

ACE-BP

Thermostat Control
Charcoal Smoker



US Patent No. 6,810,792
US Patent No. D534,755
US Patent No. 8,833,360
&
Patents Pending

Sliding Racks: (3) 26 1/2" x 26 1/2"
Cooking Surface: 14.63 Sq Ft

**OLE HICKORY
PITS™**

WOOD BURNING BARBECUE PITS



Made In The USA

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ACE

Charcoal Smoker



Operating Instructions

CAUTION: For Outdoor Use Only!!

1. Slide firebasket out from smoker and place on non-combustable surface. Fill basket with unlit charcoal and dig out one end as shown.



2. Lite approximately 12-15 briquettes (an upside down chimney works well) pour into space, then slide basket back into firebox and latch securely.



3. Set thermostat to 225° F or desired temp between 200° - 300° F.



4. Allow preheat time of approximately 1 hour. When thermometer indicates desired temperature (we recommend 225° F), place food onto shelves.

**Initial charcoal loading will heat for up to 5-6 hrs. If product is going to take longer than 5.5-6hrs. to cook, after the initial 5-6 hours, add more unlit charcoal to the firebasket. Refill is good for an additional 5-6 hours as pit is already preheated.*

Model ACE-BP

Cooking Capacity Chart

Rack Size: (3) 26.5" X 26.5"

Cooking Surface: 14.63 Sq. Ft.

(All item counts are estimated)

Item	Est. Capacity
St. Louis Style Ribs (3-lbs & down)	18
Butts (10-lb each)	18
Whole Chicken (3.25-lb each)	36
½ Chicken (1.6-lb each)	72
Turkey (14-lb each)	4
Brisket (12-lb each)	9

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.

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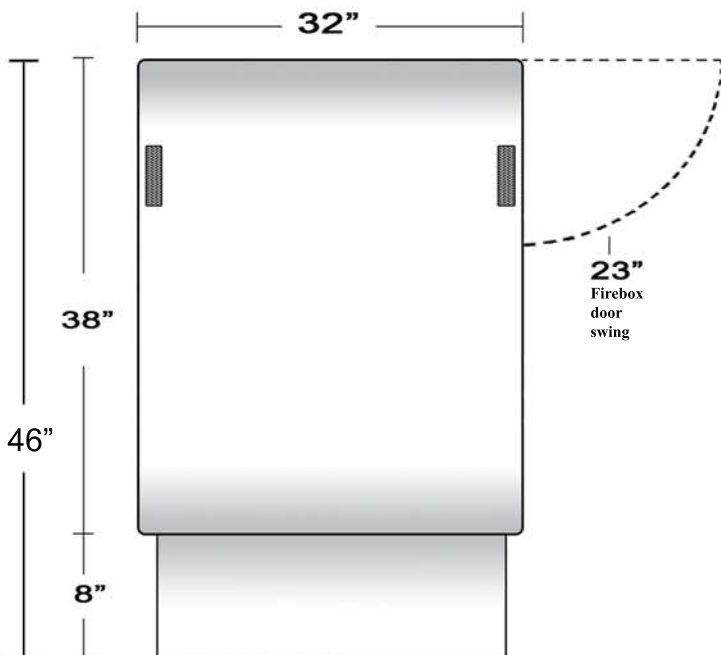


58 1/2"

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Sliding Racks



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.

Fuel: Charcoal briquettes with wood chunks or wood chips.

Firebox: Basket for charcoal with wood. Door equipped with adjustable draft intake manifold apertures.

Exhaust: Two - 3/4" X 5 1/4" Vents. Equipped with adjustable manifold control dampers.

Sliding Racks: 3 Racks, 26 1/2" X 26 1/2", 14.63 Sq. Ft. total cooking surface, Nickel-Chrome. Removable for easy cleaning. Extra racks available.

Temperature range: Thermostat control range 100 degrees F. to 275 degrees F.

Dial Thermometer: 2 1/2" diameter.

Casters: Four heavy duty, NSF approved.

Combustion Blower: One (1), CFM: 12 free air at 60hz, Volts: 115, HZ: 50/60, HP: 1/250

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

Weight: 525 lbs (uncrated)

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

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