage in 3 ½ lb. Casings
- 25 lbs. Wieners or Beef Sticks
- 25 lbs. Polish Sausage or Ring Bologna
- 50 lbs. Ham
- 20 lbs. Bacon
- 10-12 lbs. Jerky