SEE WHY THE PROS CHOOSE PRO SMOKER.

T-SERIES

MODEL 320THVE SMOKEHOUSE

Smoke With Us! **f** ▶ 📷 @prosmokerwi

T-SERIES

MODEL 320THVE SMOKEHOUSE

Comes Standard With

- Touchscreen Controller
- Smoke System: Pellet, Sawdust, or Liquid
- 16ga SS Connecting Pipes to Smokehouse with Quick Connect Sealing System
- Operator's Manual with Step-by-Step Program Guide
- 100% 304 Stainless Steel Construction with Super Structure
- 100% Automated Sealing Electric Damper System
- Fully Automated Humidity System/Steam System with no External Steam Source Required
- Automated Cold Shower
- High-Velocity Circulation Fan for Even Smoke/Heat Distribution
- Optional Smoke Generator Locations
- 2" Thick High-Density Insulation in Walls, Floor, Ceiling, and Door
- Data Recording Options: micro processor has all the capabilities to record everything to your office computer for HAACP traceability with the remote viewing option on your pc or phone
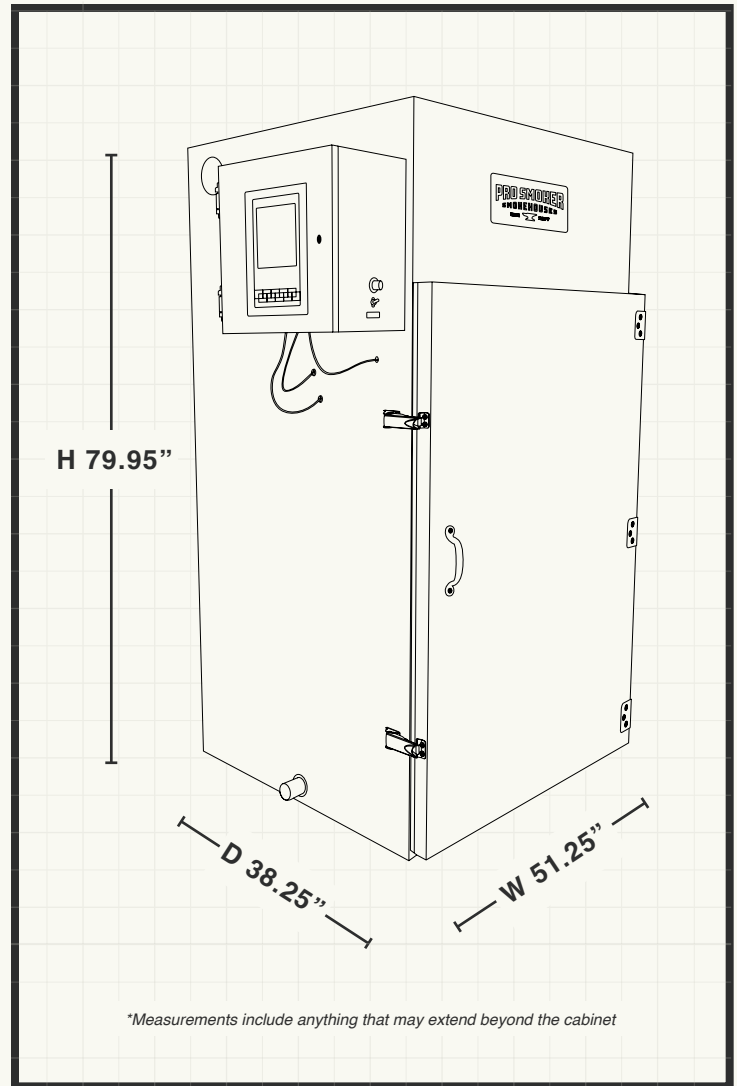- Temperature Range: 60°F - 230°F

Cart Specs

Cart Size 1/2 Nesting & Full Nesting Options	30" X 30" X 54"
Screen Size 1/2 Screen Options Available	27.75" X 27.75"
V-Shaped Smoke Sticks **STAINLESS** Custom Sizes Also Available	29.5"

Capacity

Summer Sausage **3.5 LB CASING**	300-350 lbs.
Polish Sausage/Ring Bologna	150 lbs.
Wieners or Beef Stick	100 lbs.
Ham	350 lbs.
Bacon	200-300 lbs.

Additional Options

- Optional Hi-Temp Limit Options Available
- Clean Smoking™ Pellet Smoke Generator
- Liquid Smoke
- Sawdust Smoke Generator
- CIP Cleaning Systems
- Customized Exhaust Systems
- Custom Nesting Trucks, Smoke Sticks, & Product Screens Available
- Multiple Pellet Wood, Sawdust, or Liquid Smoke Varieties
- Single or Multi-Pen Temp Chart Recorder

H 79.95"

D 38.25"

W 51.25"

Measurements include anything that may extend beyond the cabinet

FEATURES

Shortest Processing Times

Energy Efficient

Durable Design

Optimized Air Exchange

Clean Burning

Made in USA