

MODEL EL-EW



*Shown with optional
cook-and-hold feature.

Revolving Racks: (15) 12" x 48"
Cooking Surface: 60 Sq. Ft.



**OLE HICKORY
PITS™**

WOOD BURNING BARBECUE PITS

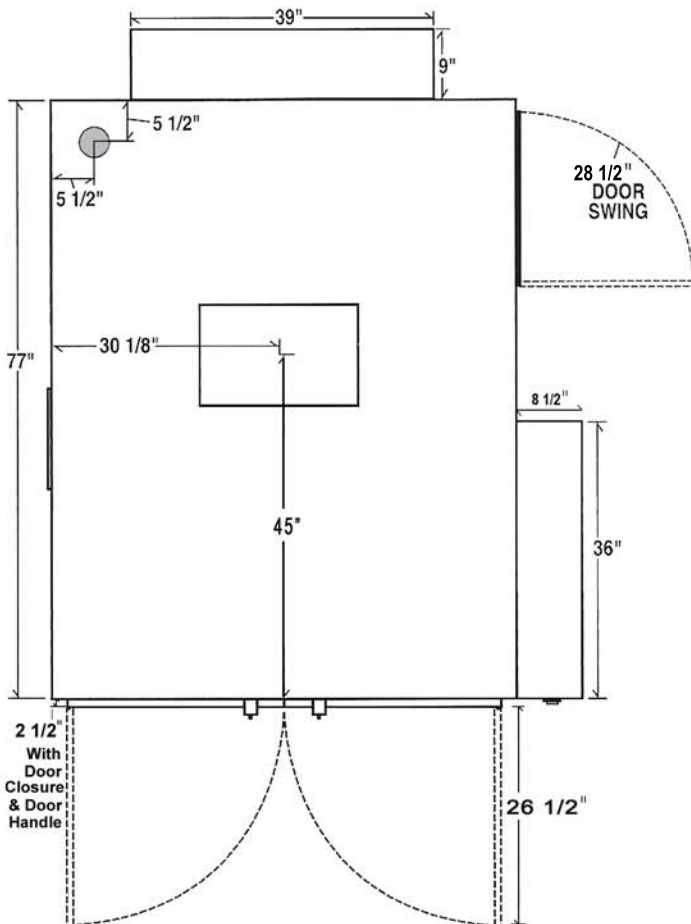
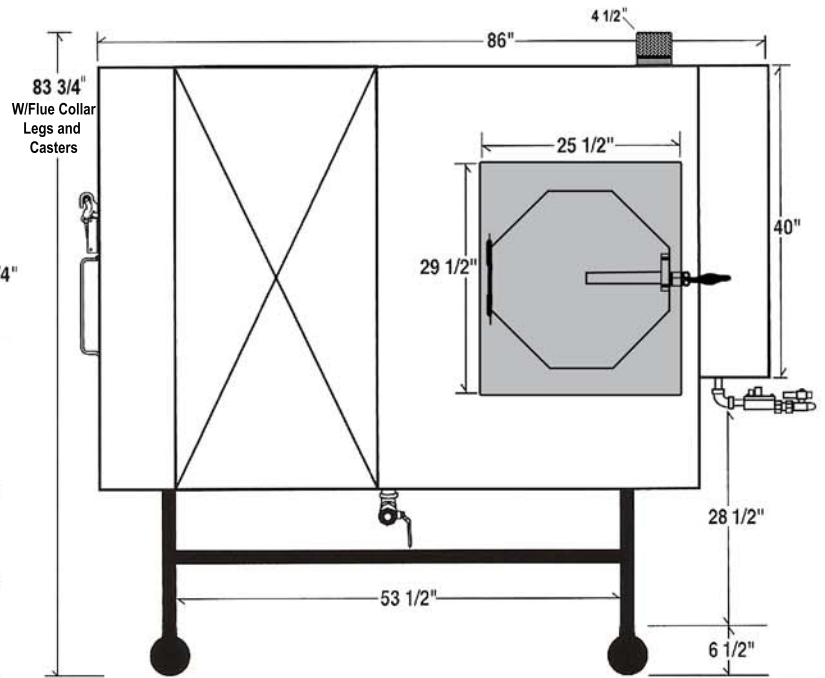
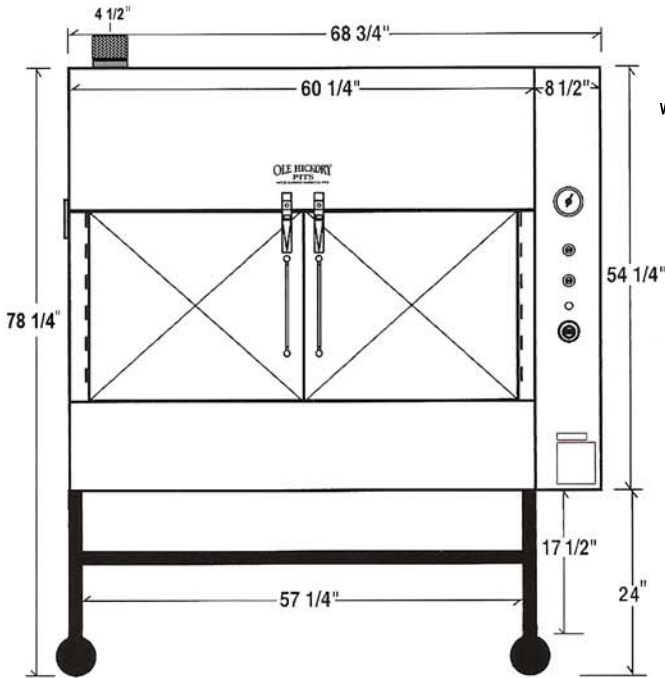
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Construction: Heavy duty 12 gauge steel interior side walls (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel exterior, mineral wool insulation – rated 1200 degrees F. (contains no asbestos or fiberglass)

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™ 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: 2400 lbs, uncrated.

Rotisserie: 15 Racks, 12" X 48", 60 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.



Intertek
5006430
CONFORMS TO ANSI STD Z83.11; NSF STD 4
CERTIFIED TO CSA STD 1.8

Ole Hickory Pits ~ 1-800-223-9667 ~ (573) 334-3377 ~ www.olehickorypits.com