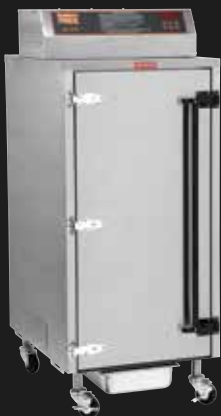




**Southern
PRIDE**
BBQ PITS & SMOKERS



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

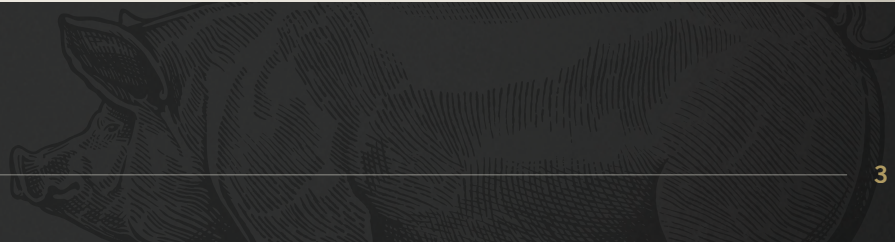


	SC-300		SRG-400		MLR-150	SPX-300
	Std Racks	Opt Racks	Std Racks	Opt Racks	Std Racks	Std Racks
Pork butts (8-10 lbs each)	30 pieces	30 pieces	42 pieces	N/A	24 pieces	32 pieces
St. Louis ribs (2.75 lbs each)	25 pieces	65 pieces	70 pieces	91 pieces	24 pieces	24 pieces
Whole chicken (3-4 lbs each)	40 pieces	56 pieces	72 pieces	N/A	32 pieces	40 pieces
Beef brisket (12-15 lbs each)	10 pieces	14 pieces	18 pieces	N/A	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-1400		
Std Racks	Std Racks	Opt Racks	Std Racks	Std Racks	Opt Racks	Opt Racks
60 pieces	84 pieces	88 pieces	72 pieces	108 pieces	135 pieces	90 pieces
60 pieces	72 pieces	96 pieces	80 pieces	120 pieces	175 pieces	140 pieces
70 pieces	96 pieces	168 pieces	96 pieces	126 pieces	180 pieces	240 pieces
20 pieces	24 pieces	48 pieces	24 pieces	36 pieces	60 pieces	80 pieces



WHICH MODEL IS BEST FOR YOU?

AVAILABLE SPACE AND ACCESS

Consider how much floor space is available to install a unit. Determine the accessibility into the building for delivery and to set the unit in place.

CAPACITY NEEDS

Take into account the products you will be cooking in your Southern Pride and how many people you will be serving per day. Note: When considering the capacity needs, do not underestimate the potential growth opportunities.

BUDGET

Available dollars is always a key in making a major equipment purchase. However, do not let dollars alone determine your decision. To purchase a piece of equipment that will not meet your capacity needs could cost you profit dollars in lost business opportunities.

MOBILE OR FIXED APPLICATION

Will you be offering catering or doing special events and, if so, will you be cooking on sight? Show and tell is a real crowd pleaser and the quality of product and the quality image the mobile models offer will definitely give you the competitive edge.

SOUTHERN PRIDE MODEL TYPES



Gas Smokers



Mobile Gas Smokers



Electric Smoker

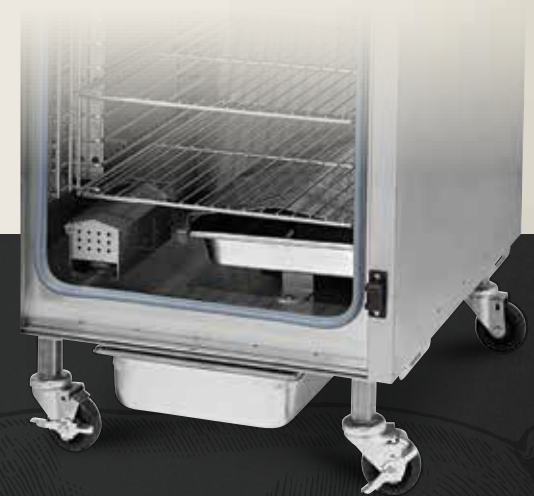
Models to fit any space, application, and capacity needs

SC-300

The standard SC-300 features dual smoke elements with woodchip boxes to produce the maximum amount of smoke. An optional feature is a steam system that replaces the right smoke element in the cabinet. The standard control allows the ability to select any combination of heat, smoke and steam, if applicable.



Optional Steam System



SC-300 specifications

Dimensions | 61 1/4"t x 24 3/4"w x 32 1/2"d

Weight | 300 lbs

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

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

Electrical | 208 volt AC, 60 hertz, 1-phase, 40 amp or
240 volt AC, 60 hertz, 1-phase, 40 amp or
230 volt AC, 50 hertz, 1-phase, 40 amp

Electric Heating Elements | 2 - 2,250 watt

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



208 or 240 volt models only
US and Canada

GAS STATIONARY RACK SMOKER



SRG-400

The small footprint and 45 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.

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 | 14 - 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



120 volt models only
US and Canada



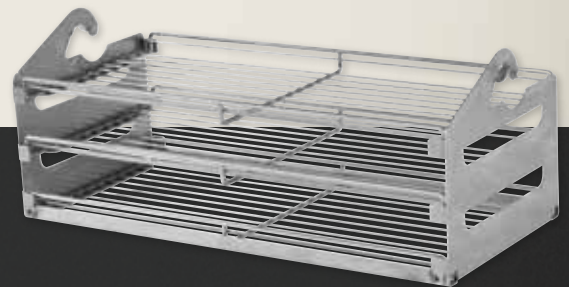
230 volt models only
Select EU countries

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



MLR-150 specifications

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



120 volt models only
US and Canada

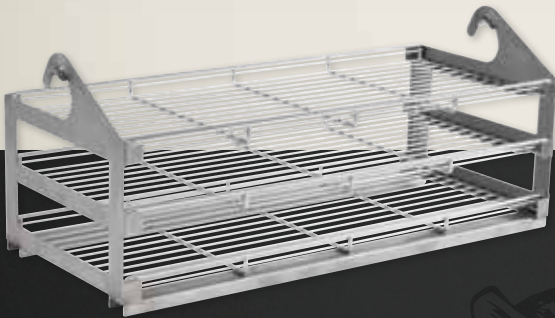
230 volt models only
Select EU countries

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.



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



120 volt models only
US and Canada



230 volt models only
Select EU countries

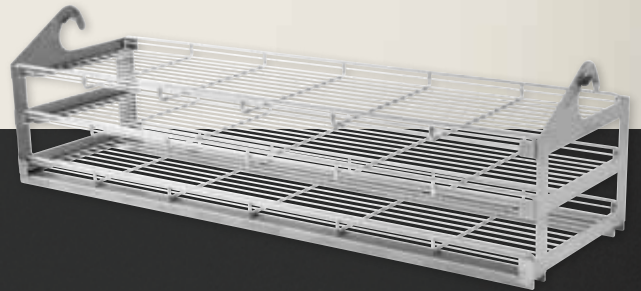




SPK-500

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



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



120 volt models only
US and Canada

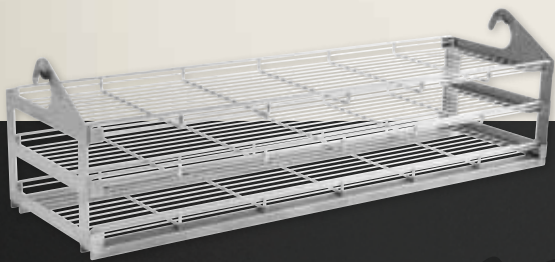
230 volt models only
Select EU countries

GAS ROTISSERIE SMOKERS



SP-700

The standard rack system provides 18 racks that are 12" deep. An optional rack system has 12 racks that are 18" deep and also increases the spacing between the racks to 4.5". Both provide 72 square feet of cooking surface that is ideal for large batches of any smoked or roasted product.



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

SP-700 specifications

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 or
12 - 18" 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



120 volt models only
US and Canada



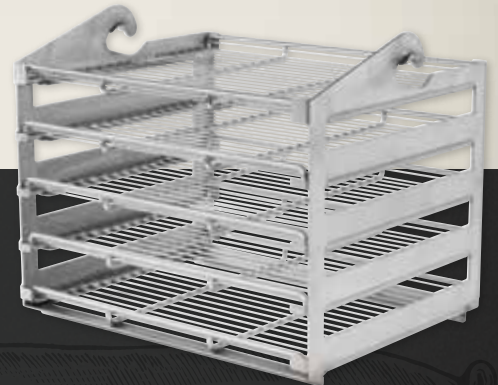
230 volt models only
Select EU countries

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



MLR-850 specifications

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



120 volt models only
US and Canada

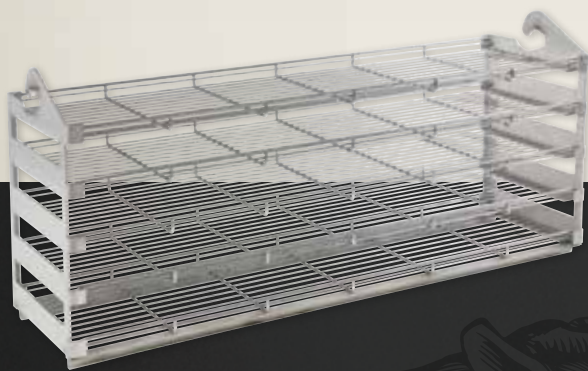


230 volt models only
Select EU countries



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

SPK-1400 specifications

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 or
25 - 18" x 42" nickel chrome plated or
20 - 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



120 volt models only
US and Canada



230 volt models only
Select EU countries





1

1
**304 STAINLESS STEEL
INTERIOR AND EXTERIOR**
Long-lasting durability



2

2
CONVECTION FAN SYSTEM
Provides even cooking, reducing shrink,
creating higher yields and profitability



3

3
DIGITAL THERMOSTAT
Precise temperature control



4

4
**EASY ACCESS
SERVICE COMPARTMENT**
Reduces time required for maintenance



5

5
CONVECTION FAN ACCESS DOOR
Easy access to clean critical fan blade



6

6
**ROTATING TEFLON
ROTISSERIE DRIVE PINS**
Less friction and wear



7

7
SAFETY SHOCK RELAY
Provides rotisserie system overload protection



8

8
SMOKE OR ROAST
Smoke product by placing wood in the firebox.
Roast product by omitting wood.

*Not all features available for all models

OPTIONAL FEATURES



1 INTERNAL MEAT PROBE (SC-300)

Ability to end cook cycle at desired internal product temperature



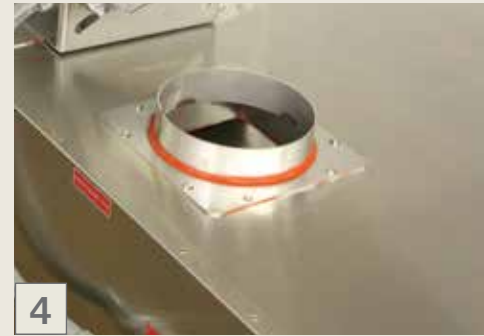
2 VERTICAL RIB RACKS (SC-300 & SRG-400)

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



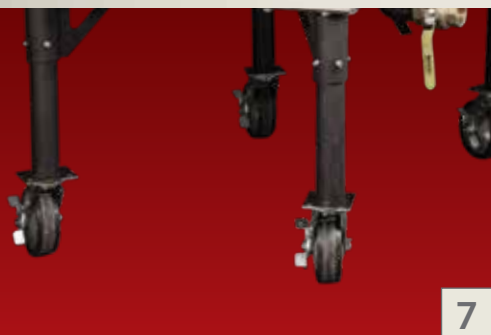
5 COOK AND HOLD CONTROL

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



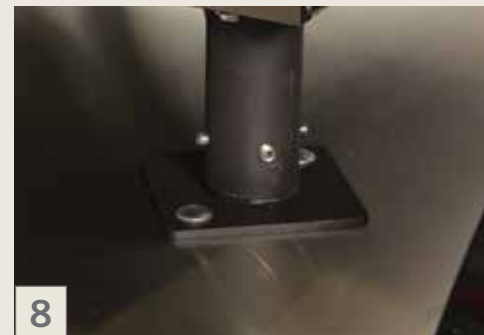
6 GLASS PRODUCT DOORS

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

*Not all options available for all models



9
**STAINLESS STEEL
PRODUCT RACKS**

Long-lasting stainless steel construction



10
SMOKE EXTRACTOR DAMPER

Cleanable damper system for direct venting applications



11
MOBILE EVAC SYSTEM

Powered direct ventilating system for mobile applications



12
VSP EYEBROW HOOD SYSTEM

UL approved exclusively for Southern Pride smokers



13
PRODUCT SHELF

12" deep shelf for easier product loading and unloading



14
**LOCKABLE CONTROL
PANEL COVER**

Prevent tampering of control settings



15
**DRAIN PAN WITH
HOSE FOR CLEANING**

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



16
MODULAR RIB RACKS

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

*Not all options available for all models

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 smokers can be mounted on a trailer by the user. Only available for sale in the United States and Canada.

MLR-150, SPX-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 (MLR-150, SPX-300, SPK-500)
Single 100 lb LP tank (SP-700)



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

HICKORY CHIPS

40 lb. bag

“SPECIAL BLEND” HICKORY CHIPS

40 lb. bag

VENTING OPTIONS

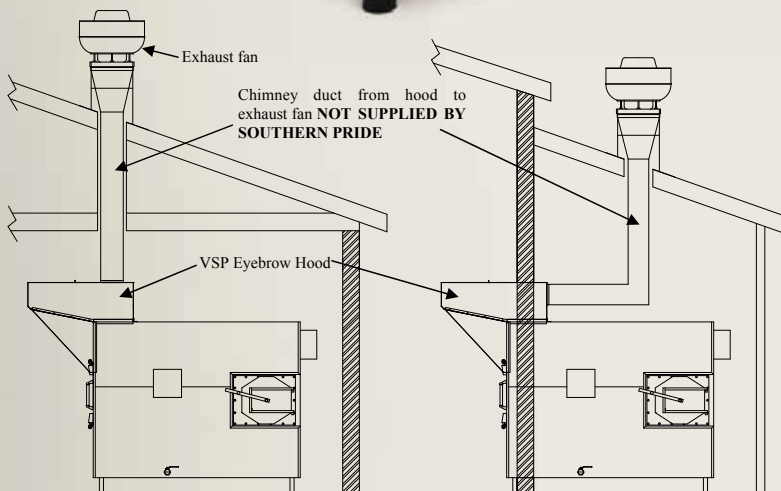


#1 VSP EYEBROW HOOD SYSTEM

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.

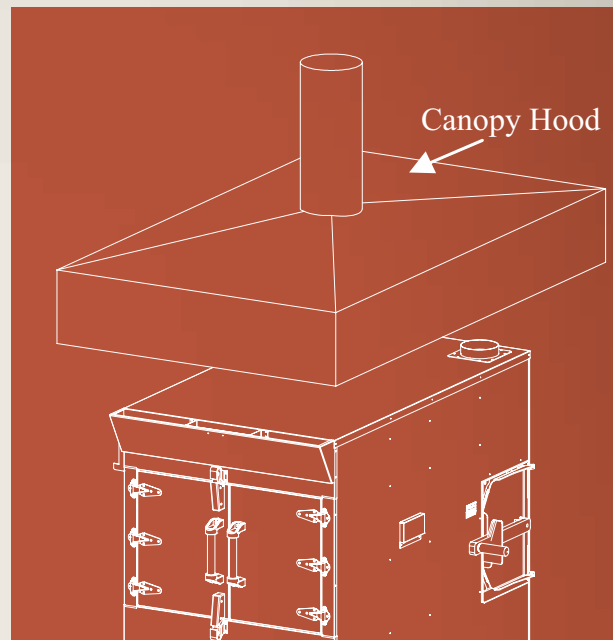
This ventilation system is only available on 120v gas rotisserie smokers.



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.

#2 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.

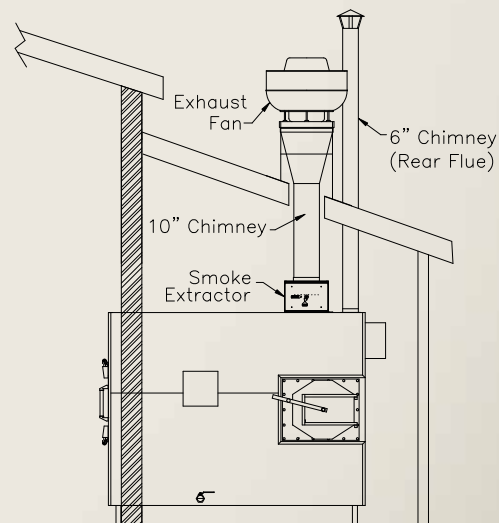


#3 DIRECT VENT INSTALLATION

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



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.



**Southern
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