

T-SERIES 700-T SMOKEHOUSE



570-675-0345

The Model 700-T comes standard with:

- Operators Manual
- Step-by-Step Recipe Book

Features

- 304 Grade Stainless Steel Construction
- Cook And Hold Control (60°-250°F - additional cost upgrade)
- Built For Indoor & Outdoor Use
- High Velocity Circulation For Even Smoke/Heat Distribution

Specs

- H 101" x W 50" x D 56"

Capacity

MEAT	LBS.
Summer Sausage in 3 1/2 Lb. Casing	800-900 Lbs.
Polish Sausage	500-600 Lbs.
Wieners	400 Lbs.
Beef Sticks	300-350 Lbs.
Bologna	400-450 Lbs.
Ham	1000 Lbs.
Bacon	800 Lbs.

Available Options

- Touch Screen Controller
- Model PG 300 Pellet Generator
- Model SG 300 Sawdust or Model SG 600 Sawdust Generator
- Liquid Smoke System
- Single or Multi-Pen Temperature Chart Recorder
- Stainless Steel Piping For Smoke Generator
- Additional 5-Station Trucks, Smoke Sticks and Product Screens Available