

# SMOKE, ROAST, COOK & HOLD LIKE A PRO

BUILT FOR PROCESSORS, CATERERS AND FOOD SERVICE  
PROS WHO DEMAND BOLD FLAVOR AND PRECISION



## One Unit, Multiple Applications

Ensure smoke penetrates the product, not just the surface, with dual smoker and roaster oven capability. Hold products at precise temperatures without compromising quality.



## High-Temp Performance

Smoke, cook, and roast with greater control, now reaching up to 300°F for expanded cooking flexibility.



## Touchscreen Control

Take the guesswork out of cooking and smoking with a visual display and six programmable recipes. Cook and hold by time or internal temperature for consistent results and additional labor savings.



## Enhanced Airflow Design

Discover superior temperature consistency with a redesigned damper system that draws fresh air from two locations.



## Dual-Door Design

Dedicated lower door ensures easy loading and unloading of fuel with minimal heat loss, improving recovery time by 56%.



## Control & Monitor Remotely

Connect your smoker to the Pro Smoker app via Bluetooth or WiFi. Download cook data, view real-time smoker status, control temperatures, and more at your fingertips.

HANDLOAD SERIES  
**MODEL300S SMOKER**



# HANDLOAD SERIES

# MODEL 300S

# SMOKER



**Standard Unit Dimensions**  
41" W x 32" D x 78" H

*\*Measurements do not include optional accessories*

**Ship Dimensions**  
40" W x 52" D x 89" H • 900 lbs.

**Electrical Requirements**  
120/240V Single Phase

Achieve consistent, mouthwatering results with the 300S Smoker. Precise temperature control and enhanced airflow provide even cooking and bold smoke flavor. Designed with operators in mind, the touchscreen control features multi-step programmable recipes, Bluetooth/WiFi connectivity, and remote monitoring via the Pro Smoker app. Proudly crafted in the USA and backed by decades of smokehouse expertise, these versatile units combine smoke, roast, cook and hold functionality in one unit, making them ideal for small processors, catering, and food service pros.

## Standard Inclusions

- 4 Stainless Steel Product Racks (23" x 35")
- 12 Stainless Steel Smoke Sticks (35")
- Stainless Steel Interior Drip Tray Assembly
- Operator's Manual and Step-by-Step Recipe Book
- 40 lbs. Mixed Hardwood Sawdust
- Stainless Steel Sawdust Pan
- Removable Water Pan
- 1 Probe to Touch Screen Control
- Pro Smoker App Connectivity

## App Features

- View real-time cooking progress
- Adjust temperature and monitor probes
- Capture cook data and prepare for inspections

## Optional Accessories

- Heavy-Duty Casters
- Sawdust/Woodchips/Pellets Available
- Additional Probes, Smoke Sticks, and Product Racks
- Stainless Steel Smoke Pan (for Chips & Pellets)
- Side Shelf
- Accessories Holder

## Warranty

- 2 Years Parts
- 90-Day Electrical

## Capacity 7245" sq. in. (50.5 sq. ft) cook space

Product Rack Capacities	9 Product Racks
Pork Butts	340 lbs.
Ribs	72 racks
Whole Chicken	48 chickens
Brisket	275 lbs.
Jerky	50 lbs.
Smoked Sausage	210 lbs.
Wieners	150 lbs.
Bologna	240 lbs.
Summer Sausage	350 lbs.
Snack Sticks	155 lbs.
Bacon	320 lbs.
Hams	300 lbs.
Fish	130 lbs.

*Capacities will vary based on product and loading method.*

## Smoke your way with sawdust, woodchips, or pellets.

### Sawdust

07-0017 Apple 40 lbs.

07-0018 Cherry 40 lbs.

07-0023 Mesquite 30 lbs.

07-0025 Hickory 40 lbs.

07-0026 Mixed Hardwood Coarse 40 lbs.

07-0027 Mixed Hardwood Fine 40 lbs.

### Pellets

07-0800 Hickory 20 lbs.

07-0801 Apple 20 lbs.

07-0814 Mixed Hardwood 20lbs.

07-0846 Mesquite 20 lbs

07-0847 Cherry 20 lbs.

07-0848 Pecan 20 lbs.

### Woodchips

07-0360 Hickory 20 lbs.

07-0361 Cherry 20 lbs.

07-0362 Apple 20 lbs.

07-0363 Competition 20 lbs.

07-0364 Mesquite 20 lbs.

07-0365 Pecan 20 lbs.



**SCAN ME**  
to learn more.

## PRO SMOKER APP

Handloads are compatible with the Pro Smoker app. Smoke from anywhere with our WiFi & Bluetooth enabled digital controller. Download the app to control your smoker, get tried-and-true recipes, and expert tips from our Pro team.