

# ACE-MM

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

Cooking Surface: 19.51 Sq. Ft.

**OLE HICKORY  
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WOOD BURNING BARBECUE PITS



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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-MM

## 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-lb each)                  | 24            |
| Whole Chicken (3.25-lb each)        | 48            |
| ½ Chicken (1.6-lb each)             | 96            |
| Turkey (14-lb each)                 | 8             |
| Brisket (12-lb 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.*

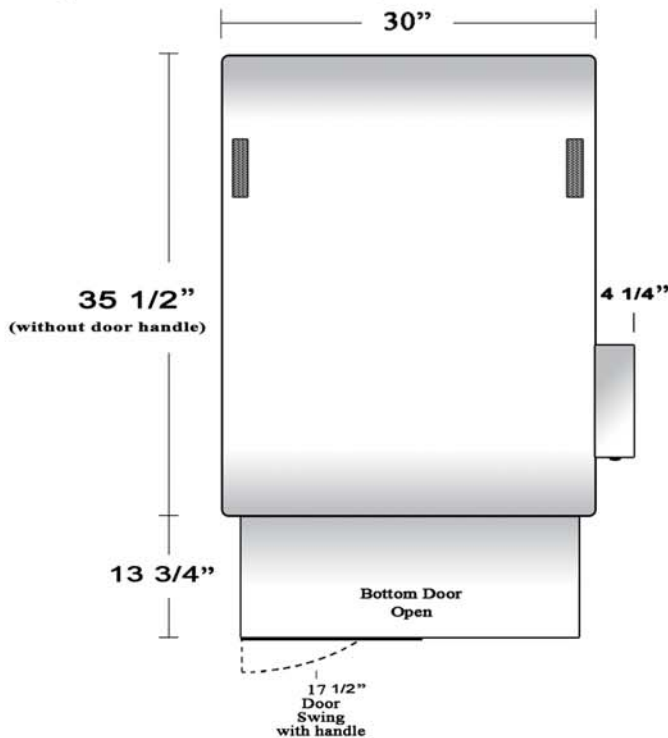
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### Sliding Racks



**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:** 4 Racks, 26 1/2" X 26 1/2", 19.51 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:** 600 lbs (uncrated)

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

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