

MEAT THE FAMILY

Southern Pride is proud to be represented by a network of specialized Distributors, dedicated to making your Southern Pride experience a rewarding partnership. All Southern Pride sales are conducted through our authorized Distributors. To locate the Distributor in your area, visit our website, southernpride.com. Also available on our website are product specification sheets, owner's manuals, testimonials, and service information.





SMOKER CAPACITIES











	SC-200		DH-65	SRG-400		MLR-150	SPX-300
	Std Racks	Opt Racks	Std Racks	Std Racks	Opt Racks	Std Racks	Std Racks
Pork butts (8-10 lbs each)	30 pieces	N/A	N/A	42 pieces	42 pieces	24 pieces	32 pieces
St. Louis ribs (2.75 lbs each)	25 pieces	65 pieces	65 pieces	35 pieces	91 pieces	24 pieces	24 pieces
Whole chicken (3-4 lbs each)	40 pieces	N/A	N/A	56 pieces	72 pieces	32 pieces	40 pieces
Beef brisket (12-15 lbs each)	10 pieces	N/A	N/A	14 pieces	18 pieces	8 pieces	8 pieces

^{*}Approximate Smoker Capacities. Capacities will vary based on physical shape, weight, and method of loading for each product specified.











SPK-500	SP-700	MLR-850	SPK-1000		SPK-1400			
Std Racks	Std Racks	Std Racks	Std Racks	Opt Racks	Std Racks	Opt Racks	Opt Racks	
60 pieces	84 pieces	72 pieces	72 pieces	72 pieces	108 pieces	135 pieces	90 pieces	
60 pieces	72 pieces	80 pieces	84 pieces	112 pieces	120 pieces	175 pieces	140 pieces	
70 pieces	96 pieces	96 pieces	144 pieces	96 pieces	126 pieces	180 pieces	240 pieces	
20 pieces	24 pieces	24 pieces	48 pieces	32 pieces	36 pieces	60 pieces	80 pieces	



DH-65

Specifically designed for smoking ribs, the DH-65 includes a woodchip box, smoke, heat and steam elements that are synchronized to perform as one function. This model comes standard with vertical rib racks and includes a digital control with preset menu selection.



SC-200

The SC-200 includes one main heat element and two smoke elements with woodchip boxes to produce the maximum amount of smoke. Electric and compact, this smoker adds flexibility to any menu. Includes programmable digital cook and hold control.



SRG-400

The small footprint and 22 square feet of cooking capacity in the SRG-400 makes it ideal for many foodservice applications. With the purchase of additional racks, 87 square feet can be achieved. The standard cook and hold control allows for selection of cook temperature, cook time, hold temperature and programming of 30 preset menus.

DH-65 specifications

Dimensions | 56 1/8"t x 25 3/8"w x 33"d

Weight | 335 lbs

Temperature Range | 80° - 325°F (27° - 163°C)

Product Racks | 5 Vertical rib racks

Electrical | 120/208 volt AC, 60 hertz, 1-phase, 30 amp or 120/240 volt AC, 60 hertz, 1-phase, 30 amp or 230 volt AC, 50 hertz, 1-phase, 30 amp

Electric Heating Element | 4,500 watt

Venting | Type 1 Canopy Hood required. See pages 18-19 for details

SC-200 specifications

Dimensions | 56 1/8"t x 25 3/8"w x 33"d

Weight | 275 lbs

Temperature Range | 80° - 325°F (27° - 163°C)

Product Racks | 5 - 18" x 26" nickel chrome plated

Electrical | 120/208 volt AC, 60 hertz, 1-phase, 30 amp or 120/240 volt AC, 60 hertz, 1-phase, 30 amp or 230 volt AC, 50 hertz, 1-phase, 30 amp

Electric Heating Element | 4,500 watt

Venting | Type 1 Canopy Hood required. See pages 18-19 for details

SRG-400 specifications

Dimensions | 77"t x 43"w x 32 1/8"d

Weight | 825 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 7 - 18" x 26" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 65,000 BTU, electronic pilot

Venting | Type 1 Canopy Hood required. See pages 18-19 for details



CE

els only 230 volt models o

















STANDARD FEATURES

1 304 STAINLESS STEEL INTERIOR AND EXTERIOR

Long-lasting durability

2 CONVECTION FAN SYSTEM

Provides even cooking, reducing shrink, creating higher yields and profitability

3 DIGITAL THERMOSTAT

Precise temperature control

4 EASY ACCESS SERVICE COMPARTMENT

Reduces time required for maintenance

5 CONVECTION FAN ACCESS DOOR

Easy access to clean critical fan blade

6 ROTATING TEFLON ROTISSERIE DRIVE PINS

Less friction and wear

7 SAFETY SHOCK RELAY

Provides rotisserie system overload protection

8 SMOKE OR ROAST

Smoke product by placing wood in the firebox. Roast product by omitting wood.

MLR-150

The MLR-150 is the smallest gas-fired smoker and is great for small batch cooks. By temporarily removing the firebox components, this model will fit through a 36" door. The competition package upgrade makes this smoker competition ready by including a moisture infusion system, gas cut-off switch and charcoal firebox insert.



Four, 3-tier, 2.5" spacing, hanger assemblies

Dimensions | 63 1/2"t x 39 1/4"w x 57 5/8"d

Weight | 675 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 12 - 10" x 22" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 65,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details





GAS ROTISSERIE SMOKERS



SPX-300

With 30" wide product racks and 30 square feet of cooking surface, the SPX-300 proves to be the perfect introductory smoker in a small package.

SPK-500

Cooking capacity, price point and footprint make the SPK-500 our most popular rotisserie smoker. With over 50 square feet of cooking surface, this smoker can handle medium to large batch cooking.



Five, 3-tier, 3.5" spacing, hanger assemblies



Four, 3-tier, 3.5" spacing, hanger assemblies

SPX-300 specifications

Dimensions | 66 5/8"t x 48 1/2"w x 71 1/4"d

Weight | 925 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 12 - 12" x 30" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 75,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details

SPK-500 specifications

Dimensions | 71 1/8"t x 61 5/8"w x 75"d

Weight | 1,225 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 15 - 12" x 42" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 75,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details



Intertek Intertek





120 volt models onl
US and Canada



230 volt models only

GAS ROTISSERIE SMOKERS



SP-700

With the 48" wide racks and 72 square feet of cooking surface, the SP-700 can produce large batches of ribs, brisket, pork butts, smoked chicken and much more. This model is ideal for large rib capacity.

Six, 3-tier, 3.5" spacing, hanger assemblies

MLR-850

The deep and narrow design of the MLR-850 allows easy installation in an existing kitchen. By temporarily removing the firebox components, this model will fit through a 36" door. Combine easy install with 55 square feet of cooking surface and this model is a great fit for many facilities.

Four, 5-tier, 3.5" spacing, hanger assemblies



Dimensions | 77 5/8"t x 67 7/8"w x 94"d

Weight | 1,650 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 18 - 12" x 48" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 150,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details

Dimensions | 77 1/2"t x 40 1/8"w x 91"d

Weight | 1,600 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 20 - 18" x 22" nickel chrome plated

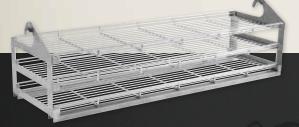
Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 125,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details

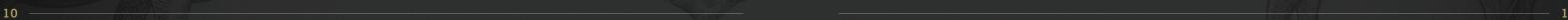












GAS ROTISSERIE SMOKERS



The SPK-1000 is a high volume model with 63 sq. ft. of cooking surface. By upgrading to a 16 rack configuration, 84 sq. ft. can be achieved. Large commissaries, huge crowds, festivals and institutions can dramatically improve their menu selection with this gas rotisserie smoker.

Four, 3-tier, 4.5" spacing, hanger assemblies

SPK-1400

Being the largest smoker in the gas rotisserie lineup, the SPK-1400 is the supreme solution for large volume. The standard 30 rack configuration allows 105 square feet of cooking surface. A larger 131 square feet can be achieved by upgrading to the 18" x 42" 5 tier configuration.

Six, 5-tier, 3.5" spacing, hanger assemblies

Dimensions | 77 3/4"t x 62 1/8"w x 97 7/8"d

Weight | 2,200 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 12 - 18" x 42" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 150,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details

Dimensions | 86"t x 73 7/8"w x 107 3/4"d

Weight | 2,400 lbs

Temperature Range | 140° - 325°F (60° - 163°C)

Product Racks | 30 - 12" x 42" nickel chrome plated

Electrical | 120 volt AC, 60 hertz, 1-phase, 15 amp or 230 volt AC, 50 hertz, 1-phase, 15 amp

Gas Burner | Natural or LP, 150,000 BTU, electronic pilot

Venting | Required. See pages 18-19 for details







OPTIONS & ACCESSORIES















1 INTERNAL MEAT PROBE (SC-200)

Ability to end cook cycle at desired internal product temperature

2 VERTICAL RIB RACKS (SC-200 & SRG-400)

Holds 13 slabs of ribs per rack maximizing smoker capacity

3 FRONT FLUE

Increased efficiency, minimizing fuel consumption

4 REAR FLUE

Required venting configuration for direct vent applications

5 COOK AND HOLD CONTROL

Allows for programming of cook temperature, cook time, and hold temperature

6 GLASS PRODUCT DOORS

Product visibility, includes manual interior light control

7 WORKING HEIGHT LOCKING CASTORS

Allows mobility for cleaning and servicing

8 TRAILER-MOUNT LEGS

Mobilize any gas smoker

9 STAINLESS STEEL PRODUCT RACKS

Long-lasting stainless steel construction



SMOKE EXTRACTOR DAMPER 10

Cleanable damper system for direct venting applications

MOBILE EVAC SYSTEM 11

Powered direct ventilating system for mobile applications

VSP EYEBROW HOOD SYSTEM 12

UL approved exclusively for Southern Pride smokers

PRODUCT SHFLF 13

12" deep shelf for easier product loading and unloading

DRAIN PAN WITH HOSE FOR CLEANING 15

Aides with cleaning, long hose can be ran to grease trap

MODULAR RIB RACKS 16

Holds 5 slabs of ribs (4 for MLR-150)

ALUMINUM WHEELS (MOBILE SMOKERS) 17

Timeless style and appeal





LOCKABLE CONTROL PANEL COVER 14

Prevent tampering of control settings

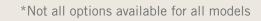














MOBILE SMOKERS





Southern Pride MOBILE UNITS

The best option for on-site cooking and catering. Models MLR-150, SPX-300, SPK-500, and SP-700 are available on a purpose built trailer. Any of the gas rotisserie smokers can be mounted on a trailer by the user. Only available for sale in the United States and Canada.

MLR-150, SPK-300, SPK-500 & SP-700 Mobile Units

Towing | 2" coupler, safety chains, and 7-way RV trailer plug

Axle | Torsion axle (brake axle on the SP-700 trailer)

Wheels and Tires | 15" Chrome spoke wheels - Radial tires (spare wheel and tire included)

Lighting | LED taillights

Gas Source | Dual 40 lb LP tank assembly



PREMIUM BLEND SEASONING

28.5 oz. Shaker or 35 lb. bulk case

RIB SEASONING

24 oz. Shaker or 35 lb. bulk case

POULTRY BLEND SEASONING

28.6 oz. Shaker or 35 lb. bulk case

SOUTHERN PRIDE BBQ SAUCE MIX

.88 lb. bag or bulk case of 28 BAGS

SOUTHERN PRIDE CLASSIC BBQ SAUCE

18 oz. bottle or 1 gallon jug

HICKORY CHIPS

40 lb. bag

"SPECIAL BLEND" HICKORY CHIPS

40 lb. bag

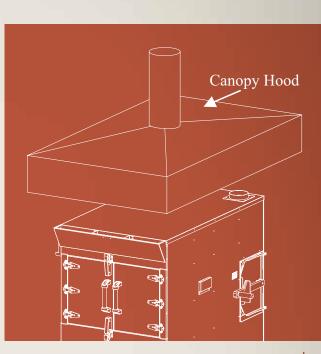
VENTING OPTIONS



Chimney duct from hood to exhaust fan NOT SUPPLIED BY

TYPE 1 CANOPY HOOD

All Southern Pride smokers may be placed under a Type 1 canopy hood rated for commercial cooking appliances. Placement under a common hood shared with other appliances may be prohibited. NFPA® 96 specifies a minimum canopy overhang of 6 inches on all sides. Southern Pride recommends a minimum 18 inch overhang on the product loading door side of the smoker. Front or rear flue configuration may be used.



VSP EYEBROW HOOD SYSTEM

The VSP eyebrow hood is a Type 1 hood designed and purpose built exclusively for use with Southern Pride gas rotisserie smokers. This ventilation system is Underwriters Laboratory (UL) tested and approved. The system includes the VSP eyebrow hood, two-speed fan, and curb. VSP eyebrow hoods can be used in stand-alone or through the wall applications. Front flue configuration is required.

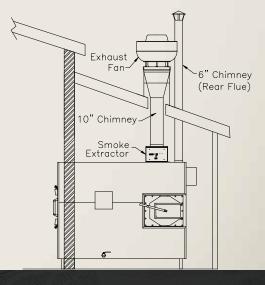
This ventilation system is only available on 120v gas rotisserie smokers.

DIRECT VENT INSTALLATION

With the purchase of the optional smoke extractor damper, any gas rotisserie smoker may be installed inside the building or through the wall and directly vented outside. The smoke extractor damper, along with a customer supplied exhaust fan and chimney, evacuates the smoke from the smoker prior to fully opening the product loading doors. When the doors are opened the smoke extractor damper and exhaust fan are activated to remove smoke from the smoker. Rear flue configuration is required.



Smoke Extractor installed on the smoker and wired into the existing wire hub



ALL VENTILATION SYSTEMS MUST COMPLY WITH THE OWNER'S MANUAL AND NATIONAL AND LOCAL CODES. IT IS RECOMMENDED THAT LOCAL CODE OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR BE CONSULTED PRIOR TO INSTALLATION.

PROVISIONS MUST BE MADE FOR ADEQUATE AIR SUPPLY FOR THE SMOKER. IF THE SMOKER IS TO BE INSTALLED IN A SEALED ROOM OR BUILDING UTILIZING EXHAUST FANS, THE ROOM MUST BE SUPPLIED WITH A RETURN AIR SYSTEM. RETURN AIR MUST BE EQUAL OR IN EXCESS OF EXHAUSTED AIR.



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