OLD WORLD FLAVOR, MODERN CONVENIENCE
Made by sausage makers, for the sausage maker.

PRO Smoker 'N Roaster BBQ™

www.pro-smoker.com
ABOUT PELLETS
Pellets are easily obtainable throughout the U.S. Pro Smoker 'N Roaster® supplies only 100% wood, food grade barbeque pellets specifically produced for use with food. Barbeque pellets are made from hardwoods that contain fewer resins and are produced in a controlled process to ensure a food grade product. (Heating pellets, on the other hand, are produced specifically for heat stoves and do not meet food grade requirements.) Barbeque pellets are made by pulverizing hardwood sawdust and extruding to a uniform density through a rotating die under enormous heat and pressure (400 degrees @ 10,000 PSI). Naturally occurring lignin in the wood binds the pellets into their shape. Pellets are then cooled and placed in 20 lb. bags.

WHY WOOD PELLETS?
FLAVOR = Wood pellets provide more flavor and offer a variety of flavors
SMOKE = Wood pellets provide more smoke with more consistency
HEAT = Heat source is 100% natural wood pellets, no fuel or hot coals etc.
CLEAN BURNING = Wood pellets produce very little ash with very little creosote build up
SAFE = Danger of a fire from removing hot ash and embers is eliminated, unlike log burning units

PRO SMOKER 'N ROASTER BBQ™

MODEL 100 SS
SPECIFICATIONS
• Four 23” x 23” Stainless steel screens
• 150 lbs. pork butts, 100 lbs. brisket,
• 80 lbs. ribs or 30 chickens
• 120 volt, 5 amp, 36,000 BTU burner
• Autostart, solid state electronic control
• 40 lbs. hopper capacity
• .75 lbs. of pellets per hour at 250°F
• 18 gauge stainless steel exterior
• 18 gauge stainless steel interior
• 850°F spin glass insulation
• Shipping weight 460 lbs.
• NSF Listed
• Operators manual

The Pro Smoker ‘N Roaster® BBQ combines the sophistication of our smoker ovens with the technology of wood pellet grills. Ideal for catering, the BBQ cooks at higher temperatures of up to 400 degrees to smoke and cook all meats. Its heavy-duty frame rests on sturdy casters to offer a portable BBQ ready for transport; easily roll onto a trailer or into the back of a pick-up truck. The Pro Smoker ‘N Roaster® BBQ uses very little electricity and can run off of any vehicle with a simple power inverter. Taste and experience the difference.