

SPECIFICATIONS – KOOK-RITE KOOKER

	SMALL	LARGE
MODEL	S-10	S-20
CONTROLS	ATTACHED	ATTACHED
INSTALLATION	PLUG-IN OR DIRECT	PLUG-IN OR DIRECT
VOLTS	208-240	208-240
POWER (SINGLE PHASE)	5.4 KW (25A)	10.8 KW (50A)
VENTING	ONLY IF DESIRED	ONLY IF DESIRED
OVERALL WIDTH	55"	69"
FRONT TO BACK	37"	49"
THICKNESS	19"	19"
FLOOR TO TOP	34"	34"
SHIPPING WEIGHT	195 lbs.	380 lbs.
NET WEIGHT	170 lbs.	340 lbs.
COOKING CAPACITY	150 lbs.	300 lbs.

- * The Kook-Rite Kooker is constructed of 18 gauge stainless steel. All models are stainless steel throughout.
- * All Infra-Red Rods are stainless steel.
- * Approved by USDA – NSF-UL
- * Constructed so that the meat racks and stainless Baffles covering bottom rods can be easily removed for cleaning.
- * Has a separate hickory wood smoking unit to give the flavor of wood you desire, it smokes while it cooks.
- * Cooks from top and bottom, requires no turning of meat.
- * Has no moving parts.
- * Unit is simple and easy to operate and comes ready to use.
- * Eliminates 95% labor.
- * Accepted for Federal Application for pit cooking pork and other meats.

U.S. Patent No. 3173357, Reg. U.S. Patent Office

WRITE OR CALL FOR ADDITIONAL INFORMATION

Kook Rite Kooker Sales, Inc.
Nunnery-Freeman Mfg. Co.

P. O. Box 332

HENDERSON, N. C.

TeL. (919) 438-3149