

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

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CONVECTURE TRI OVEN™

Multi-Use Smoker



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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.

Casters: 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.

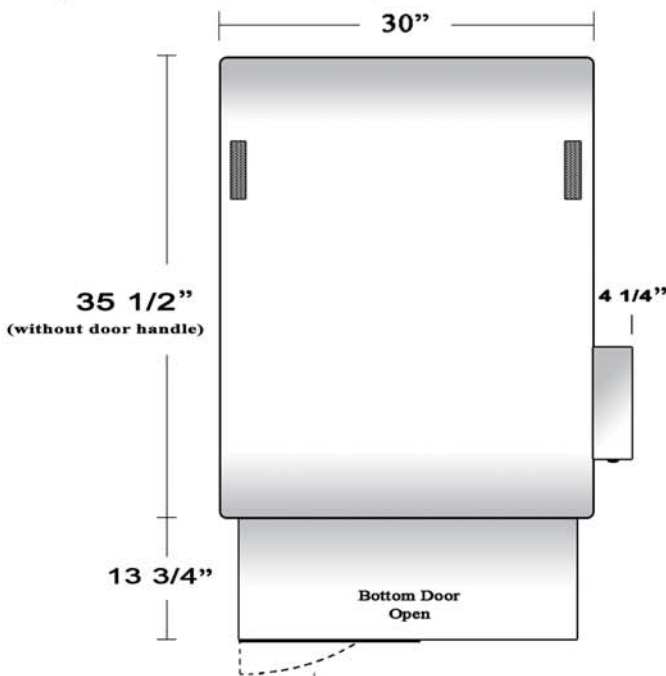
Exhaust: Two – 3/4" X 5 1/4" Vents.

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.



Intertek
5006430
CONFORMS TO ANSI STD Z83.11; NSF STD 4
CERTIFIED TO CSA STD 1.8

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