

ULTRAQUE™

"The Ultimate Multi-Use Smoker-Oven"



Sliding Racks: (3) 20 1/2" x 26 1/2"
Cooking Surface: 11 Sq. Ft.

US Patent No. 6,810,792 &
US Patent No. D534,755

OLE HICKORY PITS™

WOOD BURNING BARBECUE PITS



Made In The USA

1-800-223-9667

333 North Main Street ~ Cape Girardeau, MO ~ 63701

Email: main@olehickorypits.com

www.olehickorypits.com

REV. 060617

ULTRAQUE™

"The Ultimate Multi-Use Smoker-Oven"



Construction: Heavy duty 12 gauge steel interior side walls (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel and fully insulated - rated 1800 degree F.

Electrical: 110 volts, 60 HZ, single phase – AVOID NON-GROUNDED EXTENSION CORDS.

Gas Burner: 38,000 BTU burner with electronic ignition. Available for LPG (Propane) or Natural Gas.

Firebox: 3 – 1 pound blocks of wood (approximately 1/4 of a fireplace size log) will last for up to 8 hours of cooking with patented Convecture™ circulation.

Temperature range: Thermostat control range 100 degrees F. to 325 degrees F.

Upper Limit Control Switch: Extra safety feature (set at 350 degrees F).

Dial Thermometer: 2 1/2" diameter.

Casters: Four heavy duty, NSF approved.

Exhaust: Two – 3/4" X 5 1/4" Vents.

Grease Drain: 1" Pipe with 1" Ball Valve.

Weight: 380 lbs, uncrated.

Sliding Racks: 3 Racks, 20 1/2" X 26 1/2", 11 Sq. Ft. total cooking surface, Nickel-Chrome. Removable for easy cleaning.

Sliding Racks

