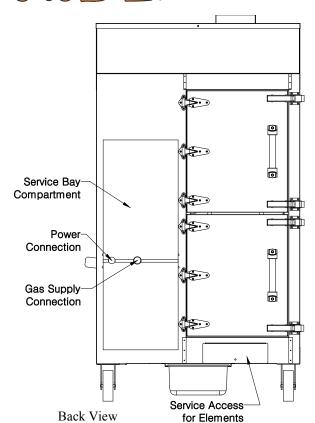
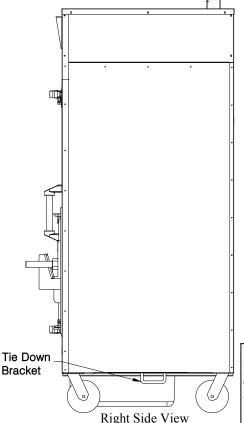
# Southern PRIDE

## **SPECIFICATIONS**

**MODEL: SRG-400** 



\*Shown w/Optional Dual Door System





Standard Features:

• 304 Stainless Steel Interior & Exterior

Display Door System

Shown with Optional Single Glass Product

- Single Product Door
- Two Speed Convection Fan System
- Seven (7) Nickel Chrome Flat Racks (maximum capacity of 27 racks)
- 2" Insulated Wall Construction
- Removable Rack Slides
- Adjustable Moisture Infusion System
   Two (2) 750 Watt steam elements
- Digital Cook & Hold Control
- 6" Locking Casters

#### **Optional Features & Accessories:**

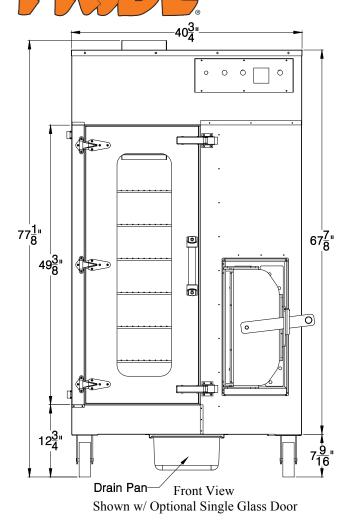
- Dual (split) Product Door System
- Single or Dual Door Pass-Through System
- Glass Display Doors
- Stainless Steel Vertical Rib Racks
- Additional 18"x 26" Nickel Chrome Flat Racks

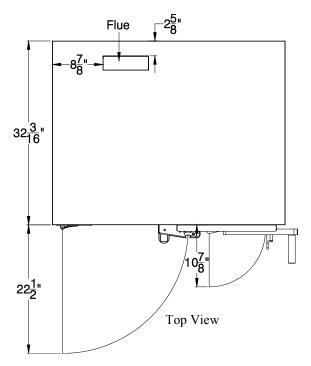
Minimum Clearance Requirement from Combustible Material

Back.....18" (457mm) Front..........48" (1219mm)
Top......18" (457mm) Rt. & Lt. Sides...2" (51mm)

NOTE: If provision is made for service access, Back Side clearance can be reduced to 2" (51mm).

# SOUTH SPECIFICATIONS MODEL: SRG- 400

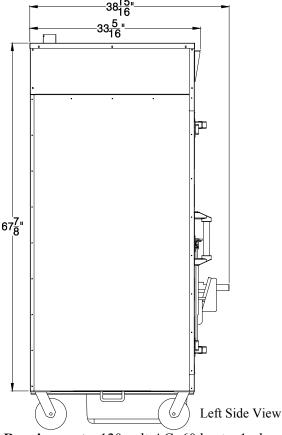




### **Approximate Cooking Capacities**

(capacities will vary based on physical shape, weight, and method of loading for each product specified.)

Pork Butts (8-10 lb. each)......42 pieces (7 racks)
St. Louis Ribs (2.75 lb. each)...70 pieces(14 racks)
w/Optional Rib Racks ......91 pieces (7 racks)
Whole Chicken (3 lb. each).....72 pieces (9 racks)
Beef Brisket (11-13 lb. each)....21 pieces (7 racks)
Spare Ribs (3.5 lb. each)..........56 pieces(14 racks)



**Electrical Requirements:** 120 volt AC, 60 hertz, 1-phase, 15 amp wiring required. NEMA 5-15P plug

### Gas Requirements: Natural or Liquid Propane (L.P.)

Supply Line: Minimum 1/2" N.P.T.

Supply Pressure: L.P.: 11.0" W.C. min. - 13.0" W.C. max. Natural: 4.5" W.C. min. - 10.0" W.C. max.

**Burner:** 65,000 BTU, Electronic Pilot Gas Burner (Must specify Natural or L.P. gas configuration @ order).

**Firebox:** Large capacity 10 ga. H.R. steel. Uses charcoal or wood logs: 1-3 logs, 4-6" diameter, 12-14" long.

**Food Racks:** 18" x 26" Nickel Chrome Flat Racks Adjustable Spacing:

27 Racks@1-1/2" spacing 87.75 Sq.Ft. of cooking surface,

14 Racks @ 3" spacing 45.5 Sq.Ft. of cooking surface, 9 Racks @ 4.5" spacing 29.25 Sq.Ft. of cooking surface,

7 Racks @ 6" spacing 22.75 Sq.Ft. of cooking surface.

**Temperature Range:** 100-325 degrees F.

**Shipping Weight:** 1,005 lbs.

Approvals: ETL-US & Canada, ETL Sanitation

**Venting:** Type 1 Canopy Hood.