



## Model: SPX-300 (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.)

Pork Butts (8-10 lbs)(3.6 - 4.5 kg) each.....32 pieces  
St. Louis Ribs (2.75 lbs)(1.2 kg) each.....24 pieces  
Whole Chicken (3-4 lbs)(1.4 - 1.8 kg) each....40 pieces  
Beef Brisket (12-15 lbs)(5.4 - 6.8 kg) each.....8 pieces



(4) 3-tier, 3 1/2" (89mm) spacing, hanger assemblies  
30 ft<sup>2</sup> (2.79 m<sup>2</sup>) cooking surface



#### Standard Features:

- Stainless steel construction; exterior and interior.
- Mineral wool insulated cabinet.
- Adjustable 19" (483mm) tall steel pipe legs.
- Front or rear flue configuration.
- Low velocity convection fan with 8" (203mm) 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) 12" x 30" (305 x 762mm) 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.
- 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.
- Lockable control panel cover.
- Trailer package.
- Additional optional accessories are available.



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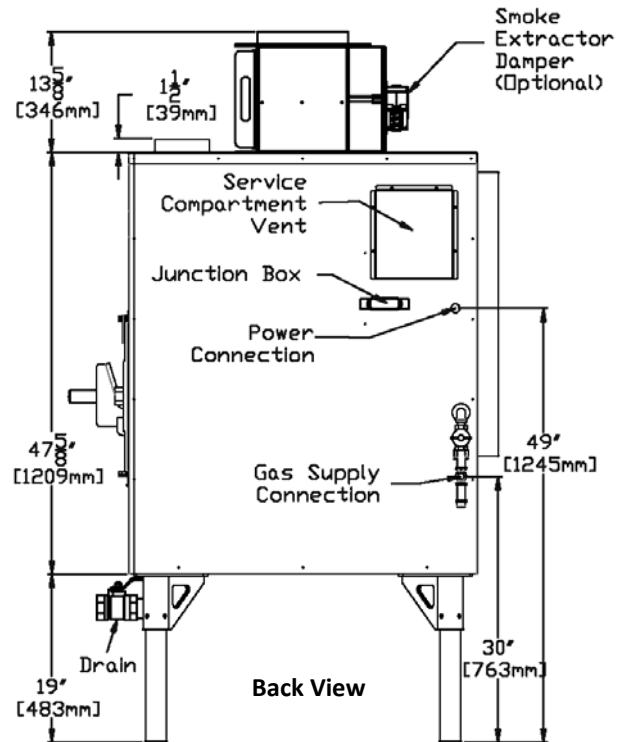
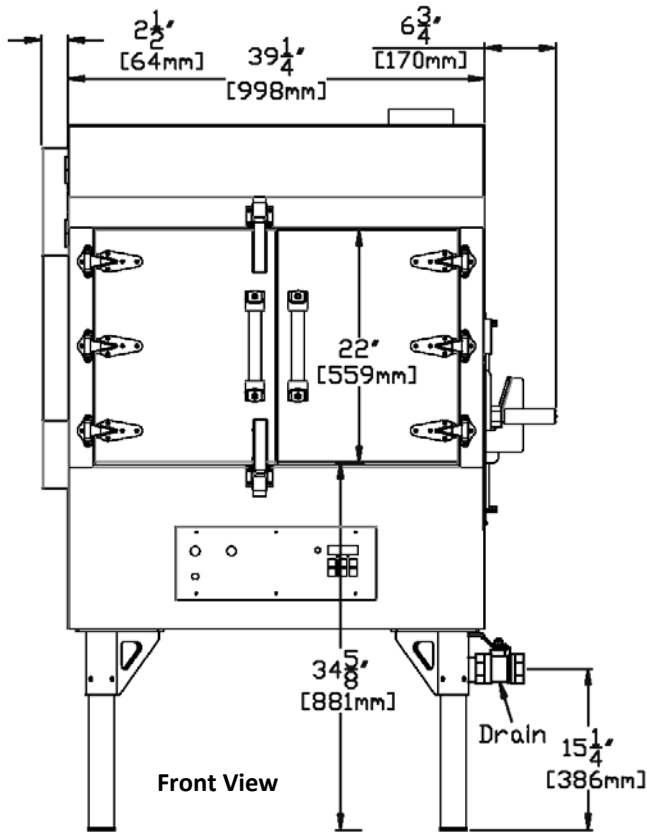
REVISED: September 2016

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

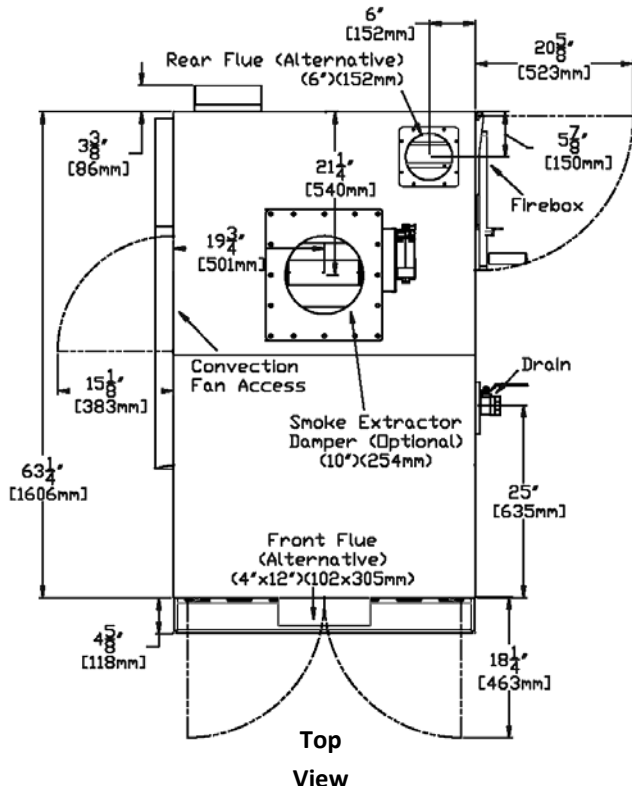
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## Gas-Fired Wood-Burning Rotisserie Smoker



Standard leg locations (center to center) -  
33 1/4"W x 56 7/8"D (845 x 1445mm)



### REQUIREMENTS

#### GAS

1/2 inch gas inlet (NPT)

75,000 BTU (22 KW) - Natural (NG)

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

OR

75,000 BTU (22 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) - 1,150 lbs (522 kg), Class 100

82"H x 67"W x 90"D (2083 x 1702 x 2286mm)

#### 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.