

THE TOWN SMOKER



SM-24-L

SM-30-R

SM-36-R

SM-24 24" Barbecue/Smoker

SM-30 30" Barbecue/Smoker

SM-36 36" Barbecue/Smoker



Town's Smokehouses blend Asian and Western techniques to produce juicy, lean barbecue and smoked products. Water in the drip pan prevents shrinkage. Dripping fat creates smoke and flavor. Smokehouses handle a wide variety of applications: smoked fish, meat, sausage, cheese, and jerky plus barbecue of any type.

Suspend ribs or tenderloin from skewers on two cooking levels. Using optional BBQ utensils, fowl and suckling pig can be hung and barbecued. Fish or roasts can be placed on optional racks. Use the Woodchip Box to "cold smoke." MasterRange® Smokehouses barbecue quickly while producing a "slow cooked" flavor.

Wood Smoking

Fill the optional Woodchip Box and insert into the smokehouse. Heat of the burners brings the wood to smoldering temperature. Turn off burners and the process will continue as the smokehouse cools.

Rack System

Optional Rack Guides (see SM-36-R above) hook into skewer rests and support up to nine racks.

Units are insulated double wall construction with standard galvanized or optional stainless front and sides exterior. Heat is from multiple gas burners with 150°-550° thermostatic control. Interior is corrosion resistant aluminized steel. Legs are epoxy coated or optional stainless. Casters available. Safety pilot system, six skewers, safety grate, waterpan and User's Guide with recipes included.

Make juicy barbecued ribs in an hour with a 12 hour taste. Cleanup is simple. Optional roasting utensils increase smoker capability.

model	width	Btu	wt
SM-24-*-STD-†	24"	45,000	400 lb
SM-24-*-SS-†	24"	45,000	400 lb
SM-30-*-STD-†	30"	60,000	425 lb
SM-30-*-SS-†	30"	60,000	425 lb
SM-36-*-STD-†	36"	75,000	450 lb
SM-36-*-SS-†	36"	75,000	450 lb

* indicate -L or -R for left or right door hinging
STD for standard or SS stainless steel front and sides.

† N for natural or P for propane gas. Btu values identical.

MASTERRANGE *Smokehouses* by Town enable chefs to demonstrate a wide range of new culinary skills. Select accessories on following page and prepare with ease:



Brisket, Shoulder or Prime Rib

- BBQ on Racks in Rack Guides
- Smoke with Woodchip Box



Barbecue Chicken and Turkey

- Suspend chicken on S Hooks
- Suspend turkey on Duck Hooks



Barbecue Ribs

- Hang from skewers
- Cook time about 45 minutes



Suckling Pig or Lamb

- Use Three Star Hook, or
- Heavy Duty Roasting Hook
- Suspend from HD Hook Bar



Cold Smoked Fish or Cheese

- Place on Racks in Guides
- Use Large Woodchip Box
- Insert Box in unit after starting



Cooked & Smoked Fish

- Place fish on Racks in Guides
- Bake 15 minutes
- Smoke with Woodchip Box



Jerky

- Place on Racks in Guides
- Smoke with Woodchip Box



Tenderloin Strips

- Hang from BBQ Pork Display
- Hang from BBQ Needle & Hook



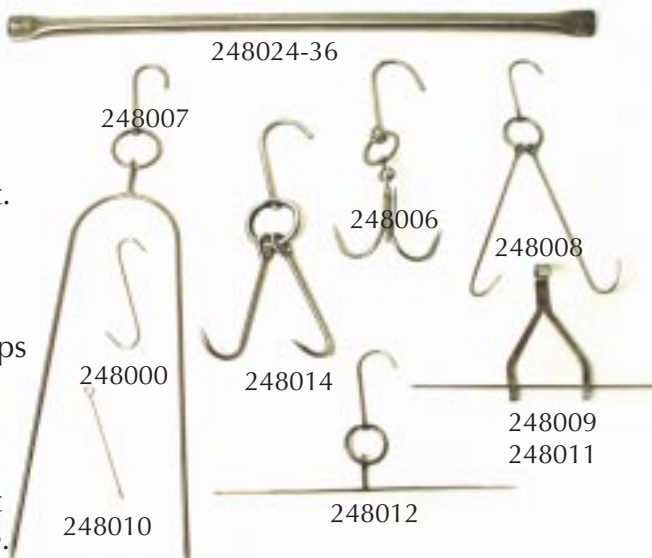
Roast Duck

- Use Pei-Pa Duck Fork
- Peking Duck: use Duck Tail Needle & Duck Hook

MASTERRANGE SMOKEHOUSES

Barbecue Utensils

Hanging product to barbecue allows fat to easily melt away producing leaner product. Flavorful Smoke is created when fat contacts the hot drip shields. Excess fat drips into the water pan. These stainless steel utensils are used to hang all kinds of meat and fowl for barbecue.



no.	type	wt
248000	S Hook	.04
248008	8" Duck Hook	.22
248010	Duck Tail Needle	.02

no.	type	wt
248006	Three Star Hook	.52
248014	HD Roast Hook	.88
248007	Pei-Pa Duck Fork	.72
248024, 248030, 248036	24", 30" or 36" Roasting Bar	



Rack System

Rack Guides convert a Smokehouse to a large vertical barbecue oven. Rich flavors and textures not possible in conventional or slow cook ovens are achieved in roasted meats as fat and drippings are converted to flavorful smoke. The waterpan envelops product with a basting shield minimizing shrinkage, eliminating the need to cover product with foil, and allowing natural barbecue flavors of the cooking process to penetrate product. A Woodchip Box can be used for additional flavor. These capabilities are unique to the MasterRRange Smokehouse.

Rack Guides are easily installed or removed. They hook into slots in the upper skewer rests as in the photo above left. One set of Rack Guides has nine levels spaced 3 1/2" on center and will accommodate up to nine racks. The stainless steel racks slide into the Guides. Locking tabs on the Guides support the shelf in the extended position as in the center photo above.

Rack no.	fits model	Rack size	wt	9 Level Rack Guide	wt
244332	SM-24	17" x 20"	3 lb	244009	20 lb
244335	SM-30	23" x 20"	7 lb		
244336	SM-36	28 3/4" x 20"	11 lb		

Skewer Rods

249220-30

Stainless steel skewer rods are placed inside the smokehouse to barbecue ribs or are used as a convenient method to suspend other hooks. Sold in sets of six pieces.

no.	type	wt
249420	21 3/8" Skewer	3
249425	27 3/8" Skewer	4
249430	33 3/8" Skewer	6





Wood Smoking

For a smoky flavor, follow the instructions in the User's Guide. Insert the Woodchip Box into the Smokehouse combustion chamber when about ten minutes of cooking time remains. The chips or chunks reach smoldering temperature as the Smokehouse finishes the barbecue process. When the barbecue process is complete and the chips are smoking, shut off the unit and let it smoke.

Cold Smoking: Start Woodchip Box and shut down burners. To quickly cool the Smokehouse, fill the water pan with ice cubes, then place product in unit. To save time, start the Woodchip Box outside the Smokehouse using alternate means of heat. Insert in the unit when the wood chips are smoking.

Extended Period Smoking: Large capacity chip boxes are available.

no.	description	size	smoking duration
244000	Standard Woodchip box	12"w x 1 $\frac{5}{8}$ "d x 7 $\frac{1}{2}$ "h	approx. 45 minutes
244002	Large Capacity Woodchip Box	20"w x 1 $\frac{5}{8}$ "d x 7 $\frac{1}{2}$ "h	approx. 1 $\frac{1}{2}$ hours

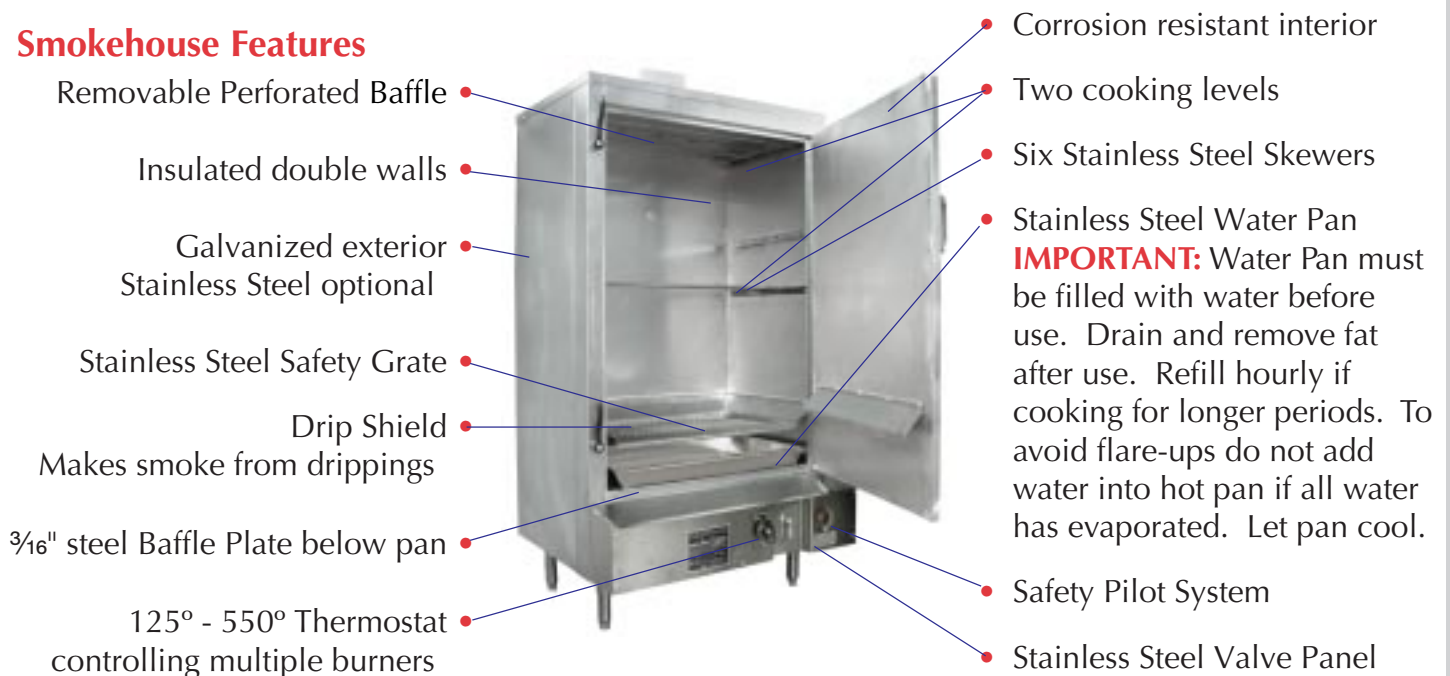
Optional Stainless Steel Exterior, Legs and Casters

For durability, ease of cleaning and a good-looking unit, specify Stainless Steel (e.g. SM-24-*-SS-†) when ordering. Casters and stainless steel legs are also available.



250510 casters

Smokehouse Features



Barbecue

BBQ flavor is created by the smoke from drippings which fall onto the hot drip shields. Product remains juicy as it is continually basted by juices in the waterpan. Meats such as prime rib and brisket are started at high temperatures for a short time but are cooked for longer times at lower temperatures. Ribs and fowl can be cooked together. Barbecue time depends on product size. Smaller fowl cook faster than ribs; game hens can be ready to serve in 20 minutes!

Caution

The user must keep water in the waterpan. Failure to keep water in the pan will cause a grease fire.

Marinate for flavor

The unique flavor found in Smokehouse cooked foods is enhanced by marinating product to be barbecued. Marinating also tenderizes meats. Some claim two days' marinating prior to barbecue has wonderful results. Our favorite marinade follows.

Chuck's Marinade Sauce for 50 lbs. baby back ribs (26-28 slabs)

- | | |
|--|----------------------------------|
| 1. Onion barbecue sauce, about two gallons | 5. Garlic powder (6 oz.) |
| 2. Hickory flavor barbecue sauce, about one gallon | 6. Black pepper (3-4 oz.) |
| 3. Curry powder (6 oz.) | 7. A little chili powder (1 oz.) |
| 4. White wine (Sauvignon Blanc or Chardonnay). | 8. Soy sauce (12 oz.) |

Marinating Procedure

1. Product must be thawed and trimmed as necessary.
2. Ribs: Slabs are to be scored on the bone/fatty side. Run a knife blade down the length of the slab (perpendicular to the bones) five or six times. Chop ½" in from both edges between each rib. This allows the flavor to soak into the meat. It also makes the ribs easier to separate from each other when chopping after being cooked.
3. Coat ribs with sauce. Ribs should stand on their sides (like file cards) in a tote box.
4. Be sure to cover all ribs in marinade.
5. After 24 hours of marinating in a cooler, rotate ribs to ensure thorough and even coating. Return ribs to the cooler for the final 24 hours.
6. After 48 hours of marinating in the cooler, ribs are ready for barbecue.
7. Allow ribs to come to room temperature only prior to cooking.

General Cooking Guidelines

Ribs: Skewer below top or second rib. Leave at least 1½" space between slabs. Ribs are best barbecued when hung from provided skewers. This allows fat to drain evenly from both sides of the slab.

Pork Tenderloin: Trim to ½ lb. per section before marinating; same skewer capacity as ribs.

Chicken: Suspend from S hooks.

Duck: Be sure to watch the water level when cooking. Much fat is rendered when cooking.

Cooked & Smoked Fish: With Woodchip Box in unit, place fish in Smokehouse and start. Cook for 15 minutes, and shut unit down, allowing the unit to smoke the fish. Cooking time varies with size and weight of fish.

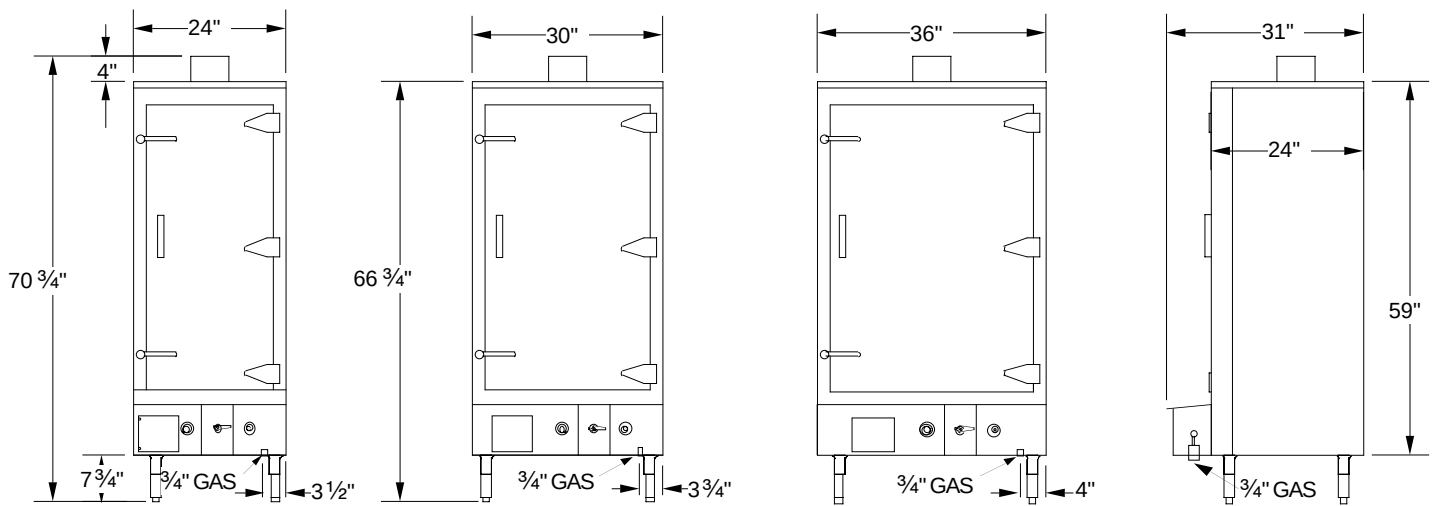
Turkey & Peking Duck: Suspend from Duck Hooks

Brisket & Prime Rib: Place on Racks. Preheat the Smokehouse and start at 550°, reduce heat to 325° after 15 minutes. Cooking time will be approximately four to five hours for 8 -10 lb. cuts.

Jerky: Lay meat on Racks. Use unit at low temperatures. Leave Waterpan dry.

Smokehouse User's Guide

If you want a more complete guide to Smokehouse use, request a Smokehouse Users' Guide. We will share all we know about our Smokehouse and assist with your exploration of the versatile capabilities of this unit.



Technical data						Approx cooking capacities			Shipping data	
model	width	depth	height	burners	Btu	ribs	chickens	tenderloin	ship wt	cu ft
SM-24-*	24"	31"	70"	3	45,000	100 lb	12	30 lb	400 lb	43
SM-30-*	30"	31"	70"	4	60,000	130 "	18	40 "	425 lb	52
SM-36-*	36"	31"	70"	5	75,000	175 "	24	55 "	450 lb	62

* indicate -L or -R for left or right door hinging, STD for standard galvanized or SS stainless steel front and sides, and N for natural or P for propane gas when ordering.

Specifications

MasteRRange® Smokehouse has galvanized or optional stainless steel front & sides. Top and rear are galvanized. Stainless steel control enclosure. 7¾" adjustable stainless steel legs. Flush mounted door is double wall insulated with reinforcing steel frame, secured by three hinges (specify left or right hand hinging) with opposite side held shut by two swivel latches. Interior is heavy gauge heat resistant aluminized steel insulated with 1" thick fiberglass. Interior Perforated Top evenly distributes heat and removes for cleaning. Main compartment has two skewer rests with slots for optional rack guides. Six stainless steel skewers are provided. Stainless steel safety grate at bottom of drip shield prevents product from falling into provided stainless steel drip pan. Aluminized steel drip shields generate smoke and direct drippings into pan. Drip pan set on reinforced ¾" thick steel baffle. Combustion chamber is fitted with thermostatically controlled multiple aluminized steel tubular burners controlled by a single gas valve with safety pilot system. Pressure regulator is provided.

PR-36 Pig Roaster

Designed to roast a whole pig. The skin of the roasted pig has a highly prized crispiness. Can be used for duck. Heat is from two levels of perimeter burners with safety pilots around the sides and rear. Smoke is generated by drip shields. Fat is contained by dual drip pans below. Aluminized steel interior, stainless steel exterior. 4" high flue above unit. Three rows of skewer rests included. ¾" gas inlet on right below controls.



model	width†	depth	height	Btu ¹	wt
PR-36-*	36"	36"	78"	225,000	600 lb

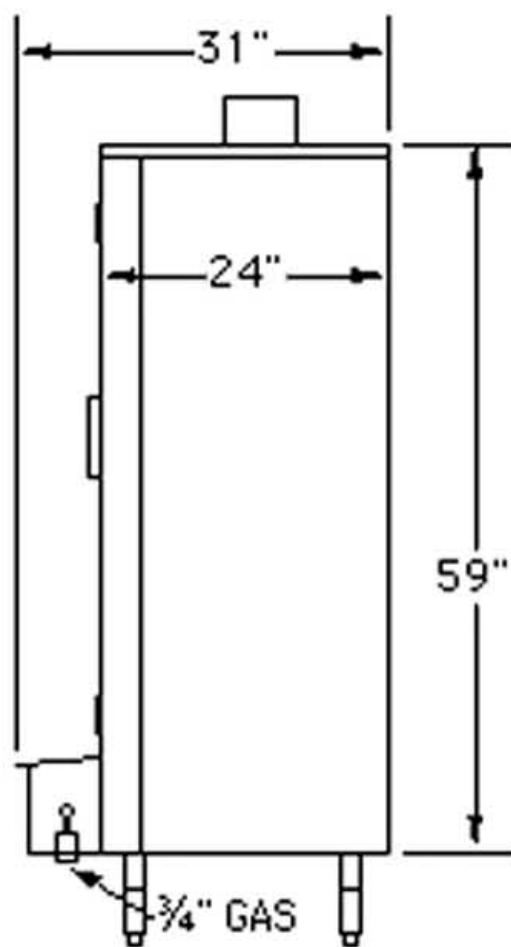
* indicate -L or -R for left or right door hinging

† add 16" for left and right control panels

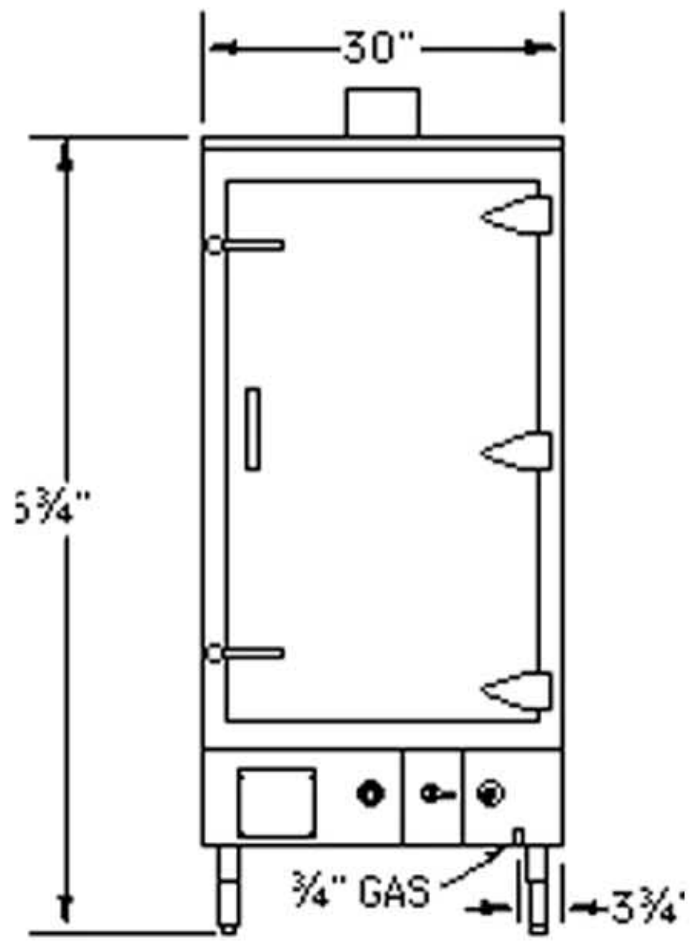
¹ natural gas.



PR-36-R



Side View



Front View