

# SEE WHY THE PROS CHOOSE PRO SMOKER.



**T-SERIES  
MODEL SOOT  
SMOKEHOUSE**

# T-SERIES MODEL 500T 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
- CIP Cleaning Systems with Hot Shower Option
- 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 35" X 38" X 60"  
1/2 Nesting & Full Nesting Options

Screen Size 32" X 35"  
1/2 Screen Options Available

V-Shaped Smoke Sticks **STAINLESS** 34" or 37"  
Custom Sizes Also Available

## Capacity

Summer Sausage **3.5 LB CASING** 450-500 lbs.

Polish Sausage/Ring Bologna 250 lbs.

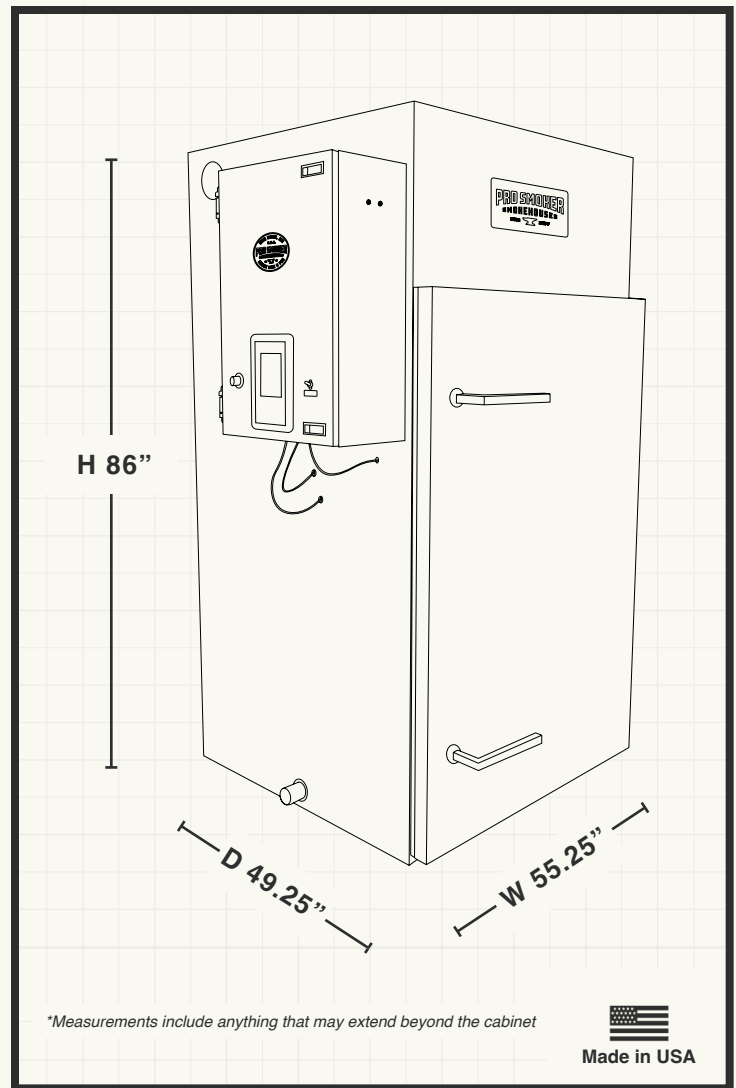
Wieners or Beef Stick 200-300 lbs.

Ham 500 lbs.

Bacon 400 lbs.

## Additional Options

- Optional Hi-Temp Limit Options Available
- Control Upgrades
- Refrigeration Capabilities
- Cold Smoking and Immediate Cool Down After Cook Cycle
- Clean Smoking™ Pellet Smoke Generator
- Liquid Smoke
- Sawdust Smoke Generator
- Horizontal Airflow
- Pass-Through Systems
- Customized Exhaust Systems
- Variable Speed Air Flow
- Custom Nesting Trucks, Smoke Sticks, & Product Screens Available
- Multiple Pellet Wood, Sawdust, or Liquid Smoke Varieties
- Single or Multi-Pen Temp Chart Recorder



## FEATURES



**Shortest  
Processing Times**



**Energy Efficient**



**Durable Design**



**Optimized  
Air Exchange**



**Clean Burning**



**Refrigeration  
Options**