

GAME CHANGER®

COMMERCIAL CONVECTION SMOKER

HOT SMOKER | COLD SMOKER | DEHYDRATOR | RE-THERMING

Norris Thermal Technologies is proud to introduce the Game Changer Commercial Convection Smoking System.

The ONLY such product available in the Food Service Industry!

Designed to take your menus into the 21st century, our unique dual patented flameless smoke generator is innovation at its finest! Hot Smoking, Cold Smoking, Dehydrating or Re-Therming, the Game Changer Commercial Convection Smoking System is limited ONLY to the creativity of its user.

Get YOUR culinary fire burning again by creating food that you've only thought about! Press one of your pre-programmable settings;

"SET IT AND FORGET IT"!









Patent 10,932,474



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OPTIONS

- Stainless Steel Jerky Rack
 Stainless Steel Sausage Hanger
- Humidity Sensor & Readout Function Red Lion Data Logger
- · Game Changer Smoker Branded Wood Pellets
- Whole Hog Rack (up to 150 lb Hog)

FEATURES

- · NO Installation costs
- · Does NOT need to be placed directly under a hood
- NO gas line needed
- · Cabinet Style Construction
- 4 HD Casters (2 locking)
- 9 Pre-Programmable Touch Screen Settings
- 3 Strategically Placed Convection Fans which result in NO hot zones and NO cold zones
- Scientifically designed and engineered Smoke Generator with two US patents
- Natural Moisture Retaining design offers user an average of up to 10% GREATER product yield
- COMPLETE Cooking Control in EACH use
- PERFECT Product Consistency EACH time

SPECS

- Certified to NSF standards by UL
- Heavy Duty Food Service Grade 304 Stainless Steel
- 240V / Single Phase / 30 Amp with ground
- 50" Wide | 73" Tall | 31" Deep
- · 65 sq ft of Cooking Space
- 2" Thick Insulated Walls
- Temperature Capabilities from Ambient to 280 degrees
- Removable Standard 18" X 26" Bakery Rack with 20 Shelves and 3" spacing
- UL rated for Marine Vessels over 65'
- 1 Year Full Warranty Proudly MADE IN THE USA

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