

SEE WHY THE PROS CHOOSE PRO SMOKER.



**T-SERIES
MODEL 700T
SMOKEHOUSE**

T-SERIES MODEL 700T 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

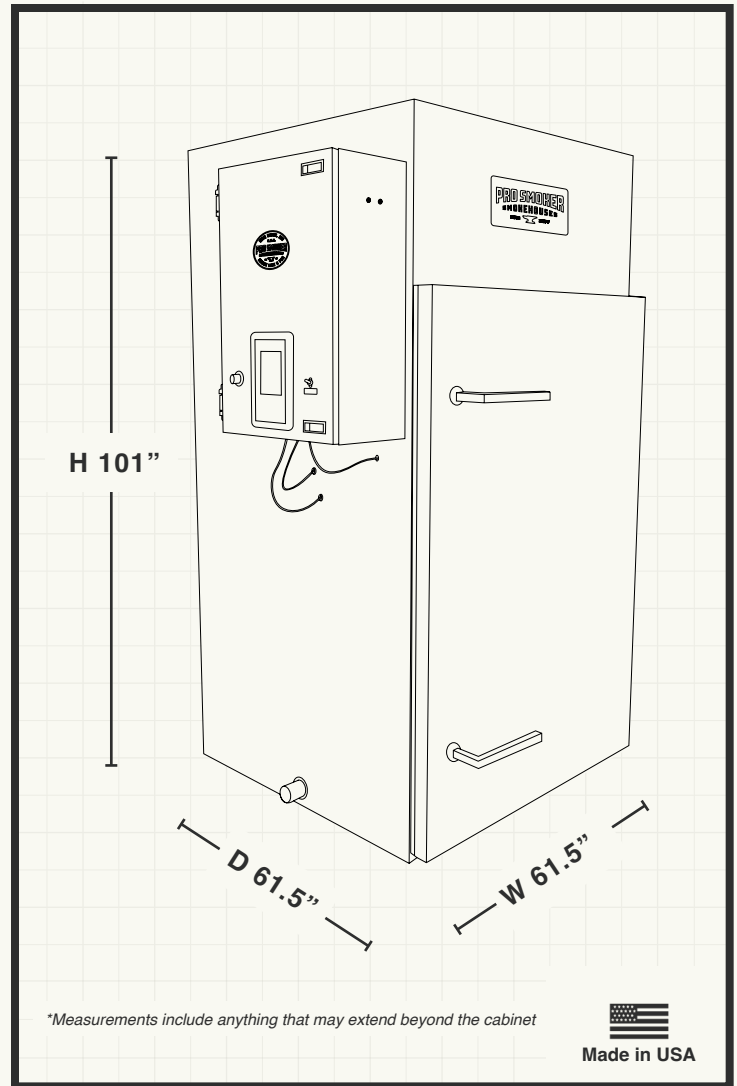
Cart Size <small>1/2 Nesting & Full Nesting Options</small>	38" X 48" X 67"
Screen Size <small>1/2 Screen Options Available</small>	34 1/4" X 44 5/8"
V-Shaped Smoke Sticks STAINLESS <small>Custom Sizes Also Available</small>	47 3/4"

Capacity

Summer Sausage 3.5 LB CASING	800-900 lbs.
Polish Sausage/Ring Bologna	400-500 lbs.
Wieners or Beef Stick	400-500 lbs.
Ham	800-1000 lbs.
Bacon	800 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**