

**THE NEXT  
GENERATION  
OF SMOKERS  
IS HERE.**



**MODEL 100S  
PROCLASSIC  
SMOKEHOUSE**

# MODEL 1005 PROCLASSIC SMOKEHOUSE

Introducing the next generation of home smokehouses. The Pro Classic take decades of professional meat processing knowledge and commercial grade features packed into smokehouse small enough to fit in your home or small kitchen. Trust us, this is the last smokehouse you'll ever need.

## Features

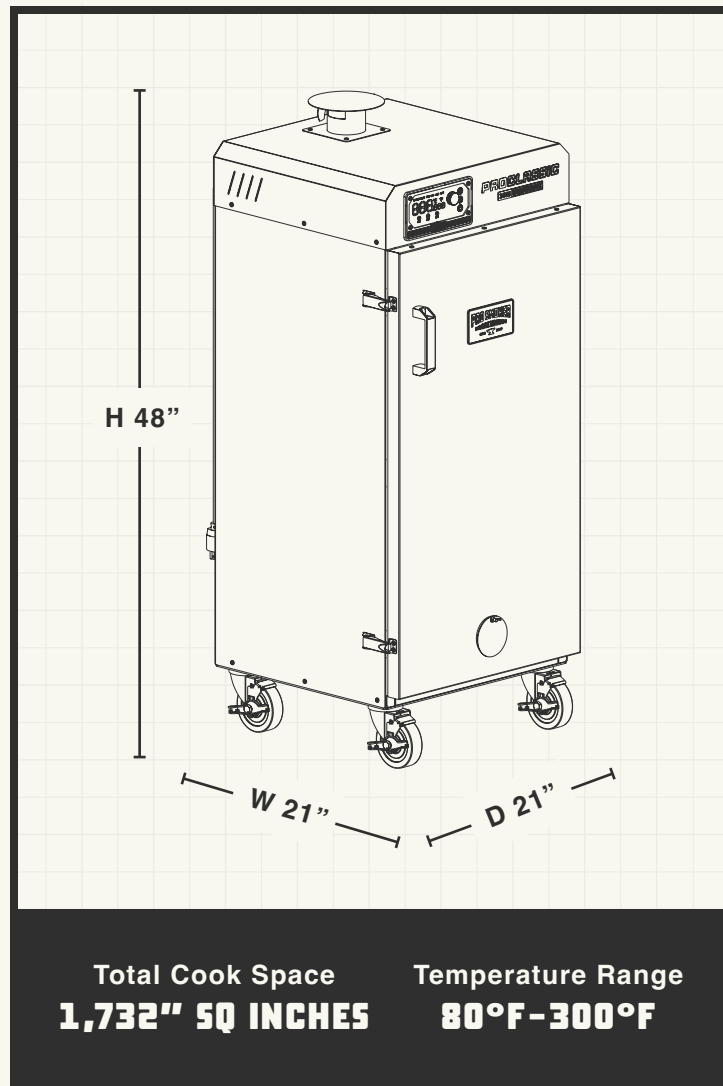
- Stainless Steel Construction Throughout
- Digital Temperature Controls with LED Readout
- WiFi / Bluetooth Enabled Controls and Monitoring
- 18 Gauge Stainless Steel Interior
- High Density Insulation

## Specifications

- Total Cook Space: 1,732" Sq. Inches
- Temperature Range: 80°F - 300°F
- Electrical: 120 Volt Single Phase (1450 Watts)
- Smoked Fueled by Sawdust and Fine Wood Chips

## Comes Standard With

- 1 x Stainless Steel Sawdust Pan
- 6 x Chrome Plated Product Shelves
- 1 x Meat Probe



Total Cook Space  
**1,732" SQ INCHES**

Temperature Range  
**80°F-300°F**



### Commercial-Grade

Built with 304 stainless-steel and high-density insulation throughout for long-lasting durability just like the pros



### Digital Controls

Control and monitor your smokehouse with precision with our new digital controller with LED readout



### WiFi / Bluetooth Enabled

Control and monitor your smokehouse from anywhere with your mobile device by connecting through our app



### Sawdust or Wood Chips

Fuel your smoke cycles with high-quality sawdust or fine wood chips to produce premium smoke and flavor



### Our Iron-Clad Guarantee

Our workmanship backed by unmatched service by skilled experts ensures that your smokehouse will last for generations



### ETL Listed

This product has been tested and found compliant with national standards within the United States & Canada