



MODEL SG300

PELLET SMOKE GENERATOR

The Model SG300 Wood Pellet Smoke Generator provides for a pit-smoke, clean-burning and efficient way to make sausage and other smoked products.

CLEAN
BURNING



ENERGY
EFFICIENT



SHORTEST
PROCESSING
TIMES



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The pellet system of smoking sausage offers that "Old World Flavor" with all of the modern conveniences of today's smokehouses. Our revolutionary Pellet Generator provides for a pit-smoke, clean-burning and efficient way to make sausage and other smoked products. Benefit from savings in both electrical costs and cleaning time. Substantial savings combined with that desired old world pit-house flavor will forever change the way you smoke meat. Taste and experience the difference.

WHY SWITCH FROM YOUR CURRENT STYLE TO A WOOD PELLET GENERATOR?

TIME-SAVING A Pro Smoker SG300 pellet smoke generator paired with one of our leading edge smokehouses allows for the shortest processing times in the industry while delivering higher yields, consistent results and the best smoke flavor and color around

FLAVOR Our locally-sourced, high-quality wood pellets provide more smoke with a quality pit house flavor

CLEAN BURNING Our food grade wood pellets produce very little creosote build-up and tar drippings in the smoke generator piping and no creosote build-up or tar drippings in the oven which makes for easier clean-up and a more environmentally friendly unit

COLD SMOKING Makes controlling smoke temperature much easier

ENERGY EFFICIENCY Yearly electrical savings of over 90% compared to sawdust generators

SAVINGS Realized through electrical costs, reduced processing and cleaning time and chemical costs, average ROA is 2 years or less

WARRANTY

Pro Smoker 'N Roaster® has one of the best in the industry: One year limited warranty on parts only (when used for purpose designed) 90 days on electrical components



PELLET USAGE WITH EACH PELLET GENERATOR:

Based on 1 lb of pellets per hour, the average meat market will burn 1.5 ton of pellets per year; giving a total time spent smoking sausage of 2,600 hours per year, averaging 10 hours per day 5 days a week.

ABOUT PELLETS

Pellets are easily obtained throughout the U.S. Pro Smoker 'N Roaster® supplies only 100% wood, food grade barbecue pellets. Barbecue 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.) Barbecue 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. Pellets are then cooled and placed in bags.

Be sure to ask us about our line of wood pellets!



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