



Model: SPK-1400 (230v 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	Opt 2
Pork Butts (8-10 lbs)(3.6 - 4.5 kg) each.....	108 pieces	135	90
St. Louis Ribs (2.75 lbs)(1.2 kg) each.....	120 pieces	175	140
Whole Chicken (3-4 lbs)(1.4 - 1.8 kg) each..	126 pieces	180	240
Beef Brisket (12-15 lbs)(5.4 - 6.8 kg) each.....	36 pieces	60	80



(6) 5-tier, 3 1/2" (89mm) spacing, hanger assemblies
105 ft² (9.75 m²) cooking surface



Standard Features:

- Stainless steel construction; exterior and interior.
- Mineral wool insulated cabinet.
- Adjustable 8" (203mm) tall steel pipe legs.
- Front or rear flue configuration.
- Low velocity convection fan with 12" (305mm) fan blade (spare blade included).
- 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.
- Interior light.
- 2" (51mm) grease drain with ball valve.
- (30) 12" x 42" (305 x 1067mm) nickel chrome plated product racks (see illustration above).

Optional Features:

- Mirror image (left side - firebox; right side - gear motor, burner and utility connections).
- Glass product display doors and manual light switch.
- Optional rack hanger system (Opt 1)- (5) 5-tier, 3 1/2" (89mm) spacing hanger assemblies with (25), 18" x 42" (457 x 1067mm) product racks.
- Optional rack hanger system (Opt 2) - (5) 4-tier, 4 11/16" (119mm) spacing hanger assemblies with (20), 18" x 42" (457 x 1067mm) product racks.
- Stainless steel product racks.
- Smoke extractor damper (typically utilized in through the wall direct venting applications).
- Working height locking casters.
- Additional optional accessories are available.

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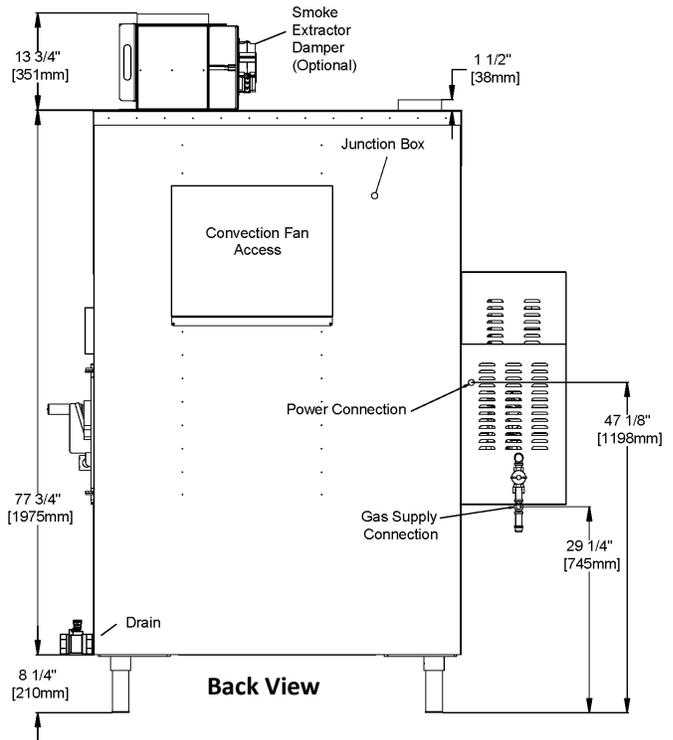
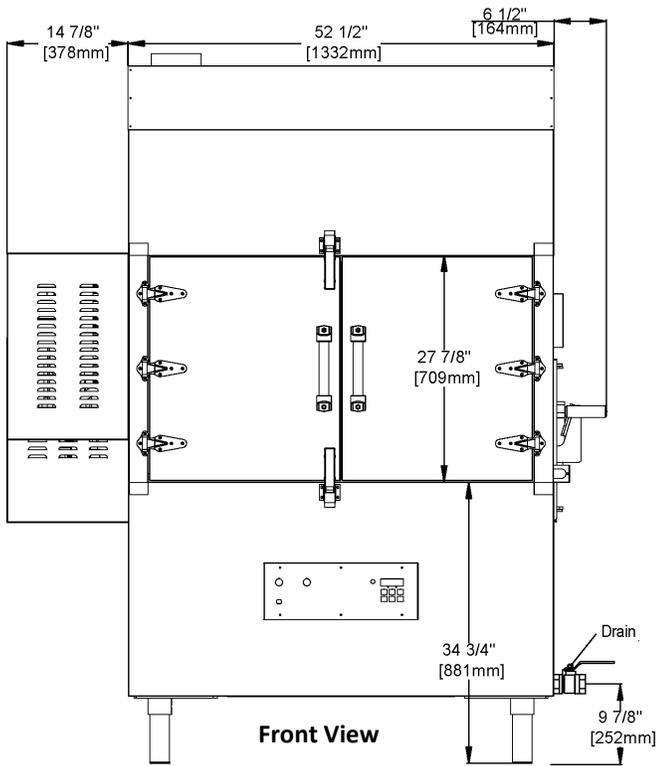
REVISED: September 2016

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

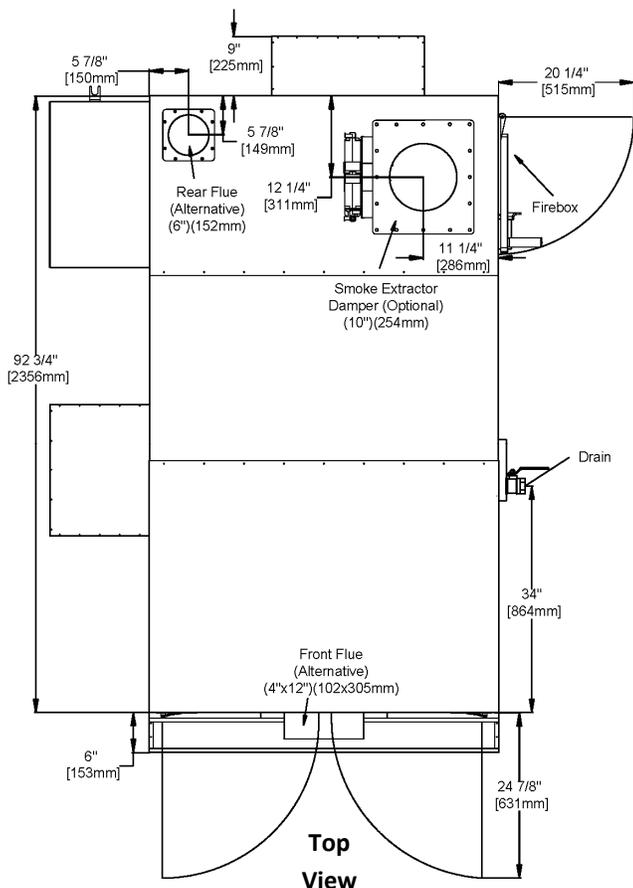
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Standard leg locations (center to center) -
44 5/8"W x 82 1/8"D (1133 x 2086mm)



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

230 volt AC, 50 hertz, 1-phase, 15 amp wiring required

Electrical cord and plug not provided

VENTILATION

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

SHIPPING (uncrated) - 2,400 lbs (1089 kg)

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.