



Stationary Rack Gas-Wood Fired BBQ-Smoker Oven

SRG SERIES INSTRUCTION MANUAL



* Smokers Shown with Optional Single Glass Product Display Door

CONGRATULATIONS

In selecting Southern Pride, you have chosen the finest, most advanced and most fully automatic wood burning barbecue pit available. With us, “ It’s Simply, a Matter of Pride”.

Please read this Manual carefully prior to installation, operation or maintenance of your Southern Pride pit. Proper installation, operation, and maintenance are essential for your satisfaction and safe operation.

KEEP THIS MANUAL FOR REFERENCE

TABLE OF CONTENTS

Safety Information _____	3
Diagram of Controls & Components _____	4
INSTALLATION	
Site Instructions _____	6
Electrical Instructions _____	6
Gas Piping Instructions _____	7
Restraining Device Instructions _____	9
Burner Specification & Instructions _____	10
Venting Instructions _____	11
OPERATION	
Product Load/Unload Instructions _____	12
Control Operating Instructions _____	13
Firebox Load/ Ash Removal Instructions _____	14
Grease Removal/Wood Storage Instructions _____	15
Mobile Smoker Operations _____	16
Cold Weather Operations _____	21
MAINTENANCE	
Cleaning Instructions _____	22
Maintenance Schedule _____	25
Wiring Diagrams _____	26
Replacement Parts List _____	27
Sales Terms & Conditions _____	28

NOTE: An Electrical Diagram for this appliance can be found on the inside of the service access panel. This unit may be operated outdoors.

SAFETY INFORMATION AND PRECAUTIONS

This Manual should be considered a permanent part of this smoker. **THE SMOKER MUST BE INSTALLED BY A QUALIFIED SERVICE TECHNICIAN.** All troubleshooting guides, component views and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.



DANGER:
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCES.



DANGER:
IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH, OR CAUSE PROPERTY DAMAGE.
READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



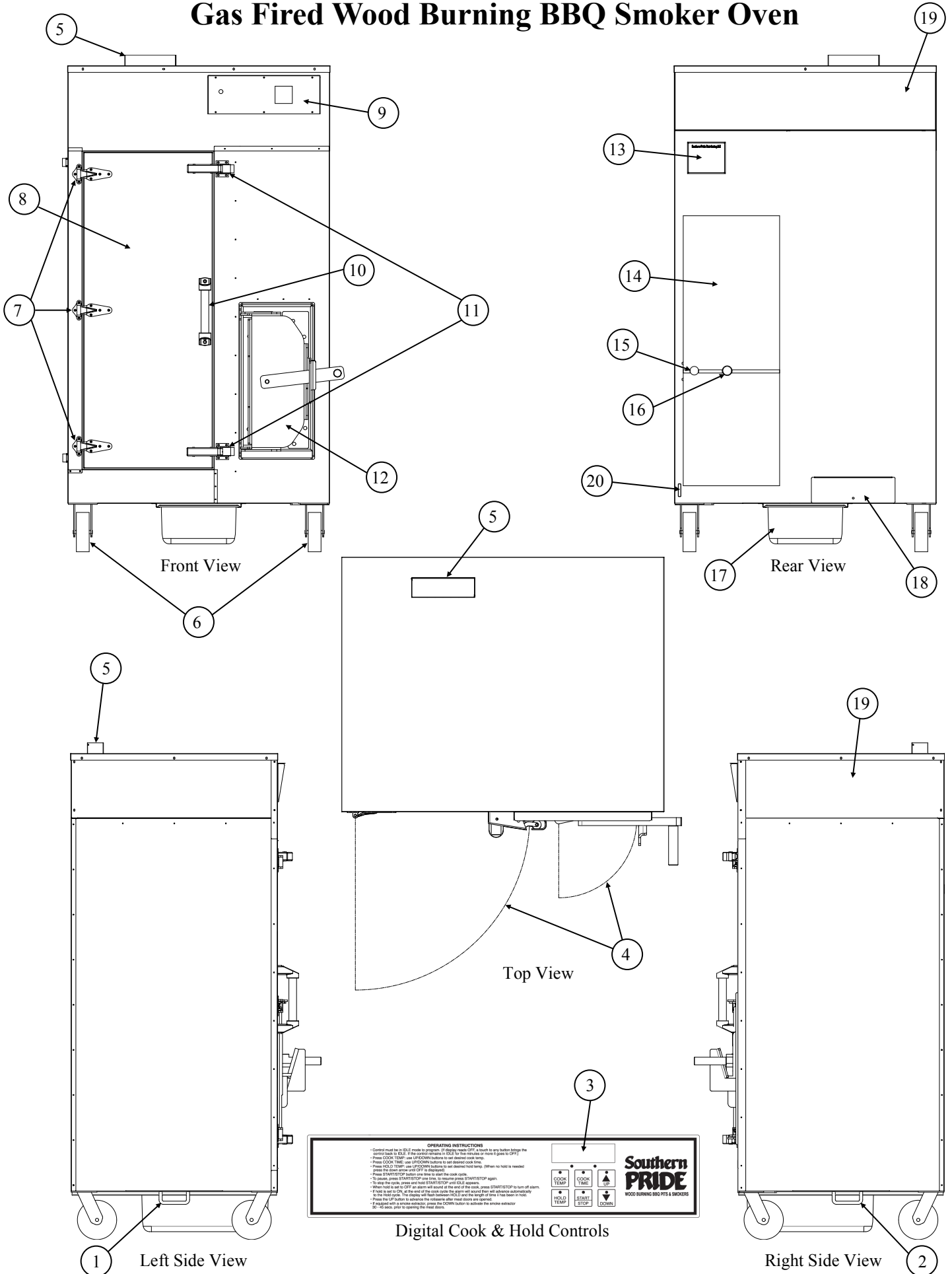
WARNING:
FOR YOUR SAFETY
IF YOU SMELL GAS.....
1. Open Windows.
2. Do not touch electrical switches.
3. Extinguish any open flames.
4. Immediately call your gas supplier.



CAUTION:
METAL PARTS AND SURFACES OF THIS SMOKER BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS SMOKER.

1. This smoker is intended for use in commercial facilities where all operators are familiar with the purpose, limitations, and associated hazards of this equipment. The operating instructions and warnings must be read and understood by all operators and users.
2. This manual and all supplied instructions, diagrams, schematics, parts lists, notices and labels must remain with the smoker even if the smoker is sold or moved to another location.
3. The area around the smoker **MUST** be kept clear and free of combustible materials, gasoline and other flammable vapors and liquids.
4. The flow of combustion and ventilating air **MUST NOT** be obstructed from reaching the BBQ Smoker.
5. The frame of the unit **MUST** be electrically grounded at all times. See “Electrical instructions”.
6. Caution should be used when opening and closing the Firebox Door. The door is **HOT** during operation.
7. **DO NOT** remove service compartment access panels when smoker is in operation or leave off during operation.
8. Gas burners require the services of a qualified service technician for proper setting and adjustment. If the burner does not appear to be operating properly, **DO NOT ATTEMPT TO ADJUST THE BURNER YOURSELF.** Call a qualified service technician or contact your Southern Pride Technical Support Representative.
9. **DO NOT** allow unqualified personnel to perform service work or adjustments on this unit. Doing so, will **VOID WARRANTY** and could result in a hazardous condition.
10. Insure new employees, who might operate the smoker, are properly instructed and supervised on the operation and safety information prior to operating the smoker.
11. Ashes removed from the Firebox should be stored in a non-combustible container with a sealed lid only. Store ashes in a well ventilated area. **FUMES COULD BE HAZARDOUS.**
12. **IT IS EXTREMELY IMPORTANT TO FOLLOW PRESCRIBED CLEANING INSTRUCTIONS. GREASE OR SOLIDS BUILDUP INSIDE THE PIT COULD RESULT IN A FIRE HAZARD.**

SOUTHERN PRIDE'S SRG SERIES Gas Fired Wood Burning BBQ Smoker Oven



OPERATING INSTRUCTIONS

- Control must be in "OFF" mode to operate. If display reads "OFF" which is very button before the control back to "OFF". If the control returns in "OFF" for five minutes or more it goes to "OFF".
- Press COOK TEMP: see UP/DOWN buttons to set desired cook temp.
- Press COOK TIME: see UP/DOWN buttons to set desired cook time.
- Press HOLD TEMP: see UP/DOWN buttons to set desired hold temp. (When no hold is needed, press UP/DOWN twice until "OFF" is displayed).
- Press START/STOP: monitor the time to start the cook cycle.
- To display error UP/DOWN/STOP: see the top of the cook cycle.
- To display error UP/DOWN/STOP: see the top of the cook cycle.
- When hold is set to OFF, an alarm will sound at the end of the cook, press START/STOP to turn off alarm.
- If hold is set to ON, at the end of the cook cycle, the unit will sound their still advance automatically.
- Be sure hold ON. The display will flash between "HOLD" and the length of time it has been in hold.
- Press the UP button to advance the temperature, after meat probes are inserted.
- If the probe fails to sense temperature, press the DOWN button to remove the probe, wait approximately 30-45 secs, prior to opening the meat door.

Southern PRIDE
WOOD BURNING BBQ PIT & SMOKERS

Digital Cook & Hold Controls

GAS-WOOD FIRED SRG SERIES SMOKER OVEN CONTROL AND COMPONENTS

- 1. & 2. TIE DOWN BRACKETS** - Left and Right side, respectively, tie down brackets for securing smoker during transportation.
- 3. DIGITAL COOK & HOLD CONTROL** - Programmable Digital Roast and Hold Control (range 140° F to 325°F) Allows for selection of: Cook Time, Cook Temp., Convection Fan Speed, Steam Power, and Hold Temp.
- 4. FRONT LOAD DESIGN** – Both the Product load door and Firebox door are located on the same side of the smoker.
- 5. FLUE** - Designed for use with Type-1 Canopy hood or VSP Hood System.
- 6. 6” LOCKING CASTER WHEELS** - heavy duty locking casters provide a solid base and offers convenient mobility.
- 7. HEAVY DUTY COMMERCIAL DOOR HINGES** - insures dependable function for many years.
- 8. SMOKER LOADING DOOR(S)** – Provides access to load/unload product and for cleaning the interior of the smoker. Optional Door features include Glass display window and/or split (dual) doors.
- 9. CONTROL PANEL INTERFACE** - location of smoker control panel, where cooking parameters are set and monitored.
- 10. 1-1/4” DIAMETER PRODUCT DOOR HANDLE** - robust door handle for long-lasting dependability.
- 11. SMOKER LOADING DOOR LATCHES** - Latches apply positive pressure and seals doors.
- 12. FIREBOX DOOR** - Provides access to the Firebox Chamber for loading wood and ash removal.
- 13. DATA PLATE** - label containing smoker’s serial number, model number, manufactured date, etc.
- 14. SERVICE COMPARTMENT COVER** - Access to service bay where burner are located.
- 15. POWER CORD CONNECTION** - access point for supply power cord to smoker.
- 16. GAS SUPPLY CONNECTION** - drip leg connection point for incoming gas supply to smoker.
- 17. GREASE DRAIN PAN** – Opening in bottom of Smoker allows grease to drain from smoker into pan during the cook cycle. Pan must be emptied after each cook.
- 18. STEAM ELEMENT SERVICE ACCESS PANEL** - Provides access to the dual 750 watt Steam elements.
- 19. CONTROL / FAN MOTOR COMPARTMENT** - location of the convection fan motor, control module, and relay board.
- 20. Tether/Wall Anchor Bolt Restraining Device** - Eyelet bolt location used to attach restraining device for smokers mounted on caster wheels to guard against transmission of strain to the gas and electrical connections. Required by ANSI Z83.11b - 2009.

INSTALLATION INSTRUCTIONS

SITE INSTRUCTIONS

The Southern Pride Rotisserie Gas Smoker must be installed in a location that will permit the smoker to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance access.

Minimum Clearance Requirement from Combustible Material

Back.....18" (457mm)	Front.....48" (1219mm)
Top.....18" (457mm)	Right & Left Side.....2" (51mm)

NOTE: If provision is made for service access, Service Bay Side & Back clearance can be reduced to 2" (51mm).

ELECTRICAL INSTRUCTIONS

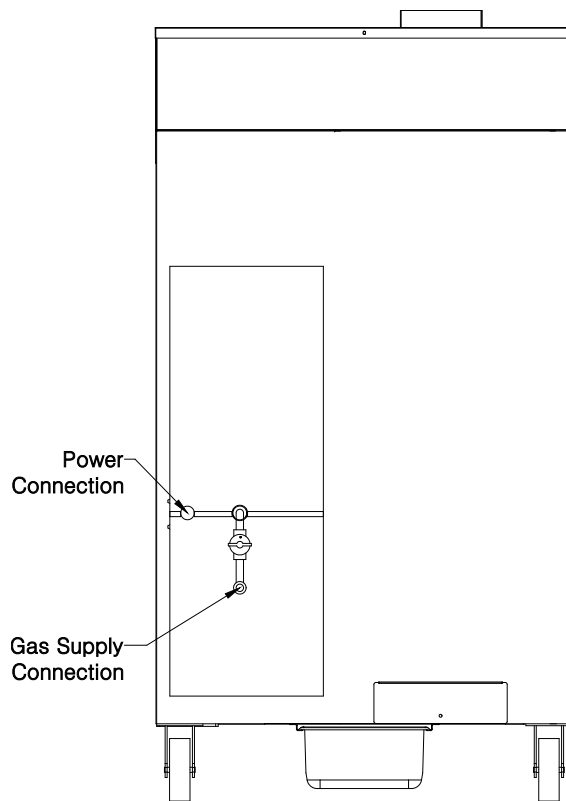
ELECTRICAL REQUIREMENTS:

120 Volts A.C., 60 Hz.,

2 wire, single phase,

15 amp wiring required.

WARNING: This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.



Rear View of Smoker

WARRANTY IS VOID IF UNIT IS CONNECTED TO ANY VOLTAGE OTHER THAN SPECIFIED ABOVE AND ON NAMEPLATE.

1. Electrician must provide the conduit and wire for hookup.
2. Power is to be left **OFF** throughout installation.
3. Electrical Service is connected via the factory supplied power cord located on the right rear corner (when facing the front) of the smoker.

GAS PIPING INSTRUCTIONS

1. **READ ALL GAS PIPING INSTRUCTIONS CAREFULLY BEFORE MAKING GAS CONNECTIONS.**

WARNING: IMPROPER GAS HOOKUP WILL VOID WARRANTY AND COULD RESULT IN HAZARDOUS CONDITION.

2. Connect the gas line to the 1/2 inch piping that extends from the Gas Burner. A 1/2 inch N.P.T. fitting is required.

NOTE: all piping must comply with local codes and ordinances of the National Gas Code NFPA #54 / ANSI Z223.1.

3. The gas line should be a separate supply direct from the meter to the Burner. It is recommended that a new pipe be used and located so that a minimum amount of work will be required in future servicing. The piping should be so installed as to be durable, substantial, and gas tight. It should be free from cutting burrs and defects in structure and threading. Cast iron fittings or aluminum tubing should not be used for the main gas circuit. Joint compounds (pipe dope) should be used sparingly on male threads only and be approved for all gases.

NOTE: The building structure should not be weakened by installation of the gas piping. The piping should not be supported by other piping, but should be firmly supported by pipe hooks, straps, bands, or hangers. Butt or lap welded pipe should not be bent.

4. The Pipe Capacity Chart must be used to determine the size pipe to use from the meter to the Burner.

PIPE SIZE	PIPE CAPACITY CHART	
	MAXIMUM LENGTH FT.	
	NAT.	L.P.
3/8	--	10
1/2	10	30
3/4	70	150
1	200	250
1 1/4	250	--

FOR GAS PRESSURE OF 0.5 PSIG OR LESS BASED ON A 0.6 AND 1.5 SPECIFIC GRAVITY GAS.

5. **TEST PIPING FOR LEAKS.** Before turning gas under pressure into piping, all openings from which gas can escape must be closed. Immediately after turning on gas, the system should be checked for leaks. This can be done by watching the 1/2 cubic foot test dial for 5 minutes to show any movement, or by soaping each pipe connection and watching for bubbles. If leak is found, make the necessary repairs and repeat the above test.

NOTE: Defective pipes or fittings should be replaced and not repaired. Never use a flame or fire of any form to locate gas leaks, use a soap solution.

6. After the piping and meter have been checked completely, **PURGE THE SYSTEM OF AIR. DO NOT** bleed the air inside the unit. Be sure to relight all the gas pilots on other appliances.

NOTE: The burner and its individual shutoff valve must be disconnected from the gas supply piping

GAS CONNECTION INSTRUCTIONS

Appliances equipped with casters; The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 CSA 6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 CSA 6.9.

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The restraining device must be attached to the eyebolt located in the lower left corner of the rear of the smoker cabinet, on the gas connection side. See Page 10 for detailed instructions regarding restraining the smoker.

WARNING: Operator should be aware that a restraint device is in place on units equipped with casters. If disconnection of the restraint is necessary, it must be reconnected after the appliance has been returned to its originally installed position.

ITEMS TO CHECK BEFORE FIRING BURNER

IMPORTANT

1. Gas line **MUST** be installed by a competent technician and in accordance with this Manual.
2. Gas line **MUST** include an easily accessible manual shutoff valve, drip leg, and pressure gauge port.
3. Gas pipe size **MUST** be in accordance with the Pipe Capacity Chart in this Manual.
4. Gas line **MUST** be tested for leaks under pressure.
5. Gas Line **MUST** be purged to remove any air in the system.
6. Gas line pressure **MUST** be checked and **MUST NOT** exceed the maximum pressure specified in the Burner Specifications in this Manual.
7. Burner Orifice **MUST** correlate with the type of gas being supplied, as specified in the Burner Specifications in this Manual.

WARNING: IMPROPER GAS HOOKUP WILL VOID WARRANTY AND COULD RESULT IN A HAZARDOUS CONDITION.

Installation Instructions for Restraining Device

1. Restraining Device should be installed parallel (in line) with the power supply cord.

2. Restraining Device Parts List: See (Fig A) for a photo of the materials contained in the Restraining Kit.

3. Attach Staple Bracket: Fasten the Staple Bracket (Fig B.) to a stud located in the wall that the power receptacle is located on. Use the (4) #10 x 1" screws and plastic anchors if needed.

4. Install Eyebolt: Thread Jam Nut onto Eyebolt. Screw Eyebolt into threaded hole above Power Cord connection point on back of Oven. Tighten Eyebolt and then tighten Jam Nut to keep Eyebolt tight (Fig C.).

5. Connect Restraining cable: Attach one end of cable using the Spring Loaded Hook to the Eyebolt (Fig D.). Attach other end of cable to the Staple Bracket using the other Spring Loaded Hook (Fig E.).

6. Note: To provide strain relief the restraining cable must be shorter than the power supply cord. The restraining Device should always be connected when the oven is in use.

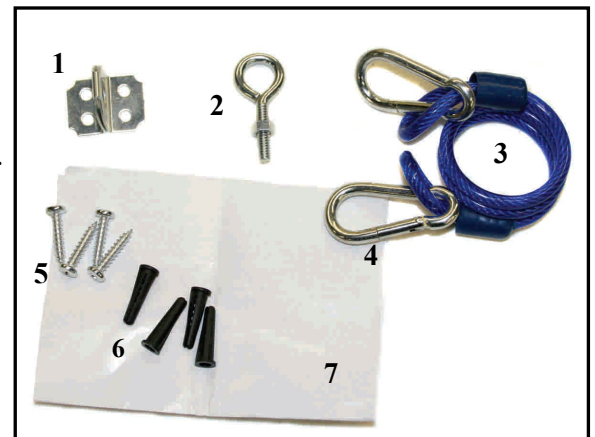


Figure A

- 1. Staple Bracket
- 2. Eyebolt with jam nut
- 3. Restraining Cable
- 4. Spring Loaded Hook
- 5. #10 x 1" Screws
- 6. Plastic Anchors
- 7. Instruction Sheet



Figure B



Figure C



Figure D



Figure E

BURNER SPECIFICATIONS

Burner Models: Wayne P265-EP

Firing Capacity

Firing Rate BTU	65,000	75,000	100,000
SRG-400	X		
SRG-800			X

Orifice Sizes

Orifice Size Chart		
65,000 BTU/Hr	Natural Gas	#26 (.147")
65,000 BTU/Hr	LP Gas	#43 (.089")
100,000 BTU/Hr	Natural Gas	#13 (.185")
100,000 BTU/Hr	LP Gas	#36 (.107")

Fuels: Natural or L.P. Gases

Electrical: 120 V.A.C., 60 Hz, 1 ph

NOTE: Orifice and valve setting must correlate with type of gas being supplied.

Gas Supply Line Pressures:

Natural: 4.5" W.C. Minimum 10.0" W.C Maximum

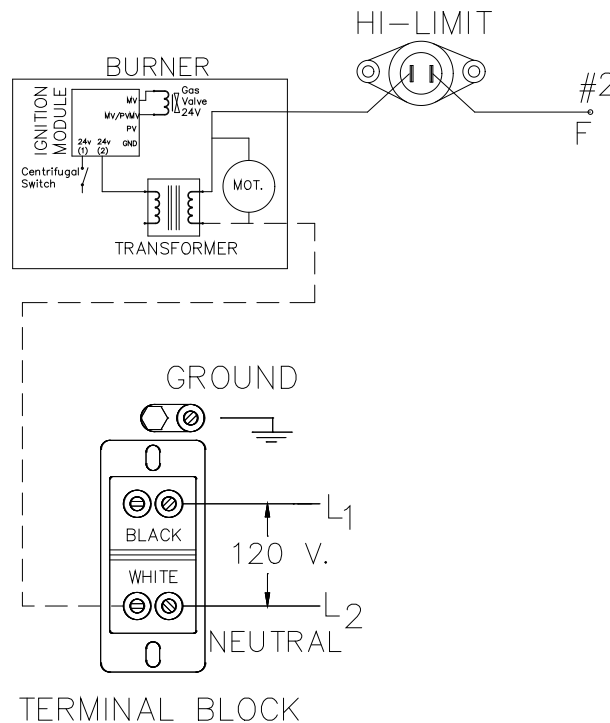
L.P.: 11.0" W.C. Minimum 13.0" W.C. Maximum

MANIFOLD PRESSURE: Natural - 3.0" W.C. Minimum
3.5" W.C. Maximum

L.P. - 9.5" W.C. Minimum
10.0" W.C. Maximum

GAS VALVE: Control Knob must be **ON**.

WIRING DIAGRAM FOR GAS BURNER



VENTING INSTRUCTIONS

METHOD OF VENTILATION MUST BE APPROVED BY THE LOCAL CODE ENFORCEMENT AGENCY PRIOR TO EQUIPMENT INSTALLATION.

1. It is recommended that the gas fired wood burning smokers be vented as shown in these instructions.
2. It is recommended that Local Code Officials and a Commercial Kitchen Ventilation Contractor be consulted prior to installation.
3. Provisions must be made for adequate air supply for the smoker. If the smoker is to be installed in a sealed room or building utilizing exhaust fans, the room must be supplied with a return air system. Return air must be equal or in excess of the exhausted air.
4. Unit must be level for proper grease drainage.
5. Minimum spacing to combustible construction:

All Other Models:

Rear – 2” (18” recommended for service)

Top – 18”

Service Access Side – (18” recommended for service) NOTE: If provision is made for service access; clearance can be reduced to 2”.

Firebox Access Side – 24” (Access to load and unload Firebox)

Front – 48”(Access for loading and unloading product)

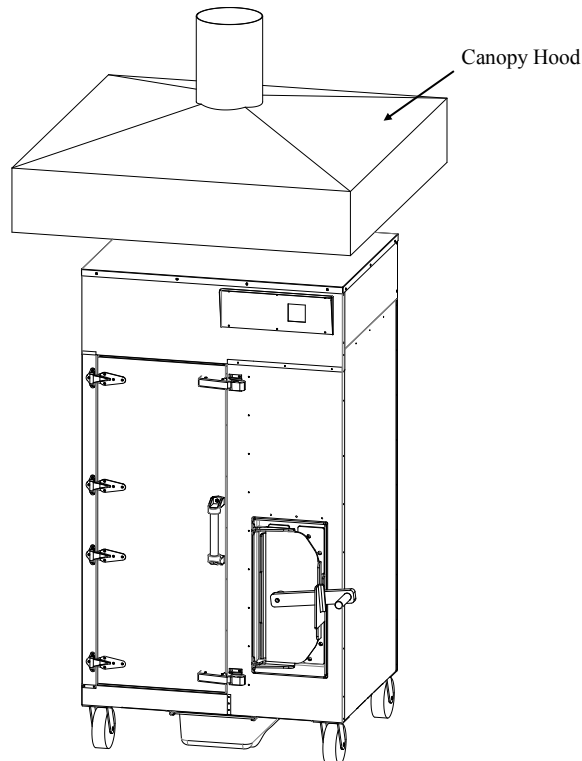
Chimney Connector – 18”

Floor – May be combustible material

VENTING INSTALLATIONS

INSIDE INSTALLATION

THE SRG-SERIES MODEL IS DESIGNED TO ROLL UNDER A TYPE-1 CANOPY HOOD SYSTEM RATED FOR COMMERCIAL COOKING APPLIANCES.



OPERATING INSTRUCTIONS for SRG-Series Smoker

This unit may be operated outdoors.

WARNING - The Steam Pan and Cover and both side channels must be in place before loading or operating the SRG-Series smoker!

PRODUCT LOADING:

The SRG-Series gas fired convection smoker is equipped with “seven”- 18” x 26” food racks in its standard configuration for the loading of food products. The modular designed rack slide system with 1.5” spacing allows the smoker to hold up to 27 food racks at one time (ideal for low profile products).

The food racks slide in and out for easy loading and unloading. Sheet pans may be used in place of the wire food racks.

1. Remove the wire food racks from the SRG smoker.
2. Lift the steam diverter cover from over the steam pan located in the bottom of the smoker.
3. Fill the steam pan with water to the level shown.
Note the stamped fill water line in the corners of the pan.
4. Replace the steam diverter cover.
5. Lay the product directly on the food racks, leaving an air gap between each piece of product.
6. With the product placed on the food rack, carefully slide the loaded food rack into the smoker starting from the bottom rack slide position directly above the steam pan diverter.
7. Repeat Steps 5-6 until all Product is loaded into the smoker. Product height will determine how many rack slide spaces you need to advance to maintain an air gap between each loaded food rack. (Low profile items such pork chops, sausage, loin strips, etc. can be loaded on each shelf, whereas, larger items, such as pork butts, brisket, and hams will require you to skip some rack slid slots.)

PRODUCT UNLOADING;

1. When the product is cooked, press and hold the start/stop button until ‘idle’ appears in the LED.
2. Carefully open the smoker loading doors just enough to release the steam and smoke from the cabinet, then wait about 5 seconds before fully opening the Smoker Product Door(s).
3. To unload racks, begin with the top rack.

Programming a Menu with the Digital Cook & Hold Control

- To Program a Menu: The Control must be in IDLE, if the display reads OFF, a press of any button will move the control to IDLE.
- Press the COOK TEMP button – Use the Up or Down button to select the desired cook temperature.
- Press the COOK TEMP button a SECOND time and use the Up or Down button to select Cook Steam (C STM) – OFF-LO-MED-HI.

IMPORTANT: MAKE SURE STEAM PAN AND PAN COVER ARE IN PLACE BEFORE ACTIVATING STEAM SYSTEM.

- Press COOK TEMP button a THIRD time and use the Up or Down button to select Convection Fan speed (C Fan) LO-HI.
- Press COOK TIME button and use the up or down button to select cook time.
- Press the HOLD button – Use the up or down button to select a hold temperature.
- Press the HOLD button a SECOND time and use the up or down button to select Hold Steam (H STM) – OFF-LO-MED-HI. Note: Low would be the typical level of steam used in hold.
- Press the HOLD button a THIRD time and use the up or down button to select a Hold convection fan speed (H Fan) LO-HI. Note: The product will retain moisture longer in hold with the convection fan on LO speed.
- When HOLD is not needed; Press the HOLD button and then press the down button until OFF appears in the display.
- To Start the Menu; Press the Start / Stop button.
- TO STOP THE MENU; PRESS AND HOLD THE START / STOP BUTTON UNTIL 'IDLE' APPEARS IN THE DISPLAY. IF CONTROL REMAINS IN IDLE FOR FIVE MINUTES IT GOES TO OFF.
- When HOLD is set to OFF an audible alarm will sound at the end of the cook cycle until the Start / Stop button is pressed.
- Cool Down; After a Cook Cycle the ashes should be removed from the firebox and the unit should be cooled down. To start a cool down cycle; press the COOK TEMP button and then press the Down Button until OFF is displayed in the display. Press the Start / Stop button to start the cool down cycle. Run the Cool Down Cycle until the oven temperature falls below 90°.
- Steam – When using the steam feature; The Steam Pan must be slid into place on the steam element / steam pan support bracket. Fill the pan with water, then place the Steam Pan Cover on the steam pan. Hi Steam will evaporate the water at rapid rate and should only be used for a short cook cycle of 4 ½ hours or less. Never activate the steam feature unless the steam pan is in place, is filled with water and the steam pan cover is also in place.
- DRAIN PAN UNDER THE BOTTOM OF THE SMOKER MUST BE EMPTIED AFTER EVERY COOK CYCLE.

FIREBOX LOADING INSTRUCTIONS

1. Open firebox door; wood can be loaded prior to starting a cook cycle. A small amount of wood is sufficient for an entire cook cycle.

Note: Loading wood after smoker has reached temperature set point will maximize smoke production and minimize potential for temperature to exceed set point.

Warning: Smoker function must be 'Paused' prior to opening the firebox door.

2. Correct way to load wood. Use 1-2 logs, 3-5 inches in diameter, 12-14 inches long. Use green or slightly seasoned hardwoods, fruitwoods, or charcoal.
3. Be sure to keep the wood 4" from the burner or ashes can accumulate on the burner and cause it to not work properly.
4. Lay the logs on top and inline with each other to minimize air flow around each log. This will help promote a smoldering, slow burn, which maximizes smoke.
5. The wood does not have to be lit manually; the smoker is equipped with a gas burner that will light the wood. Combustible or flammable liquids shall not be used to assist ignition.



CAUTION

- **DO NOT USE DRY WOOD OR KINDLING. DRY WOOD COULD CAUSE TEMPERATURE TO EXCEED SET POINT, WHICH CAN RESULT IN PERMINATE DAMAGE TO SMOKER.**
- **DO NOT OVERLOAD FIREBOX. TOO MUCH WOOD CAN CAUSE OVERHEATING OF THE SMOKER.**
- **COALS AND ASHES FROM PREVIOUS COOKING MUST BE REMOVED BEFORE LOADING WOOD.**
- **DO NOT ALLOW ASHES IN OR NEAR THE BURNER OPENING. KEEP ALL LOGS AT LEAST 4 INCHES FROM THE BURNER.**

6. Before operating the unit be sure Firebox Door, and Smoker Product Door (s) are secured in the closed position.

ASH REMOVAL

1. After each cooking, remove the remaining wood and hot coals from Firebox.
2. Place small lots of them in a noncombustible corrosion resistant pan and spray with water. A noncombustible corrosion resistant pan should be kept just outside the firebox door for this purpose.
3. Once wood and ash have been sprayed, place them in a heavy metal container with a tight fitting metal lid (16 gauge minimum, capacity not to exceed 20 gallon).
4. This container shall be assigned for this one purpose, shall be able to be handled easily by any employee assigned the task, and shall pass easily through any passageway to the outside of the building.
5. The container shall always be covered when it is being moved through the premises.
6. When any hole occurs in a container from corrosion or damage, the container shall be repaired or replaced immediately.
7. The ashes should be carried to a separate heavy metal container (or dumpster), outside the premises, that is used exclusively for the purpose of ash storage.
8. Use heat proof gloves while handling ash container and ash removal tools.



WARNING: NEVER EMPTY ASH/COALS FROM THE SMOKER INTO A COMMON TRASH DUMPSTER. EMBERS FROM ASH/COALS COULD IGNITE MATERIALS IN A COMMON DUMPSTER RESULTING IN A FIRE.

CAUTION: BE SURE SMOKER PRODUCT LOADING DOOR(S) AND FIREBOX DOOR ARE SECURED IN THE CLOSED POSITION IMMEDIATELY FOLLOWING A COOKING AND DURING NON-USE PERIODS.

GREASE REMOVAL

1. Carefully remove the Grease Drain pan from the bottom of the smoker by sliding the pan out from its rails. Caution: Grease may be HOT.
2. Grease should be poured into an approved grease recycling bin.

CAUTION:
GREASE DRAIN PAN SHOULD BE EMPTIED
AFTER EACH COOK CYCLE IS COMPLETED.



WOOD STORAGE

1. Wood stored in the same room as this BBQ Smoker or the smoker firebox door shall not exceed a 1-day supply.
2. Wood shall not be stored above any heat-producing appliance or vent or closer than 0.92 m (3ft) to any portion of a solid fuel appliance constructed of metal or to any other cooking appliance that could ignite the wood.
3. Wood shall not be stored in the path of ash removal.
4. Where stored in the same building as the BBQ Smoker, wood shall be stored only in an area with walls, floor and ceiling of noncombustible construction extending at least 0.92m (3ft) past the outside dimension of the storage pile.
5. Wood shall be separated from all flammable liquids, all ignition sources, all chemicals, and all food supplies and packaging goods.
6. All wood storage areas shall be provided with a sprinkler system meeting the requirements of NFPA 13.
Exceptions: a. Where acceptable to the authority having jurisdiction, wood storage areas shall be permitted to be protected with a fixed water pipe system with a hose capable of reaching all parts of the area.
b. In lieu of a sprinkler system a listed 2-a rated water spray extinguisher or a 6 L (1.6 gal) wet chemical fire extinguisher listed for Class K fires with a maximum travel distance of 6 m (20 ft.) to the wood piles shall be permitted to be used for a wood pile, provided that the wood pile does not exceed 0.14 cubic meters (5 cubic feet) volume.

IMPORTANT INFORMATION FOR OUTDOOR MOBILE UNITS

- LP Tanks are shipped empty. Have the tanks filled by a licensed professional before using. Inform your LP supplier that the tanks are new and need to be purged before filling.
- Check the fuel level of the LP tanks prior to starting a cook cycle. Proper monitoring of the LP tanks will eliminate the chance of running out of gas.
- The burner in this smoker is equipped with an automatic ignition system. Do not attempt to manually light the burner.
- Do not transport the smoker with food on the food racks.
- Disconnect the electrical power supply before removing the service compartment access panels for servicing.
- Do not transport the smoker with hot coals or a wood fire in the firebox.
- Never place anything over the flue of the smoker, it must be unobstructed to work properly.
- Never attempt to cook with the smoker doors, firebox door or the grease drain valve open.
- Dry wood, too much wood or too much charcoal may cause the temperature in the smoker to override the thermostat setting. Follow instructions in this manual for the proper amount of wood or charcoal to use.

Do not store any combustible materials on or around this smoker during operation.

ELECTRICAL INFORMATION FOR OUTDOOR MOBILE UNITS.

This smoker is equipped with a power cord with a 3 prong grounded plug. DO NOT cut or remove the grounding prong from the smoker power cord or from any extension cord used with the smoker.

The smoker should only be plugged into a 120 VAC, 15 amp, grounded receptacle.

Use only a 3 prong grounded extension cord rated for outdoor use marked with a “w” (formerly w-A).

This designation indicates the cord is rated for outdoor use and includes sunlight resistant jacket and wet location rated conductors.

OUTDOOR MOBILE UNIT ELECTRICAL WARNING

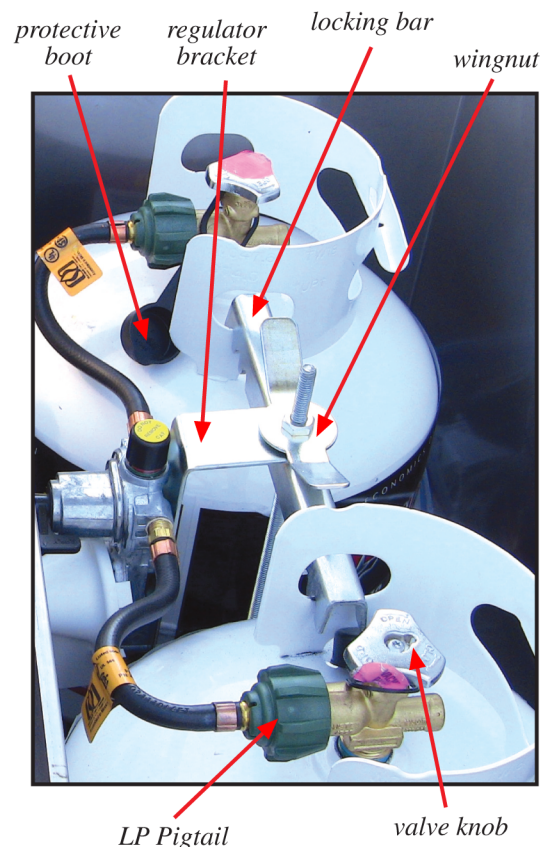
- 1) To protect against electrical shock:
 - a) do not immerse any part of the power cord, plug or extension cord in water or any other liquid.
 - b) use only a 3 prong extension cord and only plug into a 15 amp grounded receptacle
- 2) Unplug the smoker from the outlet when not in use and before cleaning.
- 3) Do not let the extension cord hang over the edge of a table or touch hot surfaces. Keep the cord out of walkways to avoid a tripping hazard.
- 4) Do not use this smoker for purposes other than intended.
- 5) Do not operate this smoker with a damaged cord, plug or after the smoker malfunctions or has been damaged in any manner. Contact the manufacturer for repair.

REMOVING A PROPANE TANK FROM THE ASSEMBLY STAND:

1. Turn off both tanks, by turning the valve knobs in a clockwise direction to close.
2. Remove the LP pigtails, by turning the nuts in a counter clockwise direction to loosen.
3. The protective dust cap must be installed on the valve outlet.
4. Loosen the wing nut on the tank lock bar and lift up the regulator bracket. Lift the locking bar to free it from the top ring of the tanks and turn it 90° from the locked position.
5. Lift the cylinder straight up to remove.

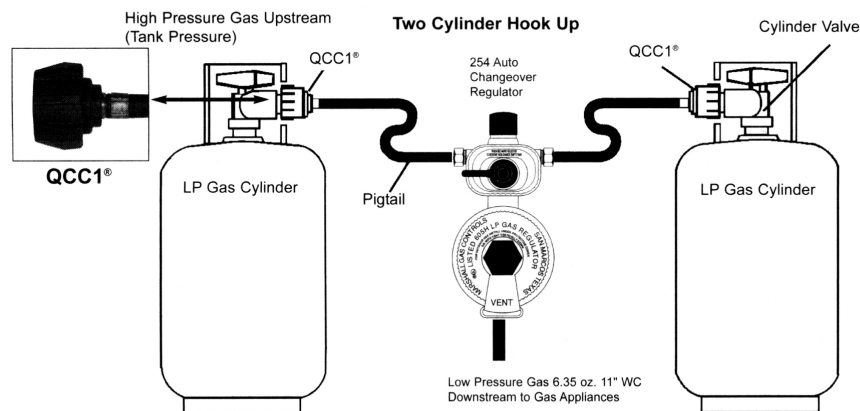
INSTALLING A PROPANE TANK INTO THE DUAL TANK STAND:

1. Lower tank into the stand base, making sure the tank is setting firmly in the base.
2. Lift and turn lock bar into slots of the top ring of the tank, making sure it is fully engaged in the ring of both tanks.
3. Confirm the tab of the regulator bracket is locked into the slot in the top of the lock bar. Tighten the wing nut until the lock bar is securely holding the tanks in place.
4. Lift tanks by handle and wiggle them to confirm they are fastened down securely, retightening wing nut if necessary.
5. Remove the protective dust cap and attach the LP Pigtails. Turn knob clockwise to tighten.
6. Open gas valves and check for gas leaks.



What You Should know About your LP Dual Tank Assembly:

Overview of Typical LP Gas Hook Up



The Type I pigtail consists of a green nylon swivel nut attached to a hose by means of a brass nipple. The nylon nut is designed for easy-grip and features a right-handed 1-15/16" ACME thread. The ACME thread allows a smooth, convenient connection that does not require tools.

The nut swivels on a thermally sensitive sleeve that is engineered to yield when it reaches temperatures between 240°F and 300°F. This yielding allows a back-check in the cylinder valve to close, shutting off the flow of gas from the cylinder.

The Type I pigtail also contains a flow-limiting feature specifically designed for the RV application. If there is catastrophic damage to the regulator of the LP gas system, the device senses the higher rate of gas flow and shuts down to a flow rate of 10 SCFH or less. However, it is not designed to detect all leaks, or totally shut off the system in the event of a leak or failure of the system. Under certain conditions, such as when a cylinder valve is opened, this flow control device will activate, causing a restriction in the supply of fuel to appliances. The flow control mechanism will automatically reset within a few seconds (once the pressure has equalized in the system), provided there are no leaks in the system and all appliances have been turned off.

To remedy a low or restricted flow condition, the following procedures should be followed each time the cylinder is opened or restricted flow is evident (for example low flame or yellow flame at burner)

1. Turn main power switch on the smoker to off.
2. Open the LP gas cylinder valve slowly. **DO NOT SNAP OPEN.**
3. Be sure all connections have been tested with a soapy solution (non-ammonia dish washing liquid) or leak detector solution **CAUTION: Never use a match or other flame to check for leaks.**
4. Wait at least 15 seconds before turning the smoker back on.
5. If operational difficulties continue, have the system inspected by a qualified LP technician.

The changeover regulator offers the convenience of changeover from empty to full gas cylinders.

Make sure there is propane in both cylinders before you start. Rotate the knob on the top front side of the regulator until the indicator arrow points toward the cylinder you want to use first. This will be the "service" cylinder and the other will be the "reserve" cylinder. Slowly open **BOTH** cylinder valves. The indicator on the top of the regulator will turn bright green. The indicator color will stay green as long as there is fuel coming from the service cylinder. When the service cylinder empties, the regulator will start drawing from the reserve cylinder providing an uninterrupted fuel flow to the system. When it switches over, the indicator color changes from green to red. This red color signals that the service cylinder is empty and needs to be filled. To remove the empty cylinder, rotate the knob halfway between the two cylinders, the indicator will turn green and the reserve cylinder becomes the service cylinder. Next, shut off the cylinder valve on the empty cylinder. Turn the knob the rest of the way to the reserve cylinder, the reserve cylinder is now the service cylinder. Now disconnect the empty cylinder and have it refilled. After refilling, reconnect the pigtail and slowly open the cylinder valve. The full cylinder now becomes the reserve cylinder. Check that all connections are tight and there is no gas leak, use a soap and water solution as described in the instructions of how to check for a gas leak in this manual.

How to keep your regulator operating efficiently and safely.

The regulator comes with a protective cover in place to protect the regulator vent from freezing rain, snow, etc. collecting over the vent hole of the regulator. It is important to check the vent frequently to be sure it is clean and free of water, corrosion or obstruction, as clogging is a potential cause of regulator malfunction. In the event the vent does become clogged it can easily be cleaned with a toothbrush. In addition, your regulator should be checked periodically by a competent LP service technician to be sure it is properly adjusted and in safe working condition.

What is Regulator Freeze Up?

A regulator will not freeze, nor will LP gas under normal atmospheric conditions. However, as the gas passes through the regulator it expands and cools and moisture in the gas or in the regulator may turn to ice. This ice can build up and totally or partially block the orifice and thus partially or totally block the fuel supply. There are a number of things you can do to prevent this type of freeze up.

1. Be sure your LP cylinder is totally free of moisture before it is filled.
2. Be sure your cylinder is not over filled, this is particularly important if you have a permanently mounted ASME tank
3. Keep the valves on empty cylinders closed.
4. Have your LP gas dealer purge the cylinder if freeze up occurs.
5. Have your LP gas dealer inject methyl alcohol in your cylinder.

OUTDOOR MOBILE UNIT LP GAS WARNINGS:

- 1) Do not change the regulator/hose assembly or use any assembly other than the one supplied with your unit.
- 3) The LP cylinders must be constructed and marked in accordance with the specifications for LP gas cylinders by the U.S. Department of Transportation (DOT), or CAN/CSA B339.
- 4) Cylinders must be secured using the provided cylinder retention system to avoid accidental movement.

Exchange only for Type 1, 40lb cylinders with over-fill protection devices. Never use a cylinder with a damaged valve. A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have the cylinder checked by your LP supplier. Always check for leaks after every LP cylinder change.

- 5) Always shut off the LP gas supply at the cylinder when the smoker is not in use.
- 6) Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your smoker is stored indoors, the LP cylinder must be removed and stored outside.
- 7) Cylinders should not be allowed to remain in a high heat area such as a closed car, trunk, or in direct sunlight.
- 8) The handling, storage and transportation of gas cylinders must be in accordance with storage and handling of Liquid Petroleum Gases, ANSI/NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1.
- 9) LP-gas cylinders are not to be stored in any compartments on the appliance that are not intended for cylinder storage. Such unauthorized storage could lead to an explosion, fire, or personal injury.

OUTDOOR MOBILE UNIT WARNINGS:

1. Mobile units are intended for outdoor use. NEVER use in a garage, building, shed, breezeway or other enclosed area. The mobile unit shall not be used under any overhead combustible construction.
2. Store your smoker in a well-ventilated area. If stored indoors, detach and leave LP cylinders outdoors in a well-ventilated area away from heat and away from where children may tamper with them.
3. Keep the electrical supply cord and the fuel supply hose away from any heated surfaces.
4. Electrical cords should be placed away from walkways to avoid tripping hazard.
5. Do not remove service compartment access panels when unit is in operation or leave off during operation.
6. Do not move the smoker while it is in operation.
7. Before each use, inspect the gas hose. If excessive abrasion, wear or if the hose is cut it must be replaced prior to the smoker being put into operation.
8. Use the pressure regulator and hose assembly that is supplied with your smoker. Do not repair or replace any part of the smoker unless specifically recommended in this manual. Service should be performed by a qualified technician.
9. Use only the Liquid Propane tanks supplied with this mobile smoker. Trailer mounted units are provided with a dual 40# LP Tank Assembly. Four wheel mobile cart mounted units are provided with a 30# LP Tank, horizontal mount.
10. After a period of storage or nonuse, check the unit for gas leaks and burner obstructions before use.
11. LEAK TESTING: Do not use a flame to check for a gas leak. To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc.) in the area while performing a leak test. Leak tests should be conducted outdoors only.
 - a. Create a soapy solution of 1 part soap and 1 part water. Confirm that all control knobs are in the off position.
 - b. Open the gas supply valves and apply the soap solution generously by paint brush or squirt bottle on all connections and fittings. If bubbles appear to “grow” on any of the connections, you have a gas leak, immediately turn off the gas supply.
12. Fixing a gas leak: Wash off the soapy solution with cold water and dry. Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
13. Do not attempt to repair the LP cylinder valve if it is damaged. The only way to safely resolve a damaged cylinder is to replace it.
14. 2) Repeat the leak test to ensure that no leaks are present.
15. Do not operate the smoker if there is a gas leak present.
16. Leaking gas may cause a fire or explosion which can cause serious bodily injury or death.
17. When not in use, the gas valve on the LP tanks must be turned off and the supply line disconnected from the tanks. The protective dust cap must be installed on the valve outlet.
18. Liquid propane is not natural gas. The conversion to or attempted use of natural gas in a liquid propane unit is dangerous and will void your warranty.
19. Gas burners require the services of an experienced technician for proper setting and adjustment. If the burner does not appear to be operating properly, do not attempt to adjust the burner yourself. Call in a competent serviceman or contact Southern Pride.
20. Do not attempt to disconnect any gas fitting while your smoker is in operation.
21. Do not use a liquid propane cylinder with a damaged valve or one that is rusted or dented.

22. Although your liquid propane cylinder may appear to be empty, gas may still be present. The cylinder should be transported and stored with the valve closed.
23. Wheel chocks must be used when the smoker is sitting stationary.

SMOKER COLD WEATHER OPERATIONS

1. When temperatures drop below freezing there are issues that may develop. Listed below are some of those issues and ways to correct or reduce the effects of the problem.
2. Grease in smoker drain pan solidifies in cold weather.
3. Dump the drain pan after every cook to purge the drain pan of liquids before they solidify.
4. When 'Error 7' appears in LED, smoker will not operate.
5. Smokers with digital cook and hold controllers are effected by cold weather particularly when the smoker is outside or when it is installed through the wall with a portion of the unit outside.
6. This error typically only happens when the smoker has not been used for a significant duration of time that allowed the smoker to become extremely cold, usually temperatures below 32°F. The following action will generally clear the error 7 code.
7. Wet a cloth with warm water and then hold warm cloth against top of thermocouple located on the left wall inside of smoker, for about 20-30 seconds. Error 7 will disappear, remove warm cloth, close door and start smoker.

CLEANING INSTRUCTIONS

Daily:

1. Remove all Food Racks, Food Rack Slides, and Air Channels from Smoker and take to sink area for cleaning. Use a commercial foodservice detergent / degreaser. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as Goggles and Rubber Gloves should be used.
2. Sanitize Food Racks, Food Rack Slides, and Air Channels with a commercial food service sanitizer. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as Goggles and Rubber Gloves should be used.
3. Wet all surfaces using a sponge, cloth or pump sprayer. Allow to remain wet for 10 minutes. Thoroughly rinse with potable water.
4. Empty Grease Pan after each cook cycle. Refer to the Grease Removal Instructions found in the operating instructions of manual.
5. Remove ashes and coals from Firebox after each cook cycle. Refer to the Ash Removal Instructions found in the operating instructions of this manual.

CLEAN INTERIOR OF SMOKER AS NEEDED:

(Frequency will depend on usage and any local inspector's requirements)

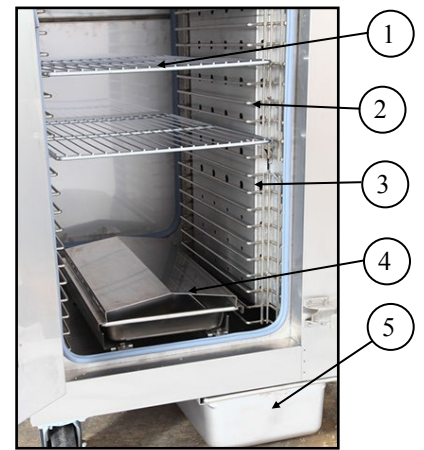
1. Use a commercial foodservice detergent / degreaser to clean the smoker interior. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as Goggles and Rubber Gloves should be used. **Note: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.**
2. Smoker should be cool. Do not try to put cleaner on smoker when hot.
3. Remove Convection Fan Blower Wheel Access panel to expose fan for cleaning.
4. While Food Racks, Food Rack Slides, and Air Channels are out of the smoker apply cleaner to the smoker interior; walls, ceiling, floor, and convection fan blower wheel and allow to soak for 10 minutes.
5. Thoroughly rinse smoker interior with water using a water hose or pressure washer. (Do not directly pressure wash the convection fan blade; use a water hose to rinse the blade.)
6. Empty waste water from Drain Pan; Dispose of waste water according to local environmental requirements.
7. Inspect the interior of the smoker for any areas that did not come clean, repeat the cleaning procedure in those areas.
8. Thoroughly rinse the interior of the smoker and empty drain pan.
9. Sanitize the smoker interior; walls, ceiling, floor, and convection fan with a commercial food service sanitizer. Follow the product manufacturer's instructions for proper use, cautions and warnings. Protective gear such as Goggles and Rubber Gloves should be used. Wet all surfaces using a sponge, cloth or pump sprayer. Allow to remain wet for 10 minutes. Thoroughly rinse the entire smoker interior with potable water.
10. Wipe control panel, smoker doors & door handles, door opening and door gaskets with a non-abrasive foodservice detergent / cleaner.
11. Rinse surfaces by wiping with sponge and clean warm water and dry with a clean, soft cloth.
12. To dry interior of the smoker either leave product doors open or run unit at 325 deg. for 20 – 30 minutes.

WARNING: MAINTAINING A CLEAN CONVECTION FAN BLOWER WHEEL IS CRITICAL TO PROPER PERFORMANCE OF SMOKER

Note: Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

WARNING

IT IS EXTREMELY IMPORTANT TO FOLLOW THE ABOVE CLEANING PROCEDURES: GREASE OR SOLIDS BUILDUP INSIDE THE BBQ SMOKER COULD RESULT IN A **FIRE HAZARD.**



- 1) Food Rack 2) Rack Slides
3) Air Channel 4) Steam Pan & Cover
5) Grease Drain Pan



Firebox, ash pan removal



Convection blower wheel access



Removal of Rack Slides



Removal of Air Channel

CLEANING INSTRUCTIONS (continued)

EXTERIOR CLEANING INSTRUCTIONS

Important Information about cleaning the smoker exterior.

Southern Pride BBQ Smokers are known for their attractive appearance. We achieve this by selecting only the finest grade of type 304 stainless steel and applying exacting workmanship.

In order to maintain this attractive appearance over the life of the smoker it is important to take the following steps:

- 1) After each use wipe down the exterior of the smoker.
 - 2) Use a commercially available Stainless Steel cleaner to clean and polish the exterior surfaces.
 - 3) Doing these things on a regular basis minimizes the amount of effort required to keep the exterior clean.
 - 4) When removing stubborn stains: Do not use metallic Abrasives.
 - 5) Caution: Some cleaning products are not suitable for stainless steel; be sure to read the label before use.
-
- This smoker is constructed of 304 series Stainless Steel. Stainless is a strong and durable material that will provide years of trouble free service.
 - All of the exterior of the smoker can be cleaned with a mild soap and water solution.
 - Before cleaning the smoker, make sure it is turned off, main power switch off and power cord disconnected from power.
 - Turn Off the LP Gas Tanks, Mobile units only.
 - If the smoker is HOT from use, allow adequate time for it to cool down Approximately 1 Hour.
 - After the smoker exterior has been washed, apply a Stainless Steel polish cleaner to all surfaces.
 - Do not use scotch bright pads or scouring pads to clean the outside of your smoker.

CLEANING INSTRUCTIONS (continued)

WEEKLY

Oven Door Latch Removal Instructions

The meat door latches are removable for cleaning.

To Remove:

1. Make sure your BBQ smoker is off and has had time to cool down then open meat doors.
2. CAUTION: The latch rollers are spring-loaded and will spring open quickly with a lot of force, don't pinch a finger or hand. Un-cock or Release the latch roller by pushing up on the roller. See Photo 1.
3. Next use a screwdriver to pop the meat door latch loose from the smoker, see photo 2.
4. Once the latch is off, clean it, inside and out as well as the meat door front, using conventional cleaners.
5. To Re-install the latch: Position it over the latch backing plate as per the photo 3 and slide top of latch assembly over the backing plate tabs.
6. Next using the palm of your hand or a rubber mallet tap the bottom of the latch, until it locks back onto the retaining tabs as per the photo 4.
7. CAUTION: The latch rollers are spring-loaded and will spring open quickly with a lot of force, don't pinch a finger or hand. You are now ready to cock the latch roller. Cock the latch roller by pushing down on it until it is set in the fully open position. Make sure latch roller is fully cocked before you release it. Photo 5.



photo 1



photo 2



photo 3



photo 4



photo 5

MAINTENANCE SCHEDULE

WEEKLY:

1. The Combustion Chamber (Firebox) shall be scraped clean to its original surface once each week and shall be inspected for deterioration or defects. Any significant deterioration or defect that might weaken the chamber or reduce its insulation capacity shall be immediately repaired.
2. The flue or chimney shall be inspected weekly for the following conditions:
 - a. Residue that might restrict the vent or create an additional fuel source. The flue or chimney shall be cleaned before these conditions exist.
 - b. Corrosion or physical damage that might reduce the flue's capacity to contain effluent. The flue or chimney shall be repaired or replaced if any unsafe condition is evident.
 - c. Filters and filtration devices installed in a hood shall be cleaned prior to their becoming heavily contaminated and restricted.
3. Inspect Burner Head for accumulation of ashes and creosote. Clean as needed.
4. Inspect Convection Fan Blower Wheel for buildup of solids, or out of balance condition. Clean or replace as needed.



Convection blower wheel access for inspection/cleaning.



Six, 1/4-20 bolts secure blower wheel shroud into place. Remove these bolts to extract shroud from the top of the interior of the smoker.



Removing shroud provides complete access to convection blower wheel for cleaning and/or removal of blower wheel.



5. Inspect Product Loading and Firebox Door Gaskets. Replace if damaged or leaking.

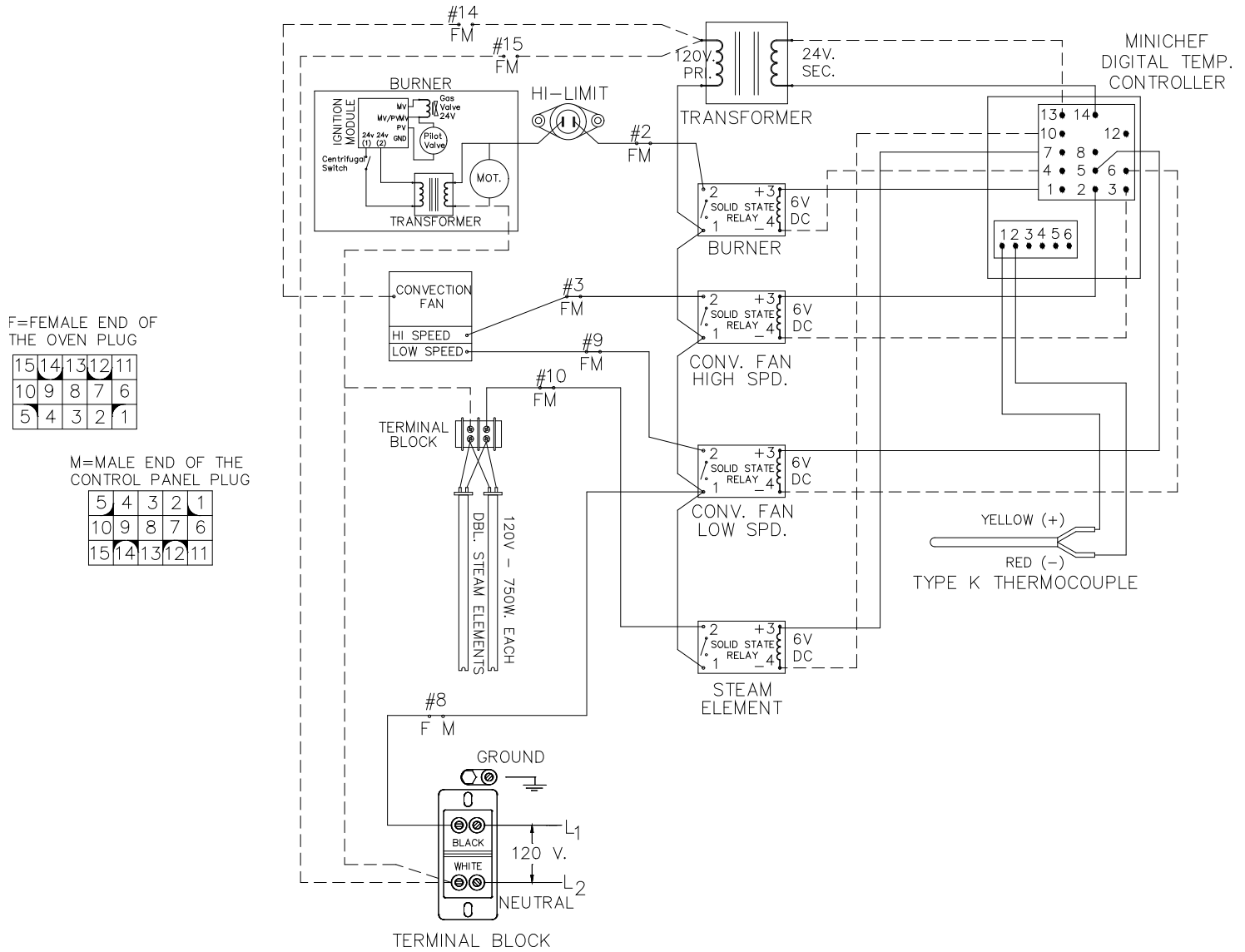
MONTHLY

Check the overall condition of the smoker once a month. Check the smoker for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the smoker.

ANNUALLY

1. Replace burner Electrode / Igniter, located on end of burner blast tube.
2. Replace burner High Voltage Lead, located on burner just inside service bay.

Gas smoker wiring diagram with Digital Roast and Hold Controls



Gas-Wood Fired SRG Series BBQ Smoker Ovens

Replacement Parts List

<u>PART NO.</u>	<u>DESCRIPTION</u>
431002	Mini Chef Digital Cook & Hold Control
434002	Bi Metal High Limit
522005	2 Speed. Convection Fan Motor
581003	Gas Burner
582005	Transformer (Gas Burner part)
582008	Blower Motor (Gas Burner part)
582010	Gas Valve (Natural)
582016	Gas Valve (LP)
582011	EP Electrode (Natural Gas)
582015	EP Electrode (LP)
582012	High Voltage Lead
582019	Control Module (Gas Burner part)
970002	Food Rack 18" x 26" Nickel Chrome
971001	Food Rack 18" x 26" Stainless Steel (Optional)
977013	Stainless Steel Food Rack Slides
710030	Firebox Door Gasket
710040	Firebox Gasket Clamp
771001	Mechanical Door Closer
771002	Catch - Mech. Door Closer
870003	Meat Door Hinge
531003	10" Convection Blower Wheel SRG-Series
532012	10" Cooling Fan Blade- SGR-Series
435001	Type "K" Thermocouple
700880	SRG Oven Door Gasket
422006	10 amp Solid State Relay
422004	25 amp Solid State Relay
436004	120 VAC 750 Watt Steam Element

SALES TERMS AND CONDITIONS

PLEASE READ THE FOLLOWING TERMS AND CONDITIONS CAREFULLY. THEY MATERIALLY AFFECT THE PARTIES' OBLIGATIONS. SELLER WILL ACCEPT ORDERS AND DO BUSINESS ONLY ON THE TERMS AND CONDITIONS ON THIS FORM.

I. ACCEPTANCE AND AGREEMENT: The provisions on the face of the Southern Pride Distributing, LLC (the "Seller") acknowledgment and these Terms and Conditions of Sale constitute the entire agreement between Seller and the customer (the "Customer") with respect to the purchase and sale of the products covered hereby (the "Products"), and supersede Customer's purchase order and all other communication between the parties, whether written or oral. No purported modification or waiver of the provisions hereof shall be binding on Seller for any reason of purpose unless contained in writing signed by an authorized representative of Seller.

II. LIMITED WARRANTY: Southern Pride Distributing, LLC, warrants to the original purchaser that any original part found to be defective in material or workmanship will, at Southern Pride Distributing's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part. The labor warranty, provided only in the U.S.A., remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Southern Pride Distributing will bear normal labor charges performed by an authorized Southern Pride Distributing service agent during standard business hours, and excluding overtime, holiday rates or any additional fees. The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. All warranty parts ship via standard ground delivery service.

THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT SHALL SOUTHERN PRIDE DISTRIBUTING BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR PROFIT, OR LOSS OF PRODUCT, OR FOR ANY INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

III. LIMITATION OF LIABILITY: SELLER WILL NOT BE LIABLE UNDER ANY CIRCUMSTANCES FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION ANY LOST PROFITS OR LABOR COSTS, ARISING FROM THE SALE, USE OR INSTALLATION OF THE PRODUCTS, FROM THE PRODUCTS BEING INCORPORATED INTO OR BECOMING A COMPONENT OF ANOTHER PRODUCT OR FROM ANY OTHER CAUSE WHATSOEVER, WHETHER BASED ON WARRANTY (EXPRESSED OR IMPLIED) OR OTHERWISE BASED ON CONTRACT, ON TORT OR ANY OTHER THEORY OF LIABILITY, AND REGARDLESS OF ANY ADVICE OR REPRESENTATIONS NOT IN WRITING THAT MAY HAVE BEEN RENDERED BY SELLER CONCERNING THE SALE, USE OR INSTALLATION OF THE PRODUCTS.

IV. DELAYS BEYOND THE CONTROL OF THE SELLER: Seller shall have no liability as a result of any delay or failure to manufacture, ship or deliver any Products to Customer if such delay or failure is directly or indirectly caused by fire, flood, strike, or other labor dispute, accident, inadequate transportation, shortage of labor, material or supplies, or due to regulations, priorities or orders of any governmental authority or due to any other cause, whether or not similar to the foregoing, beyond the reasonable control of Seller.

V. CANCELLATION/CHANGE ORDERS: Seller must receive written notification of all cancellations and changes on in-house orders within 48 hours from date of order acknowledgment. Customer will be responsible for outgoing and return freight charges on orders shipped prior to the receipt by Seller of a written notice of cancellation or order change. Cancellation of Customer's order will be subject to Customer's payment of Seller's 20% cancellation charges, which shall include all reasonable costs incurred by Seller in preparing to meet Customer's anticipated delivery schedule, including without limitation commitments made by Seller to its suppliers, and the cost of inventory (raw materials, work-in-process and finished goods) allocated to Customer's order. Change orders will be billed in fifteen minute increments at a rate of \$75.00 per hour for both administrative and any applicable production labor required to accommodate the change order, plus any applicable component part cost, any change to order will incur a minimum \$50.00 processing fee.

VI. SHIPMENT AND RETURNS: Seller reserves the right to select the manner and route of shipment unless at least 5 days prior to shipment Customer furnishes exact shipping instructions. Any Products which are not shipped as scheduled on account of Customer will be held at the sole risk and expense of Customer. All shipments for domestic sales (i.e., when the destination is within the United States) shall be F.O.B., point of shipment (within the meaning of the Uniform Commercial Code) and for export sales shall be Ex-Works, Seller's plant in Alamo, Tennessee, U.S.A. (within the meaning of INCOTERMS 2010), unless otherwise stated on the face of the Southern Pride Distributing acknowledgment. Prices are quoted based on these F.O.B. or Ex-Works terms, as applicable, unless otherwise specified. Prices include skidding, crating or boxing unless otherwise noted. Export processing and boxing for overseas shipment are at additional cost, as separately quoted. Customer agrees to assure all risks of loss or damage to the Products while being transported or enroute to truck or railroad, airway or other carrier direct to Customer. It is agreed that the carrier is to be the purchaser's agent for all purposes. Therefore, Customer must file claims for loss or damage directly with the carrier. Seller's responsibility ceases upon delivery, in good order, to the carrier. No returns will be accepted on special or custom built equipment or parts, or on equipment or parts

older than ninety (90) days from the original date of shipment. Written permission must be obtained from Seller before returning any Products, and any Products returned without such written authorization will be refused as "Returned Shipment Unauthorized."

VII. FAIR LABOR STANDARDS ACT: Seller certifies that all Products covered by this order have been manufactured in compliance with the Fair Labor Standards Act, as amended, and all other applicable government laws and regulations.

VIII. EQUAL OPPORTUNITY/AFFIRMATIVE ACTION CLAUSES: Seller certifies it is in compliance with Readjustment Assistance Act of 1974, as amended (38 USC 4212) and Section 503 of Rehabilitation Act of 1973, as amended.

IX. PRICE CHANGES: Seller reserves the right to raise the prices set forth herein in connection with its adoption of a new price schedule or modification of an existing price schedule, provided such increase is generally applicable to Products of the kind covered hereby. Such revised prices shall be applicable hereunder on all shipments made on and after the effective date of the price change. Customer may upon receipt of notice of increase in prices of Products covered hereby, cancel that part of the order scheduled to be shipped within 4 weeks after the price notification and which will be subject to such increased prices, by written notice to Seller given within 7 days after its receipt of such notice.

X. CREDIT AND TERMS: All prices are stated in and shall be payable in U.S. dollars. If domestic Customer's credit has been approved by Seller's credit department, terms of sale are 30% down, net 30 days from the date of invoice except where different terms are stated on the face hereof. If Customer's credit has not been so approved it will be required to make payment in advance, by wire transfer to Seller's account. If Customer is new, credit approval will be expedited if Customer promptly submits the names, address and phone numbers of at least three trade references and the name, address and phone numbers of Customer's bank. All International Customer accounts must be paid in full prior to shipment of Products.

XI. INFRINGEMENT: Seller at its own expense will defend and hold Customer harmless from and against all damages, costs and expenses arising from any valid claim of infringement of any patent, trademark registered design or other intellectual property rights caused by the Products originally manufactured by Seller, provided Customer (a) has not modified such Products, (b) gives Seller immediate notice in writing of a claim or institution or threat of suit, and (c) permits Seller to defend or settle the same, and gives all immediate information, assistance and authority to enable Seller to do so.

XII. F.O.B. OR EX-WORKS: F.O.B. ALAMO, TN, UNLESS OTHERWISE STATED ON FACE OF DOCUMENT.

XIII. WORK BY OTHERS; ACCESSORIES AND SAFETY DEVICES: Unless otherwise agreed in writing, Seller has no responsibility for labor or work of any nature relating to the operation, use or installation of the Products, all which will be performed by Customer or others. It is the responsibility of Customer to furnish such accessory and safety devices as may be desired by it and/or required by law. Customer shall require its employees to use all safety devices, guards and proper and safe operating procedures to the extent set forth in operator and machine manuals and instruction sheets furnished by Seller. Customer is responsible for consulting any such manuals and instruction sheets, applicable OSHA regulations and other applicable sources.

XIV. GENERAL: (a) No modification or waiver of this agreement or any of its provisions is valid unless expressly agreed to by Seller in writing, and no waiver by Seller of any default under this agreement is a waiver of any other subsequent default; (b) no agreement is formed hereunder unless Customer's order is accepted by Seller in writing; (c) the unenforceability or invalidity of one or more of the provisions of this agreement will not affect the enforceability or validity of any other provision of this agreement; (d) THE COMPLETE AGREEMENT BETWEEN SELLER AND CUSTOMER IS CONTAINED HEREIN AND NO ADDITIONAL OR DIFFERENT TERMS OR CONDITIONS STATED BY CUSTOMER SHALL BE BINDING UNLESS AGREED TO BY SELLER IN WRITING; (e) no course of dealing, usage of trade or course of performance will be relevant to supplement or explain any terms used in this agreement; (f) Customer may not assign any of its rights, duties or obligations under this Agreement without Seller's prior written consent and any attempted assignment without such consent, even if by operation of law, will be void; (g) this agreement is governed by and shall be construed in accordance with the internal laws of the State of Tennessee, including the Uniform Commercial Code as enacted by such state; provided, however, that the rights and obligations of the parties hereunder shall not be governed by the provisions of the 1980 United Nations Convention on Contracts for the International Sale of Goods; and (h) all export shipments hereunder are subject to compliance with the Export Administration Act, as amended, and the regulations thereunder, and all other U.S. laws and regulations concerning exports. Customer agrees to comply with all such laws and regulations concerning use, disposition and sale of the Products. Southern Pride Distributing's management reserves the right to make final decisions on all order related policies and/or cancellation/change fees and/or waivers. Final determination of the decision rests with an officer of Southern Pride Distributing or the President of the Company.