



Model: SPK-1000 (120v model)

Gas-Fired Wood-Burning Rotisserie Smoker

Approximate Smoker Capacities

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

	Standard	Opt 1
Pork Butts (8-10 lbs)(3.6 - 4.5 kg) each.....	72 pieces	72
St. Louis Ribs (2.75 lbs)(1.2 kg) each.....	84 pieces	112
Whole Chicken (3-4 lbs)(1.4 - 1.8 kg) each..	144 pieces	96
Beef Brisket (12-15 lbs)(5.4 - 6.8 kg) each.....	48 pieces	32



(4) 3-tier, 4 1/2" (114mm) spacing, hanger assemblies
63 ft² (5.85 m²) cooking surface



Standard Features:

- Stainless steel construction; exterior and interior.
- Mineral wool insulated cabinet.
- Adjustable 16 1/4" (413mm) tall steel pipe legs.
- Front or rear flue configuration.
- Low velocity convection fan with 10" (254mm) fan blade (spare blade included).
- Control with on/off switch, a digital thermostat (140° to 325°F)(60° to 163°C), rotisserie advance button, and a pneumatic rotisserie advance foot switch.
- Interior light.
- 2" (51mm) grease drain with ball valve.
- (12) 18" x 42" (457 x 1067mm) nickel chrome plated product racks (see illustration above).

Optional Features:

- Control with a digital cook and hold thermostat ((140° to 325°F)(60° to 163°C), allows for selection of cook temperature, cook time, and hold temperature), and a pneumatic rotisserie advance foot switch.
- Glass product display doors and manual light switch.
- Optional rack hanger system (Opt 1)- (4) 4-tier, 3 1/4" (83mm) spacing hanger assemblies with (16), 18" x 42" (457 x 1067mm) product racks.
- Stainless steel product racks.
- Smoke extractor damper (typically utilized in through the wall direct venting applications).
- VSP eyebrow ventilation hood system.
- Recessed front legs (front legs moved back 12"(305mm) from standard location).
- Working height locking casters.
- Product shelf mounted below the control panel.
- Additional optional accessories are available.



Southern Pride Distributing, LLC
401 S Mill St
Alamo, TN 38001
Phone: 731.696.3175
Fax: 731.696.3180
www.southernpride.com

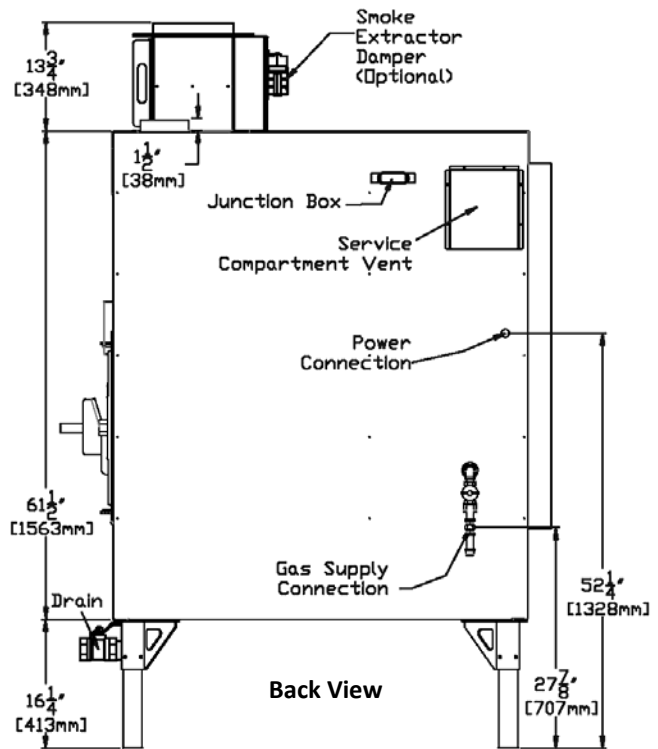
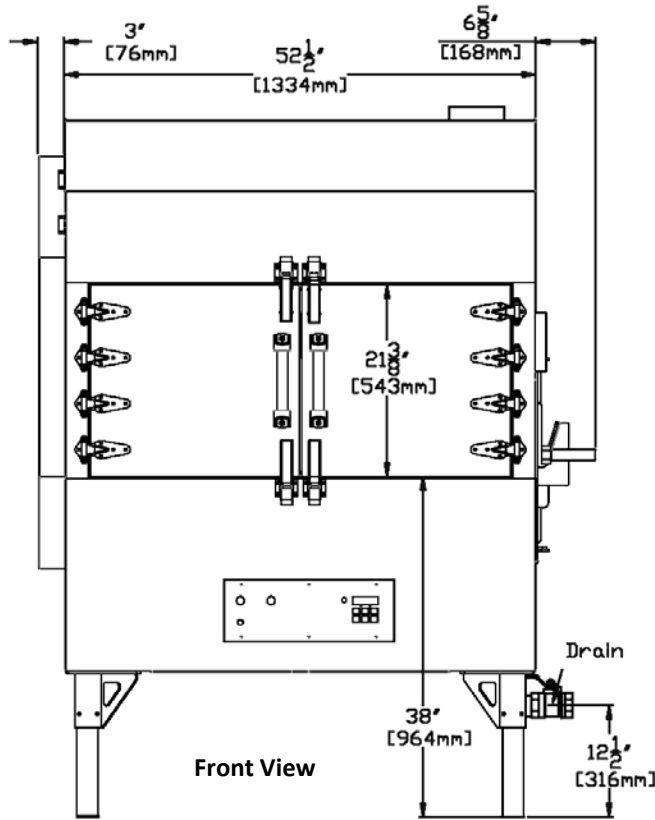
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An ongoing program of product improvement may require us to change specifications without notice.

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Standard leg locations (center to center) -
47 3/8"W x 83 3/4"D (1203 x 2127mm)

REQUIREMENTS

GAS

1/2 inch gas inlet (NPT)

150,000 BTU (44 KW) - Natural (NG)

Supply line pressure - 4.5" W.C. min - 10.0" W.C. max (11.2 - 26.5 mbar)

OR

150,000 BTU (44 KW) - Propane (LP)

Supply line pressure - 11.0" W.C. min - 13.0" W.C. max (27.4 - 32.4 mbar)

ELECTRICAL

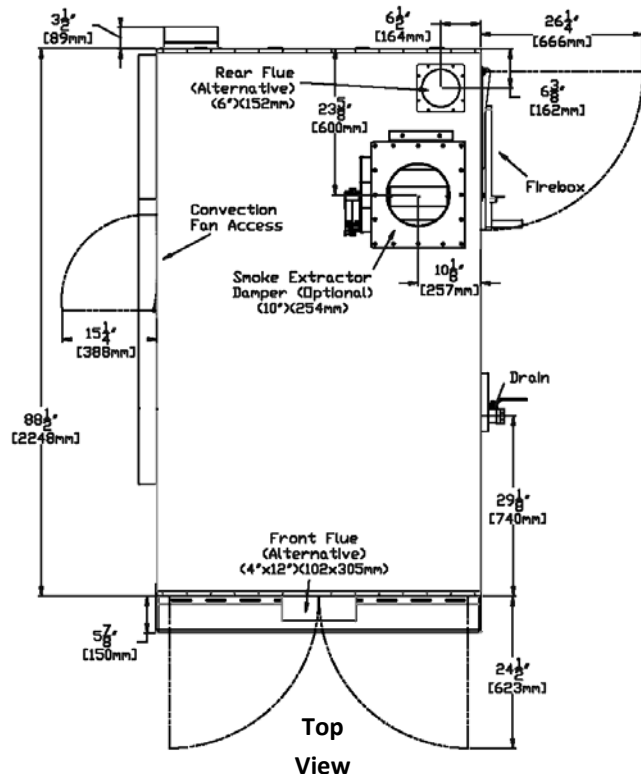
120 volt AC, 60 hertz, 1-phase, 15 amp wiring required, NEMA 5-15P plug

VENTILATION

The smoker must be vented in accordance with the Owner's Manual and the installation must comply with NFPA® 96 and all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

SHIPPING (crated) - 2,530 lbs (1148 kg), Class 100

87"H x 81"W x 106"D (2210 x 2057 x 2692mm)



Minimum Clearance Requirements from Combustible Material

Back.....18" (457 mm)	Firebox door side.....24" (610mm)
Top.....18" (457mm)	Gear motor side.....18" (457mm)
Front.....48" (1219mm)	

NOTE: If provision is made for service access, gear motor side and back clearance can be reduced to 2" (51mm). Through the wall insulation kit allows for 0" clearance on contact surface with combustibles.