

GRAND PRIZE® 3

MULTI-PURPOSE SMOKEHOUSE

Key Features:

- Stainless steel interior and exterior
- Choice of two models, manual or fully automatic
- Insulated cooking area 42" square x 66" high, with up to 600-lb. capacity
- Accurate digital thermostatic control (adjustable to 225° F)
- Recirculating heating system with excellent natural smoke and air circulation
- Electric or gas heat (optional)
- Natural smoke producer
- Internal product temperature indicating controls
- Timed humidity control system
- Overhead product shower for cooling sausage products
- Four station truck for beef jerky, poultry, seafood, etc.
- Complete line of accessories including up to 11 shelves per truck
- Plumbing for cleaning system
- Electric units conform to UL197, CSA 22.2, and NSF/ANSI 4 Standards
- Gas units conform to CSA 1.8 and NSF/ANSI 4 Standards

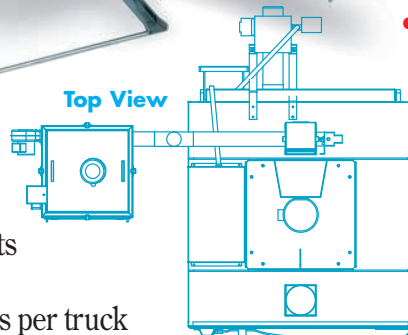


Our Grand Prize 3 offers an attractive and cost efficient solution to producing smoked meats, sausage, jerky, poultry, wild game or seafood with old-fashioned, goodness and aromatic natural smoke flavor.

We also offer an array of accessories and options (see other side) that will meet your market needs.

Benefits:

- Product line expansion
- Consistent quality
- Controlled cooking yields
- Improved flavor, bite and color



SAVE TIME • SAVE PRODUCT • INCREASE PROFITS

PRODUCT	GRAND PRIZE 3		CONVENTIONAL OR CONVECTION OVEN BARBECUE PIT-STYLE SMOKE-TENDER UNITS	
	Cook Loss	Cook Time	Cook Loss	Cook Time
Hams	10-12%	8-10 hours	25-30%	15-20 hours
Smoked Sausage	7-10%	2.5 - 3 hours	20-27%	7-10 hours
Hot Dogs	7%	1.5 hours	18%	3-5 hours
Beef Sticks	N/A	4-6 hours	N/A	12-14 hours
Beef Jerky	N/A	4-5 hours	N/A	12-14 hours
Summer Sausage	12-14%	6-7 hours	25-30%	14-16 hours
Whole Turkeys	14-16%	5-6 hours	30+%	12-14 hours

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Grand Prize 3 Smokehouses

are available in two distinct configurations and each are suited to both new and existing smoking and/or cooking operations. Both are USDA accepted.

Deluxe model equipped with CookMaster® microprocessor control for automatic operation.

Economy model features a manual control panel and digital thermostat.

Grand Prize 3 cabinets include a stainless steel interior floor with center drain for grease, shower water, etc.

Customer installation of Grand Prize 3 is normal with each smokehouse fully assembled, plumbed, electrically wired and tested prior to shipment.

Note: Add 19" to back of cabinet for gas heating system.



Designed for **easy startup**, each smokehouse arrives at your plant fully assembled and ready for operation after uncrating, thorough cleaning and power connection.

Optional CookMaster® NEMA-4 Compatible Microprocessor Control

Advanced, software-based microprocessor control system

CookMaster® is compatible with NEMA 4 standards. Its touch pad is hermetically sealed. No switches pass through the sealed enclosure. Interior electronics are cooled with an anodized aluminum heat sink to eliminate interior condensation.



Features:

- Can feed data to chart recorders
- Plug-in connections
- User friendly keypad and LCD interface
- Security codes, stores up to 100 programs
- Delay start
- Cook and/or shower by time and/or product temperature
- Easy temperature calibration, battery backup
- Graphics displays

Specifications:

Product Capacity.....	Up to 600-lbs.*
Cabinet (Electric Model).....	50"W x 50"D x 95"H
(Gas Model).....	50"W x 68.5"D x 95"H
Ceiling Height (Minimum).....	9'-0"
Smokestick Length.....	35.5"
Positive Room Pressure Required.....	Yes
Minimum Wall Clearance.....	12"
Exhaust Flue.....	6" Diameter
Maximum Flue Length.....	15'
Gas BTU Rating/Hour.....	62,000 BTU/Hr.
Electric KW Rating/Hour.....	18.0 KW/Hr.
Total Electric Amperage	
With Electric Heat System	
@ 220 Volt, 1 Phase.....	100 Amps
@ 220 Volt, 3 Phase.....	60 Amps
With Gas Heat System	
@220 Volt, 1 Phase or 3 Phase...	15 Amps

Electric Heating Elements.....	6 Required
High-Temperature Safety Switch.....	Yes
Pilot Burner Safety.....	Yes
Added Humidity Line.....	3/8" (180° F)
Product Shower Line.....	3/8" Cold
Floor Drain Size.....	1.5"
Natural Smoke Inlet.....	3" Diameter
Smoke Producer, 120 Volt, 1 Phase.....	20 Amps
Shipping Weight with Smoker.....	1275-lbs.
Cubic Feet with Smoker.....	125-Cubic Feet
Shipping Freight Class 150.....	NMFC Item No. 38 42 02

* Based on 16-lb. bone-in hams.

Note: Grand Prize 3 Smokehouses must be installed, wired, plumbed and ventilated by qualified and licensed tradesman according to local, state and national codes and regulations including USDA (if applicable). All specifications are subject to change without notice.

Options and Accessories:

- Digital thermostat
- Liquid smoke system
- Cold smoking system
- Internal product temperature recorder
- Gas heat
- Hickory sawdust
- Stainless steel smokesticks, 35.5"
- Stainless steel wire product shelves
- Extra stainless steel product trucks
- Hanging stations for truck
- Stainless steel bacon/jerky hooks
- Special voltage/hertz requirements