

# THE NEXT GENERATION OF SMOKERS IS HERE.



MODEL 1005  
**PROMAX**  
**SMOKEHOUSE**

# MODEL 100S PROMAX SMOKEHOUSE



This electric smoker is stainless steel throughout for long-lasting durability and is temperature controlled to produce the same mouthwatering results every time.

## Features

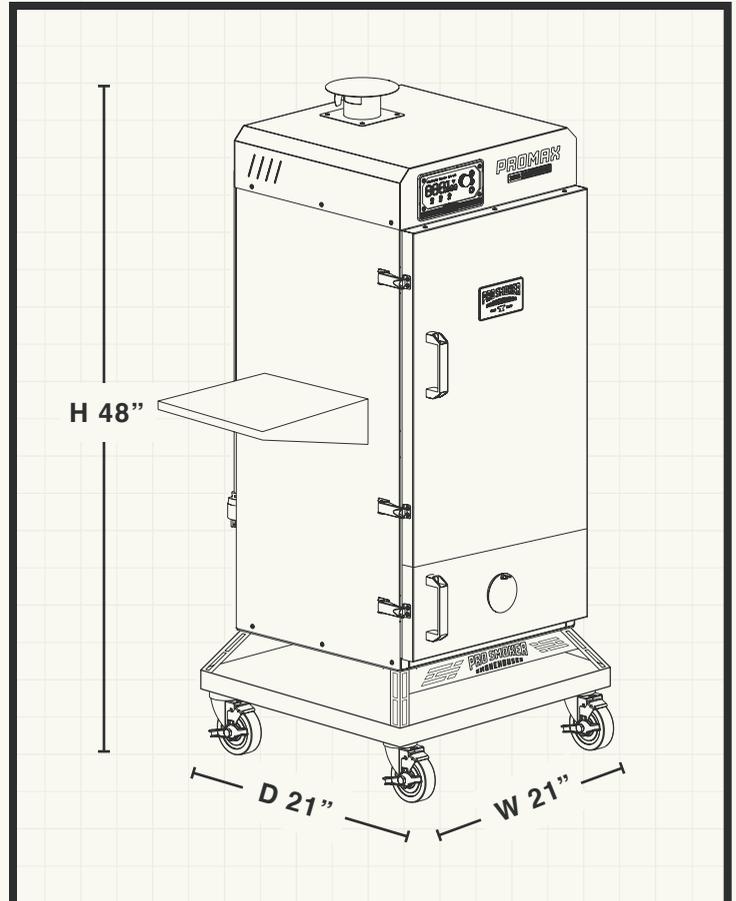
- Stainless Steel Construction Throughout
- Digital Temperature Controls with LED Readout
- WiFi / Bluetooth Enabled Controls and Monitoring
- 18 Gauge Stainless Steel Interior
- High Density Insulation
- Separate Fuel Door for Maximum Heat Retention

## Specifications

- Total Cook Space: 1,732" Sq. Inches
- Temperature Range: 80°F - 300°F
- Electrical: 120 Volt Single Phase (1450 Watts)
- Smoked Fueled by Sawdust and Fine Wood Chips

## Comes Standard With

- 1 x Stainless Steel Sawdust Pan
- 6 x Stainless Steel Product Screens
- 1 x Meat Probe
- Removable Base
- Removable Shelf
- Weather-Resistant Cover



**Total Cook Space**  
**1,732" SQ INCHES**

**Temperature Range**  
**80°F-300°F**



### Commercial-Grade

Built with 304 stainless-steel and high-density insulation throughout for long-lasting durability just like the pros



### Digital Controls

Control and monitor your smokehouse with precision with our new digital controller with LED readout



### WiFi / Bluetooth Enabled

Control and monitor your smokehouse from anywhere with your mobile device by connecting through our app



### Sawdust or Wood Chips

Fuel your smoke cycles with high-quality sawdust or fine wood chips to produce premium smoke and flavor



### Our Iron-Clad Guarantee

Our workmanship backed by unmatched service by skilled experts ensures that your smokehouse will last for generations



### ETL Listed

This product has been tested and found compliant with national standards within the United States & Canada