

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.