

## Detailed Specifications for GAME CHANGER® Commercial Smoker – GC20V2

### SPECS

- All 304 Stainless Steel construction
- UL 197 Approved for Commercial Electric Cooking Appliances US & Canada
- NSF 2 Approved for Food Equipment
- NSF 4 Approved for Commercial Cooking, Rethermalization, and Powered Food Holding and Transportation Equipment
- 65 square feet of cooking surface
- Dimensions: 42" wide (plus 8" smoke generator) x 31" deep x 73" tall (plus 5" with installed exhaust transition) & 760 pounds
- 240 Volt electrical system, 30 Amp, single phase, with ground (NEMA 14-30P plug)
- Marine certified for use on vessels over 65 feet in length.

### FEATURES

- Heavy-duty stainless-steel construction
- Easy to open and clean, drip pan included
- Four casters, two locking
- Capable of operating up to 280 degrees Fahrenheit
- Patented pellet smoke generator
- Simple digital controls
  - Touch screen
  - Meat temperature probe
  - Network enabled with built-in app
- Standard 18"x 26" bakery rack with 20 shelves, 3" spacing
  - Removable rack for easy cleaning
- MADE IN THE USA