

SEE WHY THE PROS CHOOSE PRO SMOKER.



**T-SERIES
MODEL SOOTHVE
SMOKEHOUSE**

T-SERIES MODEL 500THVE 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
- 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"

Custom Sizes Also Available

Capacity

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

Polish Sausage/Ring Bologna 250 lbs.

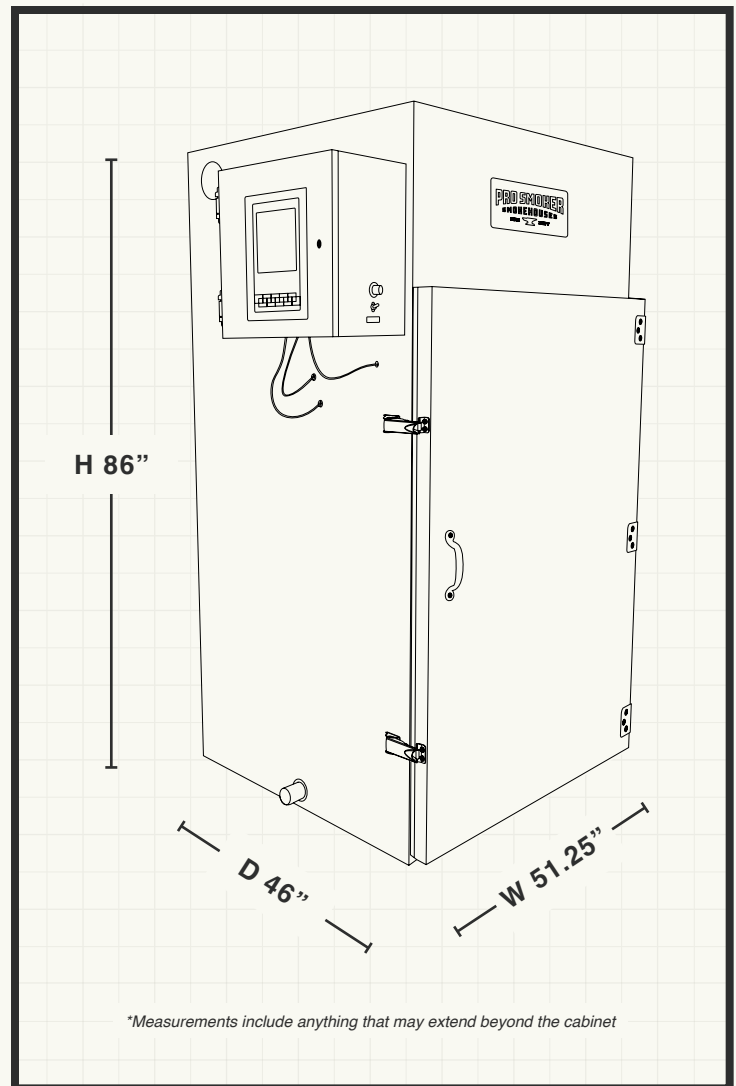
Wieners or Beef Stick 200 lbs.

Ham 500 lbs.

Bacon 400 lbs.

Additional Options

- Optional Hi-Temp Limit Options Available
- Clean Smoking™ Pellet Smoke Generator
- Liquid Smoke
- Sawdust Smoke Generator
- CIP Cleaning Systems
- Customized Exhaust Systems
- 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



Made in USA