THE NEXT GENERATION OF SMOKERS IS HERE.

MODEL 100S

PROMAX SMOKEHOUSE

Smoke With Us! **f** ▶ 🖸 @prosmokerwi

The all-new Pro Max 100 is the next generation of smokers from Pro Smoker. This American-made vertical electric smokehouse features the same commercial-grade technology and materials the pros use with capacity for up to 100 lbs of meat and sausage.
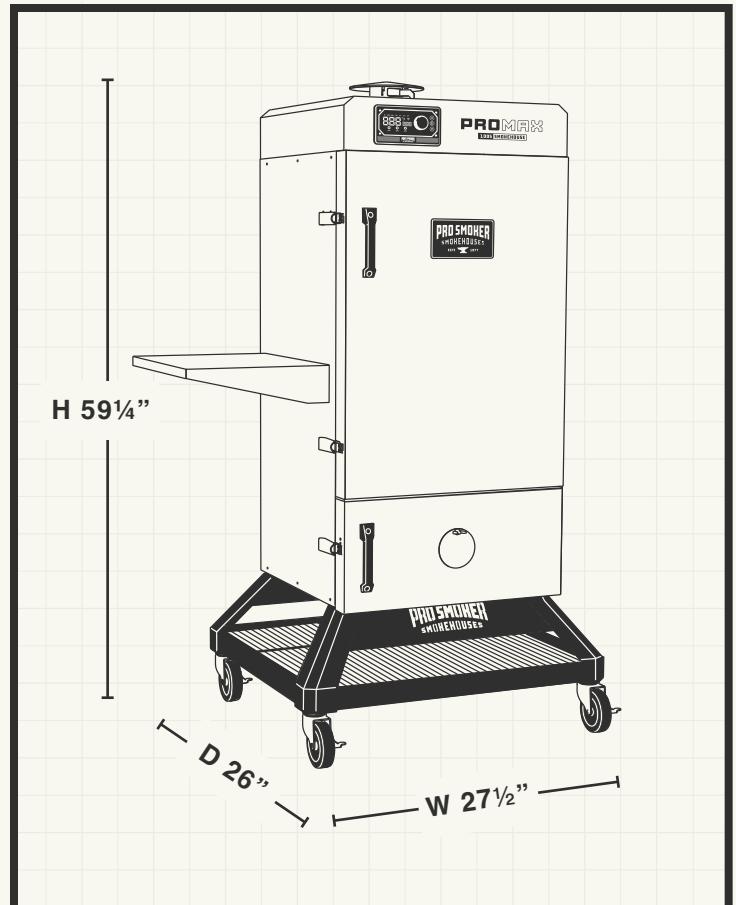
Features

- Stainless Steel Construction Throughout
- Digital Temperature Controls with LED Readout
- WiFi / Bluetooth Enabled Controls and Monitoring
- 18 Gauge Stainless Steel Interior
- High Density Insulation
- Separate Fuel Door for Maximum Heat Retention

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
- Removable Caster Base
- Removable Side Shelf

- Weather-Resistant Cover
- 4 x Smoke Sticks
- 1 x Humidity Pan

H 59¼"

D 26"

W 27½"

Total Cook Space
1,732″ SQ INCHES

Temperature Range
80°F–300°F

Commercial-Grade

Built with 304 stainless-steel and high-density insualtion 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 montior 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