

CONVECTURE TRI OVENTM Multi-Use Smoker



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

Sliding Racks: (4) 26 1/2" x 26 1/2"

Cooking Surface: 19.51 Sq. Ft.

OLE HICKORY PITSTM

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

Warranty Procedure

**IMPORTANT
PLEASE READ**

Should there be a mechanical problem with your warrantied unit(s) Monday through Friday, follow the procedure below.

1. Call our Service Department at 1-800-223-9667 between the hours of 8:00 AM – 5:00 PM, Monday thru Friday CST.
2. Explain the problem. Most often problem can be handled by the Service Manger.

If the problem requires a service company, OHP Service Manager will contact the service company, ascertain the work needed, issue an authorization number to the service company and contact you with date, time and work that has been pre-approved.

3. After pre-assigned service has been completed, call the OHP Service Manager to make sure defective parts are returned and all work has been completed.

Failure to follow the above may result in warranty claim being denied.

*Also read and follow the LIMITED WARRANTY page in the manual.

Owner's Manual for Model CTO

Installation & Operating Instructions

Notice: These instructions should be affixed to the unit or adjacent to your Ole Hickory Pit

Please retain this manual for future reference

Notice: Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1992, including

1. The unit and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of one half psig.
2. The unit must be isolated from the gas supply piping system by closing its individual manual shutoff system at test pressures equal to or less than one half psig.

Notice: This unit must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.

FOR YOUR SAFETY

Keep the unit free of combustible material.

- If you smell gas:
- 1) Open Windows
 - 2) Don't Touch Electrical Switches
 - 3) Extinguish Any Open Flame
 - 4) Immediately Call Your Gas Supplier

Electrical Instructions: This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. **DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

Warning – Exterior Surfaces May Be Hot

WARNING: This unit must be properly vented and used in an area where there is sufficient dilution air to prevent concentration of CO from occurring.

Do Not Obstruct The Flow of Combustion and Ventilation Air Around Unit. Clearances For Servicing and Proper Operation are located on the serial tag on the unit.

Please Read All Instructions Thoroughly

Installation Instructions:

These instructions were prepared for the guidance of those installing this particular gas and wood burning barbecue pit. While they apply in principle to most installations, they should not to be interpreted as meaning the only safe and economical way to install the unit. It may be necessary to deviate from these instructions in some instances in order to comply with local codes in effect in your area. We recommend the installer confer with the proper local municipal official s regarding any specific code regulations. Installation should be performed by a qualified installer.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

VISUALLY INSPECT THE INSTALLATION LOCATION: An Ole Hickory Pit shall not be installed in any location where facilities of normal air circulation nor infiltration are so limited so as to interfere with ready obtainment of all air necessary for proper ventilation and draw.

Ole Hickory Pits must be secured for stationary installation on a level; impervious floor (concrete or comparable). Floor has to support 490 to 620 pounds at all times.

“NOTICE: If you Ole Hickory Pit is to be installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick-disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to appliance manufacturer’s instructions.” Adequate means has been provided to limit the movement of the unit without depending on the connector and the quick disconnect device or its associated piping limit oven movement. PLEASE LOCK CASTERS ONCE UNIT IS IN PLACE.

A manual shutoff valve MUST be supplied in the gas line between the unit and the meter in an easily accessible location. A regulator is required to maintain correct gas pressure to burner. Please include a drip leg or sediment trap in the gas supply line.

INSPECTION AND PREPERATION OF UNIT. Visually inspect the Ole Hickory Pit by removing the service access panels and ensure that motors and burner have not been loosened during shipment of unit. Replace the service panels after inspection. The racks in the cooking chamber should be properly set in position.

Before proceeding with installation, read all instructions carefully and make sure all switches are set to the “OFF” position.

NOTICE: Must leave 12” clearance on right side (control panel side) for servicing and maintenance of unit.

NOTICE: Outdoor unit must be installed with cover over the control panel.

General Specifications

Dimensions:

Over-all Depth:	38"
Width:	34 1/4"
Height:	64 3/4"
Height w/door open:	77"
Weight:	680 lbs, uncrated

Materials:

Basic Frame:	16 gauge steel welded to 3/4" tubular steel
Interior Sidewall:	12 gauge steel
Front:	22 gauge stainless steel, type 304 #4 finish
Sides, Top & Front:	22 gauge stainless steel
Firebox Door:	1/4" steel plate

Rack Levels:

Chrome wire (stainless steel available at extra charge)	
Sliding Racks:	(4) 26 1/2" x 26 1/2"
Total cooking surface area:	19.51 Sq Ft.

Insulation:

Insulation – rated to 1800 degrees F.
(Contains NO Asbestos)

Top	1/2" thick
Back & Sides	1/2" thick
Front & Doors	1/2" thick

Electrical Specifications

Specifications:

120 Volts, 60 HZ, 1 Phase
AVOID NON-GROUNDED EXTENSION CORDS
15 amp Wiring

Inspections:

1. Electrical receptacles must be wired in accordance with local codes and supplied by a qualified electrician.
2. All Switches should be in the "OFF" position prior to power cord plug insertion into receptacle.

Equipment:

1. Gas burner is equipped with an electrical igniter system. (See complete burner instructions)

Caution:

Burner electrical system is wired through a high limit switch, which is preset at 350° F. If the temperature inside the cooking chamber exceeds 350° F, the high limit switch will not allow the burner to fire again until the high limit button, located on the back of the control box, is manually reset by pressing the red button. **THE THERMOSTAT IS NOT DESIGNED TO REDUCE TEMPERATURE IF FIRE GETS TOO HOT FROM EXCESSIVE WOOD USAGE.**

For best results we recommend cooking temperature of 225°.
DO NOT EXCEED 275°.

Gas Piping Instructions

Gas Requirements

Flexible hose must be used for the installation of all Ole Hickory Pits. A manual shut-off valve MUST be supplied in the gas line between the unit and the meter in an easily accessible location. A low-pressure regulator is required to maintain correct gas pressure to the burner. Please include a drip leg or sediment trap in the gas supply line. Installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.41-1987, and a quick disconnect device that complies with the Standard for quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41-1978, and Addenda Z21.41a-1981 and Z21.41b-1983. Once unit is installed, PLEASE BE SURE TO LOCK CASTERS IN PLACE to prevent movement of the unit. Casters may be removed for stationary installation.

Natural Gas: minimum supply pressure is 6.0 "W.C."
maximum supply pressure is 14.0 "W.C."

LP Gas: minimum supply pressure is 6.0 "W.C."
maximum supply pressure is 14.0 "W.C."

All piping must comply with local codes and ordinances or the National Fuel Gas Code ANSI 23.1-1984 and NFPA No.54.

A 1/8" N.P.T. plugged tapping accessible for test gauge connection shall be installed immediately upstream of the gas supply connection for the purpose of determining the gas supply pressure to the burner.

The unit and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of one half psig.

The unit must be isolated from the gas supply piping system by closing its in piping system individual manual shutoff valve during any pressure testing of the gas supply at test pressures equal to or less than one half psig.

Burner Instructions

Initial Start of Burner:

1. Remove service access panel.
2. Check burner for proper connection to gas lines.
3. Turn gas supply to burner on.
4. Replace service access panel.
5. Turn Main Switch located on front of control panel to "ON" (light will come on)
6. Set Thermostat to desired temperature.
7. Please allow at least 2 minutes for burner to light.
(If it does not light turn off and repeat steps 5-7)

To Put Burner Out of Operation for an Extended Period:

1. Set all switches located on front of unit to "OFF" position.
2. Unplug unit from electrical source.
3. Turn gas supply off.
4. Replace service access panel.

IMPORTANT READ CAREFULLY

POSITIVE AIR FLOW through the air shutter on the burner MUST be maintained for safe and proper operation of the unit(s).

Burner air flow may be affected by one or a combination of the following:

1. Improper exhaust installation
2. Inadequate makeup air for hood system or exhaust fans.
3. Competing hood systems or ventilation in the building
4. Extreme drafts or inadequate clearance.

If there are questions, consult your owners manual or call 1-800-223-9667 for support.

Safety Tips

Please Read & Follow All Safety Instructions!

1. The area surrounding the Ole Hickory Pit MUST be kept clear of combustible materials. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
2. Venting air MUST NOT be obstructed from reaching the pit. Adequate makeup air and ventilation are required to keep motors cool and allow proper operation of the burner.
3. At time of installation, the unit must be electrically grounded in accordance with local codes. In the absence of local codes, please refer to the National Electrical Code, ANSI/NFPA 70-1996.
4. The service access panels should be properly installed and maintained in place during operation of the unit. Should servicing be required, make sure the gas supply to the unit is turned off and that the unit is unplugged before removing service panels.
5. NO ADJUSTMENTS TO THE POWER BURNER SHOULD BE MADE BY USER. If the burner does not appear to be operating properly, turn the gas supply off and contact Ole Hickory Pits or a qualified serviceman for repairs.
6. **DO NOT** place the wood basket directly in front of the burner flame. This could lead to burner malfunction and/or possible damage to the burner, wood basket or even firebox chamber.
7. Service work performed by unqualified personnel may void the warranty. Please do not allow adjustments to be made to the unit that would alter the operation or disable the built in safety features. Such alterations may result in a hazardous condition.
8. Failure to follow recommended cleaning and maintenance procedures may also result in hazardous conditions and void equipment warranty.
9. Please note on Firebox: "Warning – Hot Surface Do Not Touch"
10. Please instruct all persons using this equipment on the proper use and maintenance.
11. Please maintain a minimum safety clearance from surrounding materials as follows:

	<u>Combustible Construction</u>	<u>Noncombustible Construction</u>
Back:	2"	2"
Right Side:	12"	12"
Left Side:	2"	2"
Floor:	6"	6"

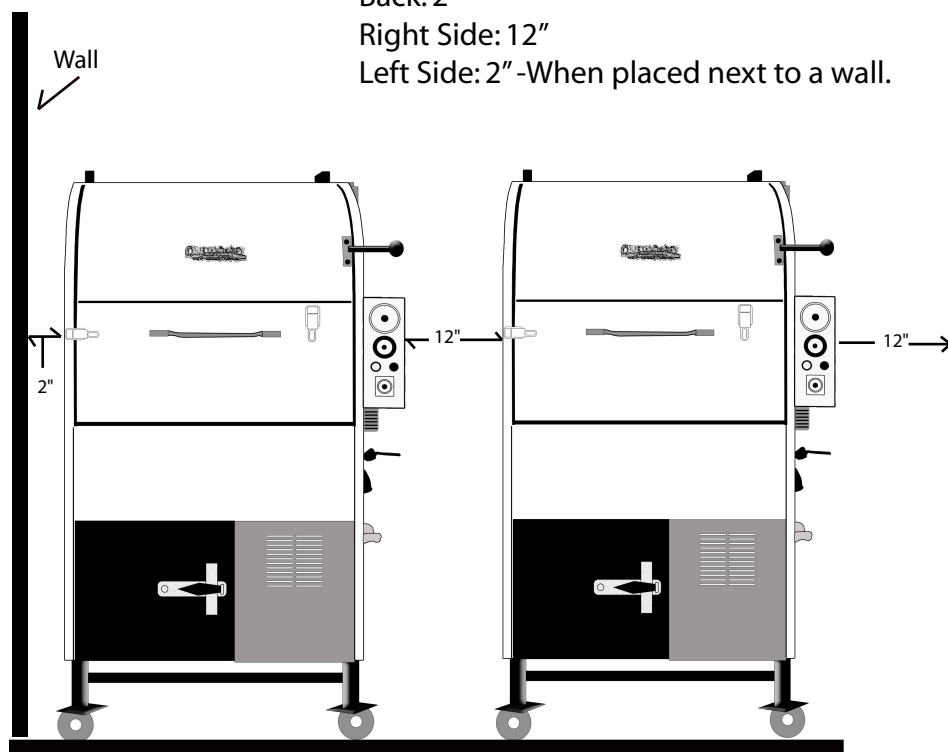
#1. Please maintain a minimum safety clearance from surrounding materials as follows:

Combustible Construction Noncombustible Construction

Back: 2"

Right Side: 12"

Left Side: 2"-When placed next to a wall.



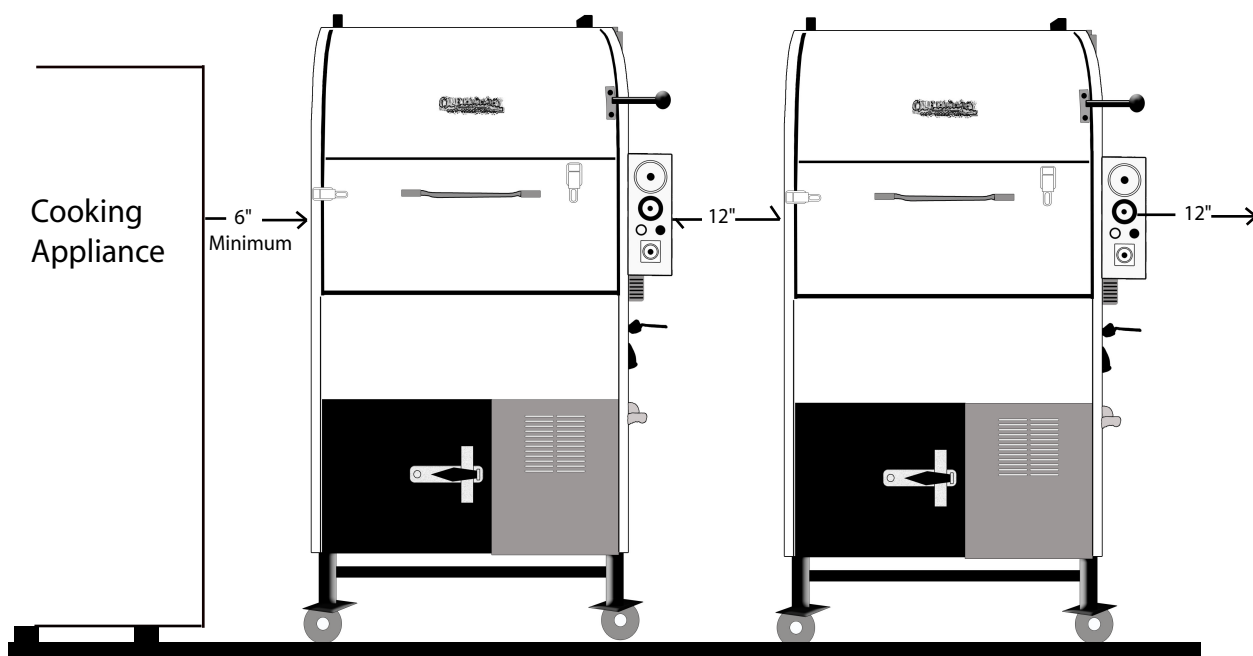
#2. Please maintain a minimum safety clearance from surrounding materials as follows:

Combustible Construction Noncombustible Construction

Back: 2"

Right Side: 12"

Left Side: 6" Minimum-When placed next to cooking appliance.



This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant:	David B. Knight & Associates, Inc, DBA Ole Hickory Pits	Manufacturer:	David B. Knight & Associates, Inc, DBA Ole Hickory Pits
Address:	333 North Main St Cape Girardeau, MO 63701	Address:	4077 Nash Road Cape Girardeau, MO 63701
Country:	USA	Country:	USA
Contact:	Mr. David Scherer	Contact:	Mr. David Scherer or Kevin Kessel
Phone:	(800) 223-9667	Phone:	(573) 334-3377
FAX:	(573) 334-2507	FAX:	NA
Email:	NA	Email:	dscherer@olehickorypits.com or

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Arlington Heights

Control Number: 5006430

Authorized by:

Rebecca Martinez

for Dean Davidson, Certification Manager



Intertek

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Intertek Testing Services NA Inc.
 545 East Algonquin Road, Arlington Heights, IL 60005
 Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Standard for Gas Food Service Equipment [ANSI Z83.11: 2016 Ed.4]
	Standard for Gas Food Service Equipment [CSA 1.8: 2016 Ed.4]
Product:	Indoor/Outdoor Gas Bar-Be-Que Pit
Models:	CTO and CTO-DW

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Applicant:	Ole Hickory Pits	Manufacturer:	David B Knight & Associates, Inc., DBA Ole Hickory Pits
Address:	333 North Main Cape Girardeau, MO 63701	Address:	4077 Nash Road Cape Girardeau, MO 63701
Country:	USA	Country:	USA
Contact:	Mr. David Scherer	Contact:	Mr. David Scherer Kevin Kessel
Phone:	(800) 223-9667	Phone:	(573) 334-3377
FAX:	(573) 334-2507	FAX:	NA
Email:	dscherer@olehickorypits.com	Email:	dscherer@olehickorypits.com or kevin@olehickorypitss.com

Party Authorized To Apply Mark:	Same as Manufacturer
Report Issuing Office:	Chicago, IL
Control Number:	<u>5006430</u>
Authorized by:	 for Dean Davidson, Certification Manager

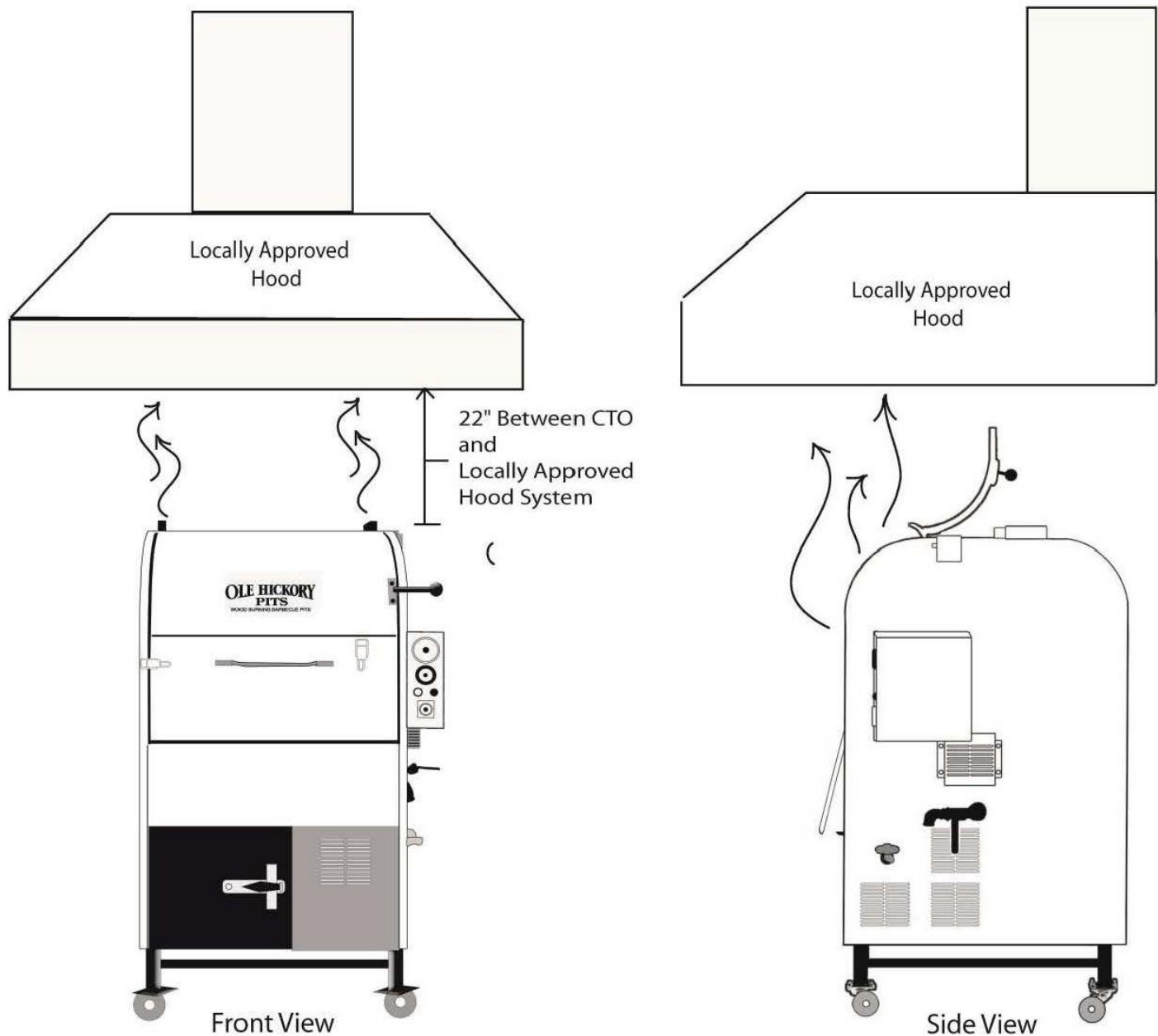


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Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Commercial Cooking, Rethermalization, And Powered Hot Food Holding And Transportation Equipment [NSF 4:2016]
Product:	Indoor/Outdoor Gas Bar-Be-Que Pit
Models:	CTO, CTO-DW



Convecture Tri Ovens, when installed inside a building or enclosed mobile kitchen, should be installed under a Locally Approved Hood System, as the example shown above. Approved hood should only be used for one appliance, or as enforced by local codes.

The Hood System should not only capture the combustion smoke that is coming out of the flues, but should also capture the smoke that comes out of the cooking chamber doors, when they have been opened.

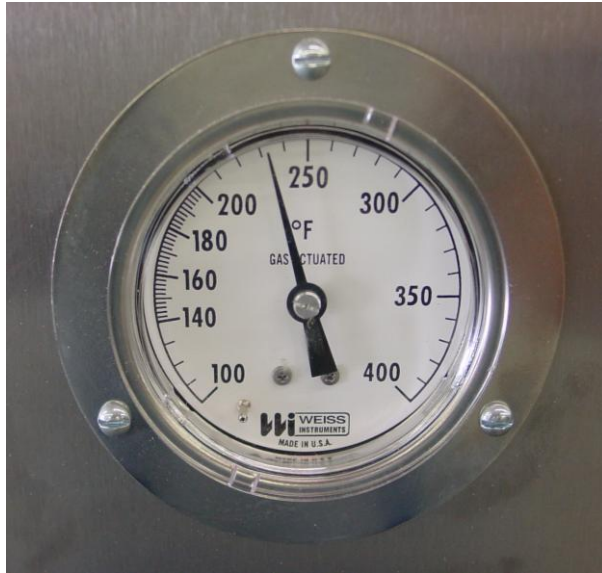
See your local inspector for the type of hood required.

*** Positive Air Flow is a MUST when utilizing any Hood System.

Make sure there is adequate make up air. ***

How To Calibrate The Thermostat

After the smoker has heated for about an hour, if the Thermometer & Thermostat DO NOT agree...
Follow This Procedure:



Thermometer



Thermostat



After removing knob, locate the screw inside the shaft.

If the thermometer reads **lower** than the thermostat, turn slotted screw **counter** clockwise, no more than 1/8 turn at a time.

If the thermometer reads **higher** than the thermostat, turn the slotted screw **clockwise**, no more than 1/8 turn at a time.

Operating Instructions

1. Plug the power cord into a grounded receptacle.
2. Place 3 to 4 Chunks of wood, per smoking cycle, into the wood basket.
DO NOT OVERLOAD



3. Slide the wood basket **all the way forward** inside the firebox chamber.



4. Close the fire box door. This will be sufficient to provide smoke for approximately six hours of cooking. **WARNING: Excessive amounts of wood can cause the temperature to exceed the thermostat setting and could cause the "HIGH LIMIT" switch to trip.**
5. Turn the "MAIN SWITCH" to "ON" position. The light on the switch will come on.

Operating Instructions

Continued

6. Set the thermostat to the desired cooking temperature. Optimum cooking temperature is between 160-225° F, for best results we recommend cooking temperature of 225° F. **Do not exceed 275° F. Operating above 275° F may result in tripping the "HIGH LIMIT" switch. If the "HIGH LIMIT" switch is tripped the gas burner will not operate until the reset button, located on the back of the control box, is pressed.**
7. Allow two minutes for the gas burner to light. (If the burner does not light, retry. See Burner Instructions page.) If you smell gas, discontinue use and contact the factory service department.
8. Preheat the smoker as you prepare your product. This will take about 15-20 minutes.
9. Open the cooking chamber doors and load product into the cooking chamber. Allow for air circulation around the product to prevent uneven cooking. (NOTE: Burner and fan operation will stop when the cooking chamber door is opened. This will automatically restart when the door is closed).
10. IN CASE OF POWER FAILURE: Temperature inside the cooking chamber can be maintained by adding more wood or charcoal to the wood basket. This will at the least keep the temperature high enough to prevent product spoilage.

Optional Cook & Hold Feature

The "COOK & HOLD" feature incorporates a timer that allows the operator to cook at cooking temperature, for a set period of time, and then hold the product at a lower holding temperature (about 155° F). This is accomplished by following the previous instructions for normal cooking, turning "ON" the Timer switch and then setting the timer knob for the amount of time (in hours) before the "HOLD" function is activated.

Model CTO

Cooking Capacity Chart

Rack Size: (4) 26.5" X 26.5"

Cooking Surface: 19.51 Sq. Ft.

(All item counts are estimated)

Item	Est. Capacity
St. Louis Style Ribs (3-lbs & down)	24
Butts (10-lbs each)	24
Whole Chicken (3.25-lbs each)	48
½ Chicken (1.6-lbs each)	96
Turkey (14-lbs each)	8
Brisket (12-lbs each)	12

Cooking Time Chart

(Estimate at 225° F)

Item	Hours
Ribs	6 - 7
St. Louis Style Ribs	5 - 6
Butts (6 - 10 lbs)	12 - 14
Pork Shoulder	12 - 16
Turkey (Whole 15 lbs)	8 - 12
Turkey Breast (6 lbs)	3
Turkey Legs	4
Whole Chicken (6 lbs)	2 - 4
½ Chicken (1 - 1.5 lbs)	1.5 - 3
Brisket (12 - 18 lbs)	14 - 16

Above cooking times are approximate. Cooking times will vary depending on product size, weight & beginning internal temperature. Refer to Internal Temperature Chart below for doneness.

Meat Internal Temperature Chart

(Degrees Fahrenheit)

Item	Preference	Temperature
Pork Butt		185 -195
Pork Shoulder		185 - 195
Beef Brisket		195 -205
Beef	Rare	120 - 125
	Medium Rare	130 - 135
	Medium	140 - 145
	Medium Well Done	150 - 155
	Well Done	160 +
Turkey - Breast		165
Turkey - Thigh		180
Poultry		170 -180

Internal meat temperature should be taken with a meat thermometer, inserted into the thickest portion of meat. Avoid touching bone or racks with probe as it will affect correct temperature reading.

Maintenance & Cleaning

BEFORE PERFORMING ANY MAINTENANCE OR CLEANING MAKE SURE UNIT
IS DISCONNECTED FROM POWER SUPPLY AND GAS IS TURNED OFF!
REFER SERVICING TO QUALIFIED PERSONNEL

1. a: Remove ashes and coals from firebox after each cooking. Ashes should be placed in a non-combustible container and placed away from all combustible material. Make sure there are no obstructions in the burner tube. USE EXTREME CAUTION WHEN CLEANING THE BURNER TUBE TO NOT DAMAGE THE ELECTRODES OR OTHER PARTS INSIDE THE BURNER TUBE.

b: Creosote-Formation and Need for Removal
When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool flue exhaust of a slow-burning fire. As a result, creosote residue accumulates on the exhaust lining. **The flues should be cleaned at least monthly to prevent creosote buildup. If creosote has accumulated, it can block the flues flow and cause burner failure.**
Be sure to clean both flues with a brush every month. (flue brushes are provided with smoker from Ole Hickory Pits)
2. Grease should be drained from the unit DAILY. **Please remove any meat debris before to prevent clogging the drain.** Please dispose of grease in approved disposal container. Caution: Grease may be Hot!
3. Thoroughly clean complete interior and rack with a food service non-flammable degreaser. Rinse with water and drain through drain valve on unit. Dispose of waste properly. Make sure the drain is closed after cleaning.
4. Each month gently clean sensor probes with a nylon bristle brush & soapy water. These are located inside the cooking chamber.
5. Remove service access panels and inspect burner for accumulation of creosote or ashes. Clean if needed. Replace service access panels when complete.
6. Check gasket material around cooking chamber doors and firebox for damage. Replace if needed.
7. Cleaning Hinge – Open bottom door to fully open position. Using a soft bristle brush with hot soapy water, clean thoroughly. Rinse well. Close door and repeat same cleaning procedure.

Maintenance Schedule

****DISCONNECT FROM THE POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE****

<u>Maintenance</u>	<u>How Often</u>
Clean Ashes from Firebox	Daily
Drain Grease	Daily
Clean Fan Blade (There is an extra blade and an Allen wrench inside the cooking chamber, so you can continue to cook, just replace w/extra blade and then rotate as needed to keep clean)	After every 10-15 cook cycles
Sensor Probes (located inside the cooking chamber)	Once a month clean with a nylon bristle brush & soapy water.
Clean flues (both flues) (flue brush is provided with original purchase of smoker)	Every month.
Clean Racks and Pit	As needed (based on usage) with food service non-flammable degreaser and hi-pressure washer
Clean Exterior	As Needed
Cover	When not in use

CTO MAINTENANCE SCHEDULE

*** Disconnect From The Power Supply Before Performing Any Maintenance***

		Date	Date	Date	Date	Date
Clean Ashes From Firebox	Daily Dispose Of Safely In A Sealed Metal Container					
Drain Grease	Daily					
Clean Fan Blade (There is an extra blade and an Allen wrench inside the cooking chamber, so you can continue to cook, just replace w/extra blade and then rotate as needed to keep clean)	After Every 10 - 15 Cook Cycles					
Sensor Probes (located inside the cooking chamber)	Once a Month clean with a nylon bristle brush & soapy water					
Clean Flues (both flues) (flue brush is provided with purchase of smoker)	Every Month					
Clean Racks and Pit	As Needed (based on usage) with food service non-flammable degreaser and hi-pressure washer					
Clean Exterior	As Needed					
Cover	When Not In Use					

(Make copies of the sheet for employees for future maintenance and cleaning.)

Rev11/19/15

Cook & Hold Feature

(Optional Feature)

The purpose of the Cook & Hold is to allow the operator to set the cooking time so that when the programmed time has elapsed, the unit will hold at 150° F until the operator turns the switch off and removes the meat.

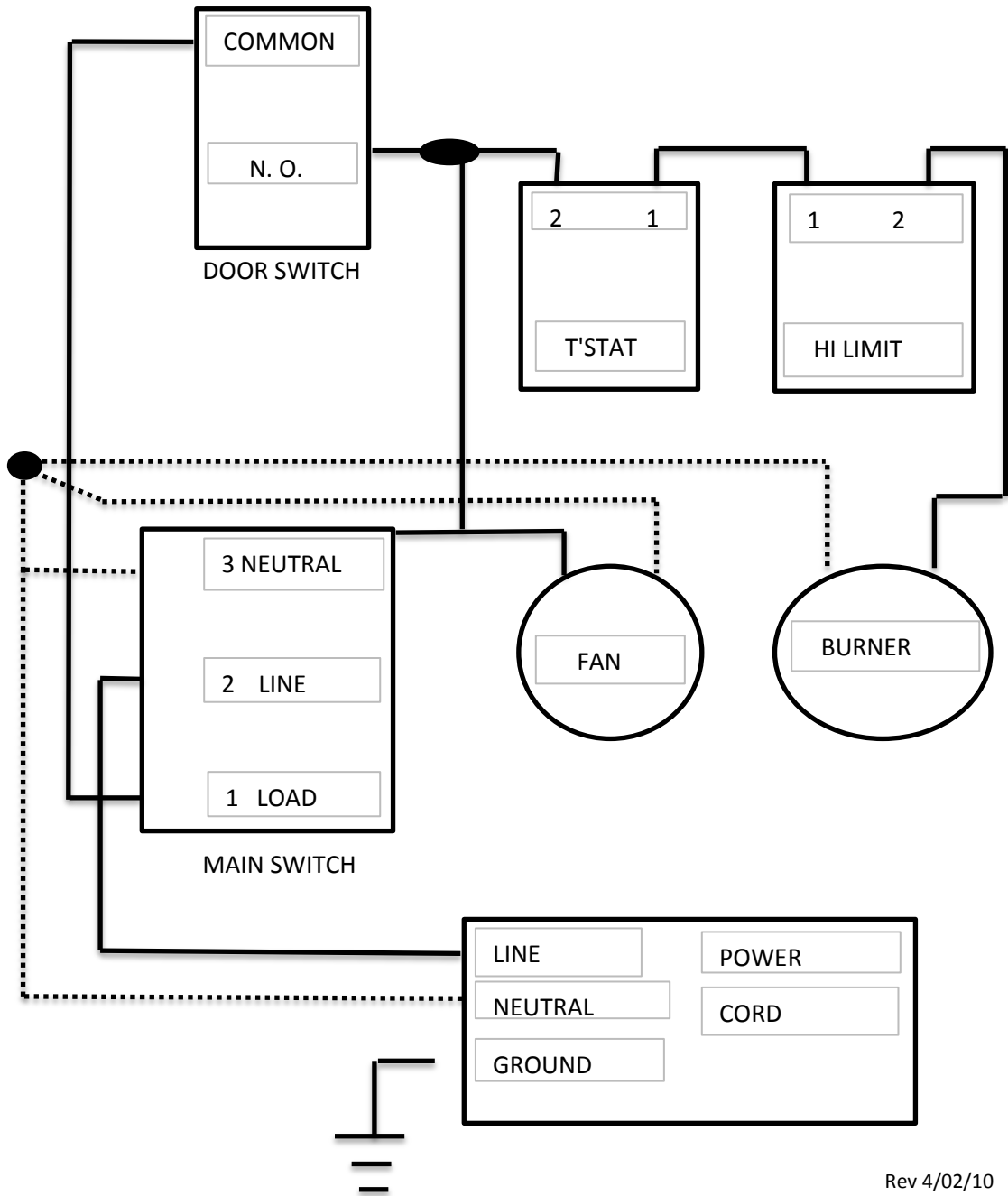
Set the units cook thermostat to the desired cooking temperature. Set the timer on the Cook & Hold control to the number of hours you want the smoker to cook. (Hours from 0 – 30 hrs.)

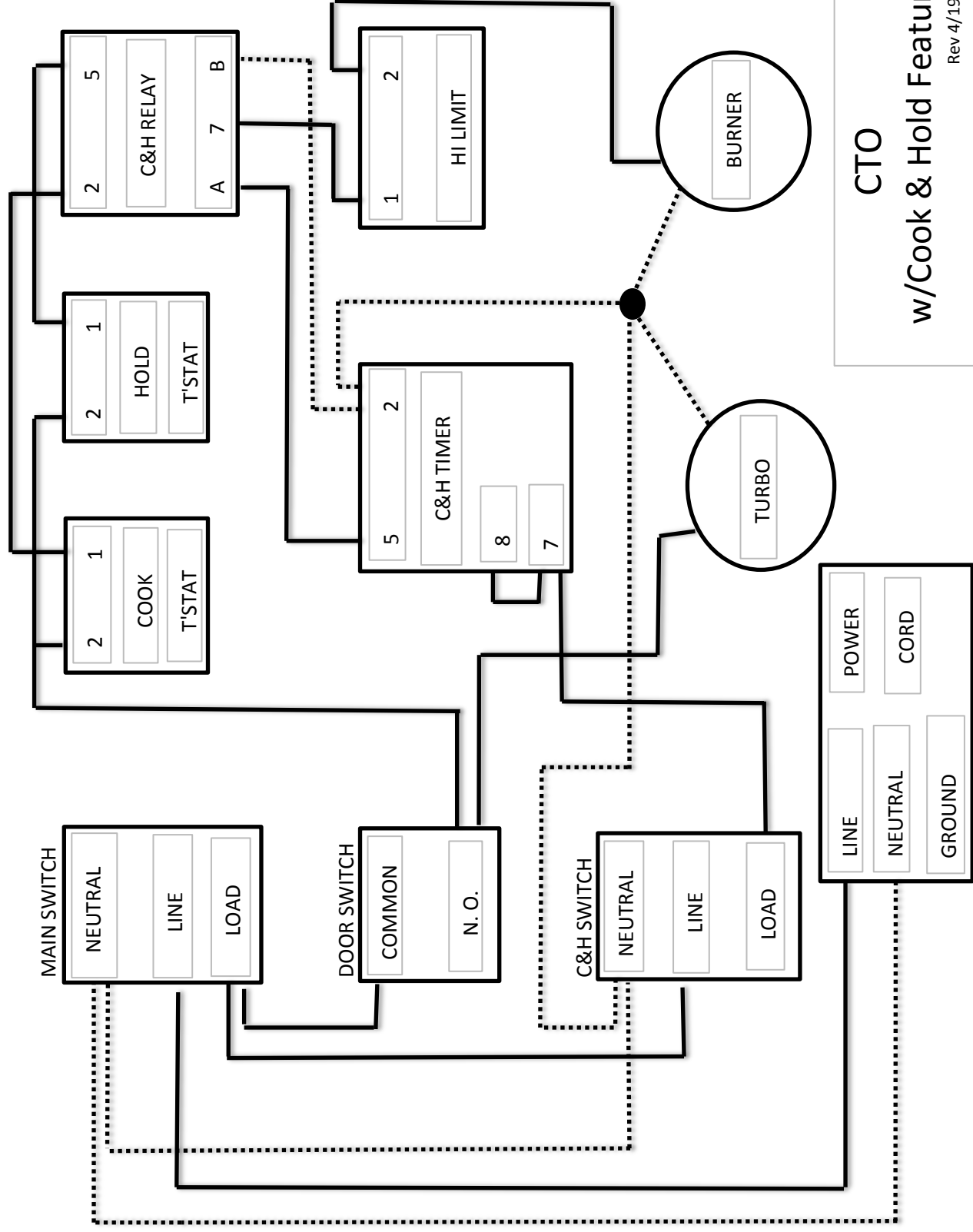
Turn on the Cook & Hold switch. The Green “POWER” light will flash and the Red “OUT” light will be on. This means the unit is operating in cook mode.

When the preset time has elapsed, the Green “POWER” light will stay on, but it will stop flashing. The Red “OUT” light will go off. This puts the unit into HOLD mode, which is preset at the factory to 150 degrees. (Since the hold mode is on a separate thermostat, located inside the control panel, the hold temperature can be field adjusted. Call the factory for special adjustment instructions.) The unit will continue to hold this temperature until the Cook & Hold switch is turned off. Please note that if the Cook & Hold switch is turned off, the unit will operate in the Normal cook mode.

To Hold & Cook, set the units primary thermostat to the hold temperature. Adjust the separate Cook & Hold thermostat to the desired temperature. Set the timer for the number of hours you want to elapse before you want the meat to start cooking. When the timer reaches the number of hours set, the unit will begin to cook at the temperature set on the Cook & Hold thermostat. Please note that the unit will continue to cook at this setting until the Cook & Hold switch is turned off.

CTO STANDARD





CTO
w/Cook & Hold Feature
Rev 4/19/10

Ole Hickory Pits – Convection Tri-Oven Limited Warranty

Thank you for choosing Ole Hickory Pits/Convection Tri-Oven. We're sure you'll be pleased with your new cooking equipment.

Ole Hickory Pits/Convection Tri-Oven's Limited Warranty applies to the ORIGINAL user to be free of defects in material and workmanship for a period of 1 year. Retain your dated ORIGINAL sales receipt as proof of purchase. The full warranty is printed on the reverse side of this card for your information.

Remember, it is the owners responsibility to use and care for your new equipment properly. The reverse side Limited Warranty does not apply to normal wear and tear or to equipment that has been misused or abused.

PROTECT YOUR INVESTMENT

Activate Your Limited Warranty:

Please take a moment to fill out and return the Warranty Registration card below and seal with tape.

MODEL #

SERIAL #

DATE PURCHASED

CTO-SR

(keep this portion for your records)

(You can also fax copy back to us at #800-223-2507 or email to main@olehickorypits.com)

Please Fill out form below and attach ORIGINAL sales receipt as proof of purchase.

Name: _____

Company: _____

Address: _____

City, State, Zip: _____

Business Number: _____

Alt. Number: _____

Model: _____

Serial #: _____

REV111021

Affix Original Receipt Here
(must fold receipt)

Ole Hickory Pits – Convection Tri-Oven Limited Warranty

Ole Hickory Pits/Convection Tri-Oven warrants its products and components to be free from defects due to faulty workmanship or defective materials at time of shipment and under normal use and service for (1) year from date of purchase. This LIMITED WARRANTY does not extend or apply to Ole Hickory Pits/Convection Tri-Oven, or any component thereof, which has been misused, neglected, improperly installed or otherwise abused. IT IS THE CUSTOMERS RESPONSIBILITY TO MAINTAIN ADEQUATE MAKE UP AIR. FAILURE TO DO SO CAN RESULT IN A HAZARDOUS SITUATION AS WELL AS VOIDING THE WARRANTY. Equipment which is defective in material or workmanship and which is removed within the specific time period will be repaired or replaced as follows:

- 1. All service work to be performed is to be pre-approved by Ole Hickory Pits prior to the service call. CALL 1-800-223-9667.
- 2. Only original equipment parts should be used in the repair of the unit. Other parts used as replacement parts will void warranty.
- 3. Controls, motors or other components which are so repaired or replaced will carry this LIMITED WARRANTY equal to the unexpired portion of the original product LIMITED WARRANTY.
- 4. Ole Hickory Pits/Convection Tri-Oven is not responsible for any labor beyond the pre-approved limit. Overtime rates and excessive labor are the sole responsibility of the customer.
- 5. Upon return of malfunctioning product, if inspected by Ole Hickory Pits/Convection Tri-oven does not disclose any defect covered by LIMITED WARRANTY, the product will be repaired or replaced at the expense of the customer and Ole Hickory Pits/Convection Tri-Oven regular charges will apply.
- 6. Replacement parts covered under warranty will be shipped from our factory located in Cape Girardeau, Missouri, by regular ground service at no cost to the customer. Any request for overnight shipping to the customer’s location will be billed to the customer in the amount of the additional charges to comply with the customer’s special request.
- 7. All parts replaced under this LIMITED WARRANTY must be returned to Ole Hickory Pits within 30 days of service work or Ole Hickory Pits reserves the right to deny warranty coverage.
- 8. **LIMITED WARRANTY IS NON TRANSFERABLE.**

THE FORGOING STATE THE SOLE AND EXCLUSIVE REMEDY FOR ANY BREACH OF WARRANTY OR FOR ANY OTHER CLAIM BASED ON ANY DEFECT IN, OR NON-PERFORMANCE OF, THE PRODUCTS, WHETHER IN CONTACT, WARRANTY OR NEGLIGENCE. NO OTHER WARRANTY, WETHER EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, SHALL EXIST IN CONNECTION WITH THE SALE OR USE OF SUCH PRODUCTS AND IN NO EVENT WILL OLE HICKORY PITS/CONVECTION TRI-OVEN BE LIABEL FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE. OLE HICKORY PITS/CONVECTION TRI-OVEN NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR OLE HICKORY PITS/CONVECTION TRI-OVEN AND OTHER LIABILTIY OR OBLIGATION IN CONNECTION WITH THE SALE OF THESE PRODUCTS.

Mailing Instructions: Please separate below and keep the upper portions for your records. Return lower portion by mail. REV110812

OLE HICKORY PITS
333 N. MAIN ST.
CAPE GIRARDEAU, MO 63701-9802



LIMITED WARRANTY

Ole Hickory Pits/Convecture Tri-Oven warrants its products and components to be free from defects due to faulty workmanship or defective materials at time of shipment and under normal use and service for (1) year from date of purchase. This LIMITED WARRANTY does not extend or apply to Ole Hickory Pits/Convecture Tri-Oven, or any component thereof, which has been misused, neglected, improperly installed or otherwise abused. IT IS THE CUSTOMERS RESPONSIBILITY TO MAINTAIN ADEQUATE MAKE UP AIR. FAILURE TO DO SO CAN RESULT IN A HAZARDOUS SITUATION AS WELL AS VOIDING THE WARRANTY.

Equipment which is defective in material or workmanship and which is removed within the specific time period will be repaired or replaced as follows:

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2. Only original equipment parts should be used in the repair of the unit. Other parts used as replacement parts will void warranty.
3. Controls, motors or other components which are so repaired or replaced will carry this LIMITED WARRANTY equal to the unexpired portion of the original product LIMITED WARRANTY.
4. Ole Hickory Pits/Convecture Tri-Oven is not responsible for any labor beyond the pre-approved limit. Overtime rates and excessive labor are the sole responsibility of the customer.
5. Upon return of malfunctioning product, if inspected by Ole Hickory Pits/Convecture Tri-Oven does not disclose any defect covered by LIMITED WARRANTY, the product will be repaired or replaced at the expense of the customer and Ole Hickory Pits/Convecture Tri-Oven regular charges will apply.
6. Replacement parts covered under warranty will be shipped from our factory location in Cape Girardeau, Missouri, by regular ground service at no cost to the customer. Any request for overnight shipping to the customers location will be the customers responsibility and payment will be required at time of shipping.
7. All parts replaced under this LIMITED WARRANTY must be returned to Ole Hickory Pits within 30 days of service work or Ole Hickory Pits reserves the right to deny Warranty coverage.
8. LIMITED WARRANTY IS NON TRANSFERABLE

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Please return enclosed warranty card via U.S. mail to activate your warranty.

CONVECTURE TRI OVEN™ Multi-Use Smoker



Sliding Racks



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

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

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

Gas Burner: 40,000 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.

Castors: Four heavy duty, NSF approved.

Convecture™ System: One (1) 1/30 HP turbo fan motor with 5" fan blade provides a mix of both heat and smoke for product consistency.

Exhaust: Two – 3/4" X 5 1/4" Vents.

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

Weight: 680 lbs, uncrated.

Sliding Racks: 4 Racks, 26 1/2" X 26 1/2", 19.51 Sq. Ft. total cooking surface, Nickel-Chrome. Removable for easy cleaning.

Optional Equipment: Cook and Hold and Competition Switch.



Ole Hickory Pits ~ 1-800-223-9667 ~ (573) 334-3377 ~ www.olehickorypits.com

REV 102518