

# ACE-JW

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) 20 1/2" x 26 1/2"  
Cooking Surface: 11.3 Sq Ft

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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-JW

## Cooking Capacity Chart

Rack Size: (3) 20.5" X 26.5"      Cooking Surface: 11.3 Sq. Ft.  
(All item counts are estimated)

Item	Est. Capacity
St. Louis Style Ribs (3-lbs & down)	18
Butts (10-lb each)	8
Whole Chicken (3.25-lb each)	18
½ Chicken (1.6-lb each)	60
Turkey (14-lb each)	2
Brisket (12-lb each)	4

## 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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## Thermostat Control Charcoal Smoker



Sliding Racks



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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.

**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 Shelves:** 3 Racks, 20 1/2" X 26 1/2", 11.3 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.

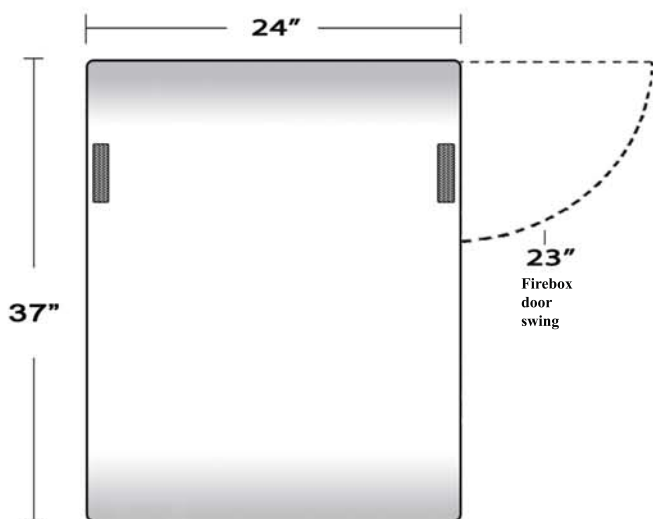
**Casters:** Four heavy duty, NSF approved.

**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:** 450 lbs (uncrated)

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



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