

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.