







## MODELSGROOM SMOKE GENERATOR

The pellet system of smoking offers that Old World Pit Flavor with all the modern conveniences of today's smokehouses. Benefit from savings with significant reductions in both electrical costs and cleaning time.

Substantial savings combined with Old World Pit Flavor will forever change the way you smoke meat. Taste and experience the difference.

## Why Switch To A Wood Pellet Generator?



**Cold Smoking:** Makes controlling smoke temperature much easier for cold smoking.



**Flavor and Color:** Our locally sourced, high-quality wood pellets provide a more dense and clean smoke for a "best in class" pit house flavor and color to your product.

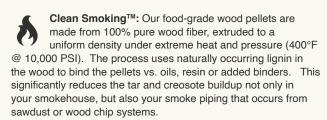


**Energy Efficient:** During smoke startup, the system will draw less than 5 amps on 120V supply for the first 90 seconds. Sawdust generators will use 17-20 amp draw

on 240V supply from pre-heat through the entire smoke process. This results in a yearly electrical savings of over 90% with the pellet generator.



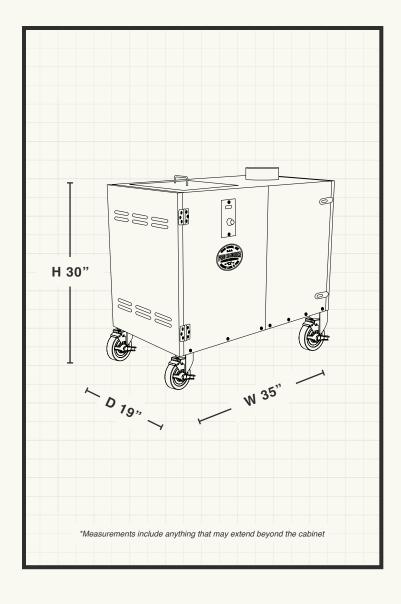
**Pellet Usage:** The system will use approximately 1-lb of pellets per hour of smoke time and has a 22-lb pellet hopper bin.



Operational Savings: Realized through our energy efficiency, low pellet usage and reduced cleaning cost and time, the average ROA is less than 2 years all while providing a superior smoke to your product. While designed as part of a full Pro Smoker or Vortron smoke system package, the SG300's versatility allows for installation on almost any existing truckload smoker that you're looking to enhance your smoke performance from.

## Try All 7

- Hickory
- Pecan
- Apple
- Cherry
- Mixed Hardwood
- · Competition Blend
- Mesquite



## FEATURES



Shortest Processing Times



**Energy Efficient** 



**Durable Design** 



Clean Burning



Made in USA

Warranty

Pro Smoker 'N Roaster® has one of the best in the industry: One year limited warranty on parts, 90 days on electrical components.

For More Info: Email: info@pro-smoker.com | Phone: 800-874-1949 | Web: pro-smoker.com