## MODEL ELL-ED



Revolving Racks: (18) 12" x 48"

Cooking Surface: 72 Sq. Ft.

## OLE HICKORY PITS<sup>TM</sup>

**WOOD BURNING BARBECUE PITS** 



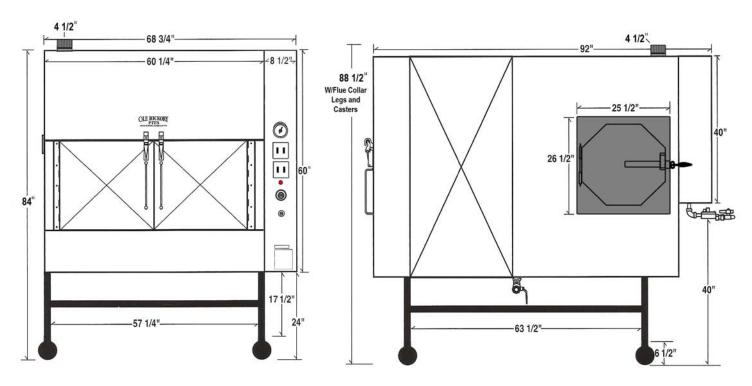
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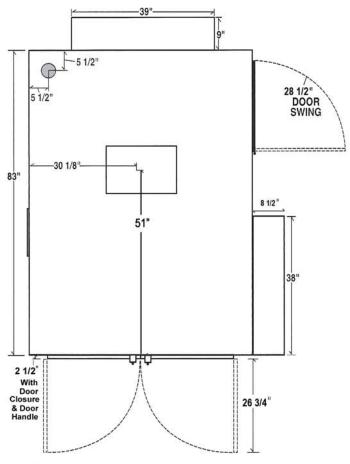
333 North Main Street ~ Cape Girardeau, MO ~ 63701

Email: main@olehickorypits.com

www.olehickorypits.com

## MODEL EL-ED





Intertek

CONFORMS TO A NSI STD 283.11; NSF STD 4 CERTIFIED TO CSA STD 1.8 **Construction:** Heavy duty 12 gauge steel interior side walls (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel exterior, mineral wool insulation – rated 1200 degrees F. (contains no asbestos or fiberglass)

**Electrical:** 110 volts, 60 HZ, single phase, 15 amp – AVOID NON-GROUNDED EXTENSION CORDS.

**Gas Burner:** One (1) 65,000 BTU burner with electronic ignition. Available for LPG (Propane) or natural gas.

**Firebox:** Two (2) regular fireplace size logs will last for up to 6 hours of cooking. Air over firebox circulation.

Temperature range: Thermostat control range 100 degrees F. to 325 degrees F.

Upper Limit Control Switch: Extra safety feature (sat at 350 degrees F).

Dial Thermometer: 2 1/2" diameter.

Heavy Duty Foot Switch: Rotisserie advance.

Casters: Four (4) Heavy duty, ETL approved.

Convecture TM System: Two (2) 1/4 HP motor with 10" fan blade provides a

mix of both heat and smoke for product consistency.

Flue: 4" Diameter.

Grease Drain: 2" Pipe with 2" Ball Valve.

Weight: 2600 lbs, uncrated.

**Rotisserie:** 18 Racks, 12" X 48", 72 Sq. Ft. total cooking surface. Nickel-chrome (stainless available at extra cost) removable for easy cleaning.

**Rotisserie Drive:** Heavy duty 1/4 HP motor – long lasting chain drive system utilizing gear reduction.

**Optional Equipment:** Cook and Hold, Competition Switch and other options available.