

Smoker Oven Models

Model 350-HL

44" Wide x 39" Deep x 90" High
Hand Load

Model 400-T

44" Wide x 39" Deep x 82" High
5 Station Truck w/4" Casters
35" Wide x 32" Deep x 54" High

Model 500-T

44" Wide x 44" Deep x 86" High
5 Station Truck w/4" Casters
35" Wide x 38" Deep x 60" High

Model 500-2T

44" Wide x 84" Deep x 86" High
Two 5-Station Trucks

Model 500-3T

44" Wide x 124" Deep x 86" High
Three 5-Station Trucks

Model 500-4T

44" Wide x 164" Deep x 86" High
Four 5-Station Trucks

Model 700-T

50" Wide x 56" Deep x 101" High
5 Station Truck w/5" Casters HD
38" Wide x 48" Deep x 67" High

Model 700-2T

50" Wide x 108" Deep x 101" High
Two 5-Station Trucks

Model 700-3T

50" Wide x 160" Deep x 101" High
Three 5-Station Trucks

Model 700-4T

50" Wide x 212" Deep x 101" High
Four 5-Station Trucks

Model 1100-T

60" Wide x 56" Deep x 110" High
5 Station Truck w/6" Casters HD
46" Wide x 48" Deep x 72" High

Model 1100-2T

60" Wide x 108" Deep x 110" High
Two 5-Station Trucks

Model 1100-3T

60" Wide x 160" Deep x 110" High
Three 5-Station Trucks

Model 1100-4T

60" Wide x 212" Deep x 110" High
Four 5-Station Trucks

Smoke Producers

Model 300 Sawdust Smoke Producer

50" Approx. Height w/24" Hopper
14" x 14" x 18" Burn Box

Model 600 Sawdust Smoke Producer

54" Approx. Height w/24" Hopper
20" x 20" x 22" Burn Box

Liquid Smoke Systems

Automatic or Manual

*All stainless steel 16 gauge piping
between smoker oven and smoke
producer.*

Our Low Cost/High Quality Efficient Starter Smokers

Model 100

Stainless or Painted Exterior
27 1/2" Wide x 31" Deep x 68" High

Model 150

Stainless or Painted Exterior
42" Wide x 31" Deep x 68" High

Model 300

Stainless or Painted Exterior
42" Wide x 37" Deep x 84" High

Smoker Oven Features & Options

Models 350-HL thru 1100-4T features:

- Microprocessor Control w/99 programs and 99 segments
- Manual Back-up Controls
- Multi-Stage Panels
- Manual-Stage Panels
- Single and Multi Pen Recorders
- Internal Temperature Data Loggers
- Hot and Cold Shower
- Humidity Wet Bulb/Dry Bulb
- Total Temperature Control
- All Stainless Steel Cabinet, including Super Structure
- Totally Welded Stainless Steel Seams
- 2" High Density Insulation in walls, floor, ceiling and door

- All Stainless Steel Handles and Hinges
- Double Latching System
- High Temp./Long Lasting Door Seals and Gaskets
- Optional Drain Locations
- Complete with Instruction Manual & Proven Recipe Book

Models 100, 150 & 300 features include:

- Automatic Temperature Control 60 to 250 degrees
- Stainless Steel Interior
- Unique Air Circulating System
- 10 Smokesticks/Models 100/150/300
- 2 Chrome Shelves

- Stainless Steel Drip Pan Assembly
- Complete Instruction & Recipe Book
- Draft Inducer

Accessories Available:

- Stainless Steel Shelves
- Chrome Shelves
- Stainless Steel Smokesticks
- Aluminum Smokesticks
- Custom Multi-station s/s Trucks
- Handy Sausage Trucks
- Automatic or Manual Cleaning Systems
- Teflon Screening for shelf products
- Sawdust
- Seasonings and Spices

Smoker Oven Requirements

Plumbing Requirements

- Cold water line
- Hot water line
- 2" drain (Models 350/400/500/700/1100)
- Multiple drains for multi-cage ovens

Venting Requirements

- 6" Minimum Class B Vent, vented to outside (Models 400-500)
- 8" Minimum Class B Vent, vented to outside Model 700-1100
- Multiple vents for multi-cage ovens
- Consult Local and National Codes before installing

Electrical Requirements

- 240/120 Volts 3 phase or 1 phase
- 208/120 Volts 3 phase or 1 phase
- 480/120 Volts 3 phase
- Other Voltages Available
- All High Wattage units

Capacity of Each Smoker:

Model 350-HL 400 lbs. hams
Model 400-T 500 lbs. hams
Model 500-T 600 lbs. hams
Model 700-T 800 lbs. hams
Model 1100T 1200 lbs. hams

• All Models USDA Approved

• All Models NSF Listed

• UL Component built Control Panels

PS Pro Smoker 'N Roaster™
Woodland Mfg., Inc.

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www.prosmokernroaster.com

Old World Flavor,



Pro Smoker 'N Roaster™

State of the Art
Humidity & Shower
Controlled Smokers

Modern Convenience ...

www.prosmokernroaster.com

... Outstanding Results, Nobody Does It Better!



Coloma Meats, Coloma Wisconsin

"After 40 years in the meat industry I chose to sell Pro Smoker because it's the best value smokehouse on the market today."

– ED Daniels
Daniels Sales Inc.
Henning, MN



Pro Smoker 'N Roaster™
Models 600 & 300
Smoke Producers



"Working with Pro Smoker has been a pleasure. When we built our new plant they were able to help us all the way along. They gave us insight on how best to set up the smokehouse as well as different ideas to layout the product flow of our plant."

Thank you, to the entire staff at Pro Smoker for all of their hard work."

– Peter and Susan Popp
Black Forest Bison Company
Colorado Springs, CO



Black Forest Bison Company,
Colorado Springs, Colorado

"I purchased a 700 double truck smokehouse from Pro Smoker in November 1999, from the day I received the smokehouse anytime I have a question or problem I call them and they fix me right up. Pro Smoker sells on service and they mean it."

– Roy Smrkovsky
City Market Inc.
Schulenburg, TX

"After winning the Governor's Cup at the WAMP Show, we attribute a big part of our success to Pro Smoker. Their service and support is the best in the industry."

– Ron Rose
Leroy Meats
Horicon, WI



500-T Horizontal
Product Truck



Model 500 Horizontal AirFlow
Control Panel

- Horizontal air flow with total adjustable fan speed control.
- Easy removable directional air flow panels.
- Converts from horizontal to vertical air flow in seconds.

