Model EL

Revolving Racks: (15) 12" x 36

Cooking Surface: 45 Sq. Ft.

OLE HICKORY PITS™

WOOD BURNING BARBECUE PITS

Made In The USA

1-800-223-9667

333 North Main Street ~ Cape Girardeau, MO ~ 63701

Email: main@olehickorypits.com

www.olehickorypits.com

Warranty Procedure

IMPORTANT
Please Read

Should there be a mechanical problem with your warrantied unit(s) Monday through Friday, follow the procedure below.

1. Call our Service Manager, Kevin Kessel, at 1-800-223-9667 between the hours of 8:00 am - 5:00 pm, Monday thru Friday CST. Give Kevin your Model and Serial Number of your unit.

2. Explain the problem. Most often the problem can be handled by the Service Manager.

   If the problem requires a service company, OHP Service Manager will contact the service company, ascertain the work needed, issue an authorization number to the service company and contact you with date, time and service work that has been pre-approved.

3. After pre-assigned service has been completed, call the OHP Service Manager to make sure defective parts are returned and all work has been completed.

Should there be a mechanical problem with your warrantied unit(s) during the weekend or any holidays that OLE HICKORY PITS home office is not opened, follow the procedure below.

1. Call our office at 1-800-223-9667 and leave message containing Name, Address, Business Name, Model, Serial # and mechanical problem. Also leave the name and phone number of the pre-approved service company you will be using.

2. Contact your pre-approved service company.

3. Contact OLE HICKORY PITS, during the next regular business day that the required work has been completed and defective parts have been returned.

Failure to follow the above may result in warranty claim being denied.

* Also read and follow the LIMITED WARRANTY Page in this manual.

OLE HICKORY PITS

333 North Main Street
Cape Girardeau, MO 63701

Owner's Manual for Model EL

Installation & Operating Instructions

Notice: **These instructions should be affixed to the unit or adjacent to your Ole Hickory Pit**

Please retain this manual for future reference

Notice: **Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1992, including**

1. **The unit and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of one half psig.**
2. **The unit must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than one half psig.**

Notice: **This unit must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.**

FOR YOUR SAFETY

Keep the unit free of combustible material. Allow 18" clear space around access panels.

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances.

If you smell gas:

1) Open Windows
2) Don't Touch Electrical Switches
3) Extinguish Any Open Flame
4) Immediately Call Your Gas Supplier

Electrical Instructions: This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. ***DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.***

Warning - Exterior Surfaces May Be Hot

WARNING: This unit must be properly vented and used in an area where there is sufficient dilution air to prevent concentration of CO from occurring.

Do Not Obstruct The Flow of Combustion and Ventilation Air Around Unit
Allow Adequate Clearances For Servicing and Proper Operation.

Model EL

Please Read All Instructions Thoroughly

Installation Instructions:

These instructions were prepared for the guidance of those installing this particular gas and wood burning barbecue pit. While they apply in principle to most installations, they should not be interpreted as meaning the only safe and economical way to install the unit. It may be necessary to deviate from these instructions in some instances in order to comply with local codes in effect in your area. We recommend the installer confer with the proper local municipal officials regarding any specific code regulations. Installation should be performed by a qualified installer.

WARNING; Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

VISUALLY INSPECT THE INSTALLATION LOCATION: An Ole Hickory Pit shall not be installed in any location where facilities for normal air circulation or infiltration are so limited so as to interfere with ready obtainment of all air necessary for proper ventilation and draw.

Ole Hickory Pits must be secured for stationary installation on a level; impervious floor (concrete or comparable). Floor has to support 2100 to 2600 pounds at all times. The unit is suitable for installation on a combustible floor.

'NOTICE: If your Ole Hickory Pit is to be installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick-disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions." Adequate means has been provided to limit the movement of the unit without depending on the connector and the quick disconnect device or its associated piping to limit oven movement. PLEASE LOCK CASTERS ONCE UNIT IS IN PLACE.

A manual shutoff valve MUST be supplied in the gas line between the unit and the meter in an easily accessible location. A regulator is required to maintain correct gas pressure to burner. Please include a drip leg or sediment trap in the gas supply line.

INSPECTION AND PREPARATION OF UNIT. Visually inspect the Ole Hickory Pit by removing the service access panels and ensure that motors and burner have not been loosened during shipment of unit. Replace the service panels after inspection. The racks in the cooking chamber should be properly set in position.

Before proceeding with installation, read all instructions carefully and make sure all switches are set to the "OFF" position.

SAFETY TIPS

Please Read & Follow All Safety Instructions!

1. **The area surrounding the Ole Hickory Pit MUST be kept clear of combustible materials. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

2. **Ventilating air MUST NOT be obstructed from reaching the pit. Adequate makeup air and ventilation are required to keep motors cool and allow proper operation of the burner.**

3. **At time of installation, the unit must be electrically grounded in accordance with local codes. In the absence of local codes, please refer to the National Electrical Code, ANSI/NFPA 70-1996.**

4. **The service access panels should be properly installed and maintained in place during operation of the unit. Should servicing be required, make sure the gas supply to the unit is turned off and that the unit is unplugged before removing service panels.**

5. **NO ADJUSTMENTS TO THE POWER BURNER SHOULD BE MADE BY USER. If the burner does not appear to be operating properly, turn gas supply off and contact Ole Hickory Pits or a qualified serviceman for repairs.**

6. **Service work performed by unqualified personnel may void the warranty. Please do not allow adjustments to be made to the unit that would alter the operation or disable the built in safety features. Such alterations may result in a hazardous condition.**

7. **Flues are required on ALL Ole Hickory Pits. Failure to do so will result in unit malfunction and substandard performance. (See Gas Piping and Venting Instructions page)**

8. **This unit is suitable for installation on combustible floors.**

9. **Failure to follow recommended cleaning and maintenance procedures may also result in hazardous conditions and void equipment warranty.**

10. **Please note on Fire Box: "Warning-Hot Surface Do Not Touch"**

11. **Please instruct all persons using this equipment on the proper use and maintenance.**

12. **Please maintain a minimum safety clearance from surrounding materials as follows:**

	Combustible Construction	*Noncombustible construction*
Back: *	***18"***	***18"***
Right Side: *	***18"***	***18"***
Left Side:	***2"***	***2"***
Bottom:	***6"***	***6"***

***Indicates clearance needed for servicing and maintenance of smoker.**

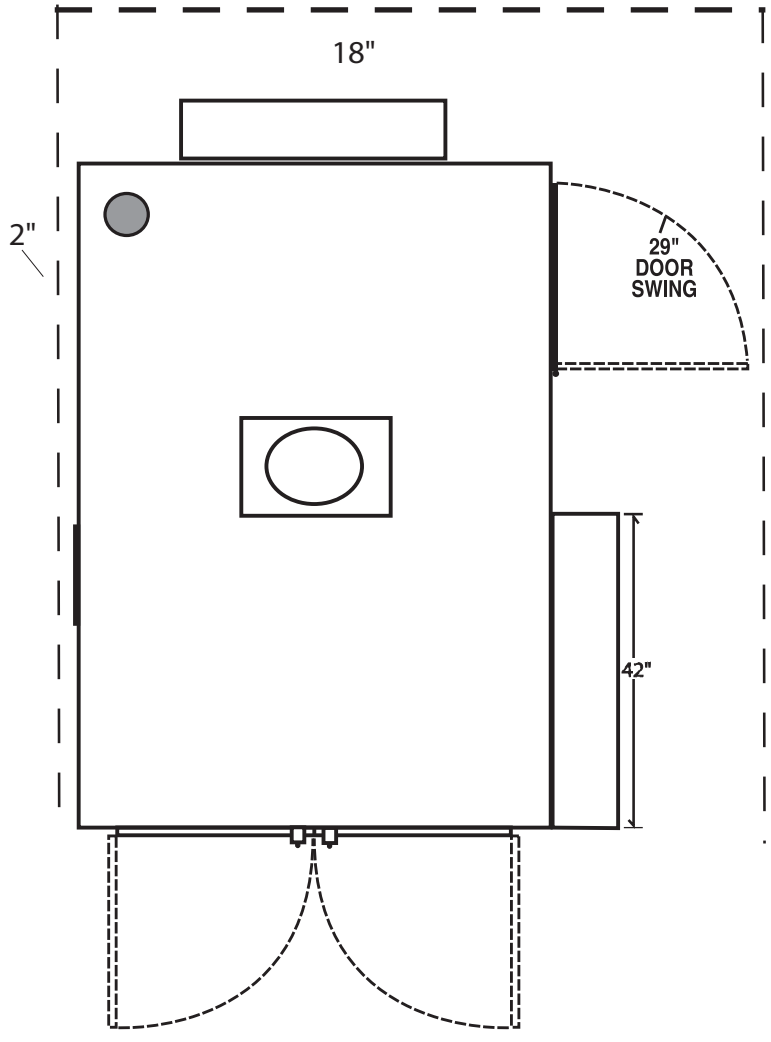
Models ELES, ELEC, EL, ELIB, EL-EW, & EL-ED-X Clearance

Showing Clearance, Page 4 of Owners Manual, Titled Safety Tips:

#12. Please maintain a MINIMUM safety or mechanical clearance from surrounding materials as follows:

Combustible Construction:	Back	18"
	Right Side:	18"
	Left Side:	2"
Noncombustible Construction:	Back:	18"
	Right Side:	18"
	Left Side:	2"

Any Installation that does not allow for the proper MINIMUM Safety or Mechanical Clearance,(shown Above & Below), as per ETL, may be considered a Non-Approved Installation by Ole Hickory Pits. A Non-Approved Installation may void your warranty.



Operating Instructions

1. **Preheat the Ole Hickory Pit to desired temperature by turning on all switches found on the control panel. Recommended cooking temperature is 225 degrees F. and CANNOT exceed 350 degrees F.**

   Warning: ***Unit is equipped with an upper limit switch that will shut down all operations until the reset button, located under the service panel, is manually reset.*** **Disconnect Power Before Removing Panel.**

2. **During the heating process, prepare the product to be cooked.**

3. **Begin loading the unit on the bottom racks first and evenly distribute the weight of the product on all racks. DO NOT allow any of the product to hang over the front or back edges or the racks. This may cause racks to tip and jam the rotisserie. If the product is too large for the bottom rack, remove the top rack and load the product on the bottom rack.**

4. **To advance the racks with the cooking chamber doors open, depress the Rotisserie Foot Advance until the racks are advanced to the next position.**

5. **After, loading, allow the rotisserie to complete two revolutions to check for Adequate clearance of the product to the walls of the cooking chamber and racks. Reposition product if necessary.**

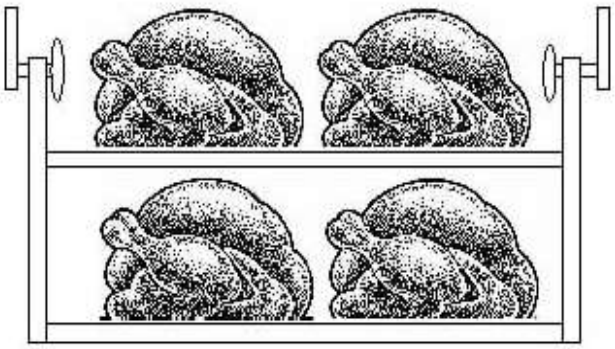
6. **Wood used should be 4" to 10" in diameter and 16" to 24" in length. DO NOT ALLOW ASHES OR LOGS TO OBSTRUCT THE BURNER TUBE OPENING. It is recommended to use no more than 2 or 3 sticks of wood for a complete cooking cycle. Excessive amounts of wood usage will overheat the cooking chamber and may trip the Upper Limit Switch.**

7. **When checking the meat, upon opening of the cooking chamber doors, the burner, and convection systems are disabled. When the doors are closed, all systems are re-activated.**

8. **IN CASE OF POWER FAILURE: Turn off gas supply to unit. To prevent product spoilage if cooking, the inside temperature of the unit can be maintained by manually keeping wood in the firebox.**

9. **Contact factory, the factory representative or a local service company to perform maintenance and repairs.**

ROTISSERIE



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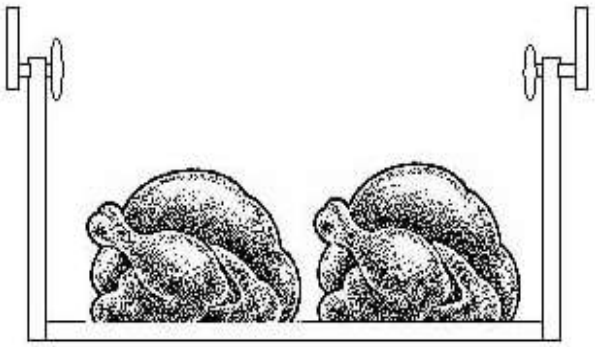

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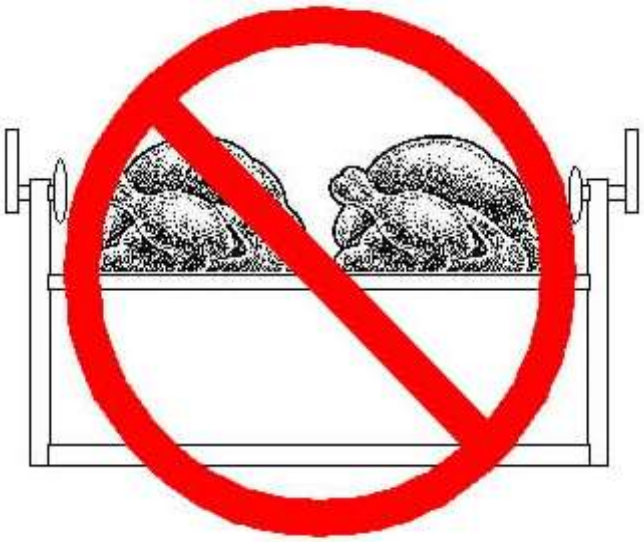


NO

To Avoid "Dumping" Racks, Load the Racks Vertically as well as Horizontally. NEVER put heavy product on the top rack with empty or lightly loaded bottom rack.

Gas Piping and Venting Instructions

Gas Requirements

Flexible hose must be used for the installation of all Ole Hickory Pits. A manual shut-off valve MUST be supplied in the gas line between the unit and the meter in an easily accessible location. A low-pressure regulator is required to maintain correct gas pressure to the burner. Please include a drip leg or sediment trap in the gas supply line. Installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.41-1987, and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41-1978, and Addenda Z21.41a-1981 and Z21.41b-1983. Once unit is installed, PLEASE BE SURE TO LOCK CASTERS IN PLACE to prevent movement of the unit. Casters may be removed for stationary installation.

Natural Gas:	**minimum supply pressure is 4.5 "W.C."**
	maximum supply pressure is 10.5 "W.C."
L.P. Gas:	**minimum supply pressure is 11.0 "W.C."**
	maximum supply pressure is 13.0 "W.C."

All piping must comply with local codes and ordinances or the National Fuel Gas Code ANSI 23.1-1984 and NFPA No. 54.

A union shall be installed in the gas line adjacent to and upstream from the control manifold and downstream from the manual main shutoff valve.

A 1/8" N.P.T. plugged tapping accessible for test gauge connection shall be installed immediately upstream of the gas supply connection for the purpose of determining the gas supply pressure to the burner.

The unit and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of one half psig.

The unit must be isolated from the gas supply piping system by closing its in piping system individual manual shutoff valve during any pressure testing of the gas supply at test pressures equal to or less than one half psig.

Venting

Flues are required to extend 3 feet above the highest point where they pass through the roof and at least 2 feet higher than any portion of a building within 10 feet. Flues should be installed in an upward direction. Care should be given to avoid right angle, elbow turns and the like that may restrict proper ventilation. A rain cap must be utilized on a flue exhaust. A 4 foot flue extension is required for all units used outdoors. Your flue extension rests inside the flue collar.

Electrical Specifications

Specifications:

120 Volts, 60 HZ, 1 Phase
AVOID NON-GROUNDED EXTENSION CORDS
15 amp Wiring

Instructions:

1. **Electrical receptacles must be wired in accordance with local codes and supplied by a qualified electrician.**

2. **All switches should be in the "OFF" position prior to power cord plug insertion into receptacle.**

Equipment:

1. **One standard 1/4 horse motor drives the gear reducer (96 tooth sprocket) for rotisserie operation.**

2. **One 1/4 horse 1,625 RPM motor for convection fan.**

3. **Gas burner is equipped with an electrical igniter system. (See complete burner instructions)**

Caution:

Burner electrical system is wired through an upper limit switch, which is preset at 350 degrees F. If the temperature inside the cooking chamber exceeds 350 degrees F., the upper limit switch will not allow the burner to fire again until the upper limit button, located under the service access panel, is manually reset. THE THERMOSTAT IS NOT DESIGNED TO REDUCE TEMPERATURE IF FIRE GETS TOO HOT FROM EXCESSIVE WOOD USAGE.

General Specifications

Dimensions:

Over-all Depth:	**7' 1-1/2"**
Width:	**4' 9"**
Height:	**6' 7"**
Weight:	**1800 pounds**

Materials:

Basic Frame:	**12 gauge steel, welded to 1-1/2" tubular steel 3/16" thick square steel legs**
Front:	**22 gauge stainless steel, type 304 # 4 finish**
Sides, Top & Front:	**22 gauge stainless steel**
Firebox Door:	**1/4" steel plate, 19" h, 19"w**

Rack Levels:

Chrome wire (Stainless steel available at extra charge)
(15) each rack is 36" x 12"
Total Cooking Surface Area: 45 Sq. Ft.

Insulation:

Mineral Wool Rated to 1500 degrees F.
(Contains NO Asbestos)

Top	**1-1/2" thick**
Back& Sides	**1" thick**
Front & Doors	**1-1/2" thick**

Rotisserie:

Chain driven from 1/4 horse motor and reduction gear.

Maintenance & Cleaning

BEFORE PERFORMING ANY MAINTENANCE OR CLEANING MAKE SURE UNIT IS DISCONNECTED FROM POWER SUPPLY AND GAS IS TURNED OFF !

REFER SERVICING TO QUALIFIED PERSONNEL

1. **a: Remove ashes and coals from firebox after each cooking. Ashes should be placed in a non-combustible container and placed away from all combustible material. Make sure there are no obstructions in the burner tube. USE EXTREME CAUTION WHEN CLEANING THE BURNER TUBE TO NOT DAMAGE THE ELECTRODES OR OTHER PARTS INSIDE THE BURNER TUBE.**

   b: Creosote-Formation and Need for Removal
   When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool chimney flue of a slow-burning fire. As a result, creosote residue accumulates on the flue lining. When ignored, this creosote makes an extremely hot fire. The chimney connector and chimney should be inspected at least twice monthly to determine if a creosote buildup has occurred. If creosote has accumulated, it should be removed to reduce the risk of a chimney fire.

2. **Grease should be drained from the unit DAILY. Please dispose of grease in approved disposal container. *Caution:* Grease may be Hot !**

3. **Remove and clean cooking racks. To remove racks lift up on the right side of rack and slide as far left as possible. Pull rack forward until it is free of pivot arm. Lift off left side of rack and remove from unit.**

4. **Clean convection fan blades at least once a month.**

5. **Thoroughly clean complete interior and racks with a food service non-flammable degreaser. Rinse with water and drain through drain valve on unit. Dispose of waste properly. Make sure the drain is closed after cleaning.**

6. **Bi-weekly greasing of the bearings is necessary for proper operation of the unit. Rotisserie shaft bearings are easily accessible and can be greased with a hand grease gun.**

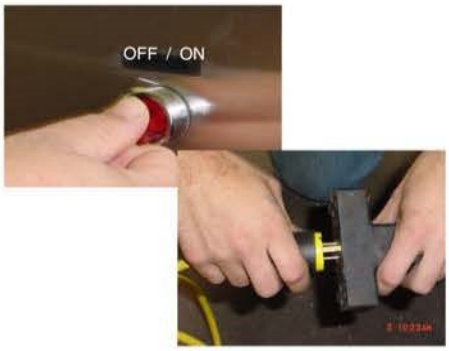
7. **Remove service access panels and inspect burner for accumulation of creosote or ashes. Clean if needed. Check sprocket for broken or worn teeth. Check alignment of sprockets. Replace service access panels when complete.**

8. **Check gasket material around cooking chamber doors and firebox for damage. Replace if needed.**

MONTHLY Procedure for Proper Cleaning of Convection Fan(s) for End Loading Units:

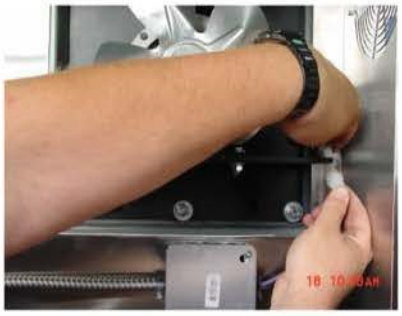
EL, ELEX, ELES, ELVS, ELIB, EL-EW, EL-ED, EL-ED/X, ELEC, SSJ, SSJ-AE, SSO, SSI, SRO, VS3, VS4, SDL, SDLX

DISCONNECT FROM POWER SUPPLY BEFORE ATTEMPTING MAINTENANCE



Step 1 - **Turn Off & Unplug Unit Before You Start.**

Step 2 - **Remove Service Panel Located at the Back of the Unit.**



Step 3 - **Unplug the Quick Disconnect.**

Step 4 - **Loosen Nuts from the Convection Fan Motor Mount(s).**

Step 5 - **Remove Nuts, Lock Washers & Washers.**

Step 6 - **Place a Firm Hold on the Motor Mount & Motor...**

Step 7 - **Slowly Remove the Convection Fan Assembly(s).**

Step 8. - **Clean Fan Assembly(s) Completely. Check Set Screws and Inspect Blades for Signs of Imbalance or Irregularities. You are now ready to reassemble.**

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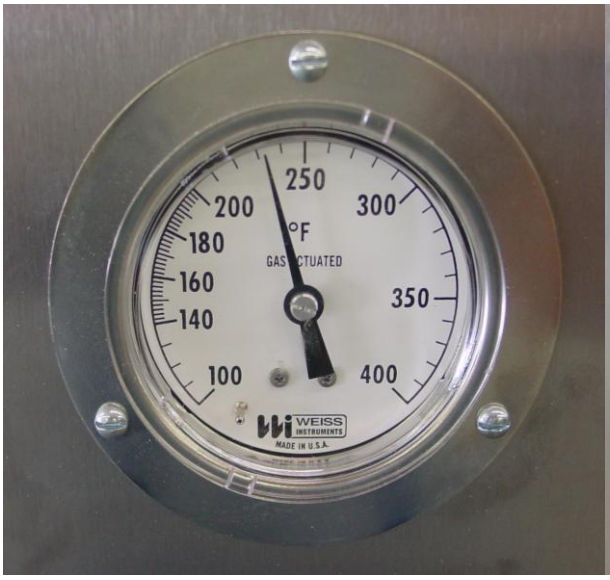
How To Calibrate The Thermostat

After the smoker has heated for about an hour, if the Thermometer & Thermostat <u>DO NOT</u> agree…
Follow This Procedure:



Thermometer

Thermostat

After removing knob, locate the screw inside the shaft.

If the thermometer reads lower than the thermostat, turn slotted screw <u>counter</u> clockwise, no more than 1/8 turn at a time.

If the thermometer reads higher than the thermostat, turn the slotted screw <u>clockwise</u>, no more than 1/8 turn at a time.

Limited Warranty

Ole Hickory Pits warrants its product and components to be free from defects due to faulty workmanship or defective materials at time of shipment and under normal use and service for twelve (12) months from the date of delivery. This LIMITED WARRANTY does not extend or apply to Ole Hickory Pits, or any component thereof, which has been misused, neglected, improperly installed or otherwise abused. IT IS THE CUSTOMER'S RESPONSIBILITY TO MAINTAIN ADEQUATE MAKE UP AIR. FAILURE TO DO SO CAN RESULT IN A HAZARDOUS SITUATION AS WELL AS VOIDING THE WARRANTY. Equipment which is defective in material or workmanship and which is removed within the specific time period will be repaired or replaced as follows:

_____ (1) All service work to be performed is to be pre-approved by Ole Hickory Pits PRIOR to the service call.

_____ (2) Only ORIGINAL equipment parts should be used in the repair of the unit. Other parts used as replacement parts will void warranty.

_____ (3) Controls, motors, or other components which are so repaired or replaced will carry this LIMITED WARRANTY equal to the unexpired portion of the original product LIMITED WARRANTY.

_____ (4) Ole Hickory Pits is NOT responsible for any labor beyond the PRE-APPROVED limit. Overtime rates and excessive labor will be the responsibility of the customer.

_____ (5) Upon return of malfunctioning product, if inspection by Ole Hickory Pits does not disclose any defect covered by this LIMITED WARRANTY, the product will be repaired or replaced at the expense of the customer and Ole Hickory Pits regular charges will apply.

_____ (6) Replacement parts covered under warranty will be shipped from our factory, located in Cape Girardeau, MO, by REGULAR ground service at no cost to the customer. Any request for overnight shipping to the customer's location will be billed to the CUSTOMER in the amount of the additional charges to comply with the customer's special request.

_____ (7) All parts replaced under this LIMITED WARRANTY must be returned to Ole Hickory Pits within 30 days of service work or Ole Hickory Pits reserves the right to deny warranty coverage.

THE FOREGOING STATES THE SOLE AND EXCLUSIVE REMEDY FOR ANY BREACH OF WARRANTY OR FOR ANY OTHER CLAIM BASED ON ANY DEFECT IN, OR NON-PERFORMANCE OF, THE PRODUCTS, WHETHER IN CONTACT, WARRANTY OR NEGLIGENCE. NO OTHER WARRANTY, WHETHER EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, SHALL EXIST IN CONNECTION WITH THE SALE OR USE OF SUCH PRODUCTS AND IN NO EVENT WILL OLE HICKORY PITS BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF FUTURE NATURE. Ole Hickory Pits neither assumes nor authorizes any person to assume for Ole Hickory Pits any other liability or obligation in connection with the sale of these products. Customer Signature: _____ Date: _____

Your signature constitutes understanding and acceptance of the above terms of the Warranty Agreement.

IMPORTANT
READ CAREFULLY

POSITIVE AIR FLOW through the air shutter on the burner MUST be maintained for safe and proper operation of the unit(s).

Burner air flow may be affected by one or a combination of the following.

1. Improper flue installation.
2. Inadequate makeup air for hood systems or exhaust fans.
3. Competing hood systems or ventilation in the building.
4. Extreme drafts or inadequate clearance.

If there are questions, consult your owners manual or call 1-800-223-9667 for support.

BURNER INSTRUCTIONS

ALLOW A FIVE (5) MINUTE COMPLETE SHUTOFF PERIOD BEFORE APPLIANCE IS RE-LIGHTED.

Initial Start of Burner:

1. Remove service access panel.
2. Check burner for proper connection to gas lines.
3. Turn gas supply to burner on.
4. Depress the gas valve control knob on the combination gas valve and turn to on position.
5. Replace service access panel.
6. Turn on burner switch located on front control panel.
7. Set thermostat to desired temperature.

To Put Burner Out of Operation for an Extended Period:

1. Set all switches located on front of unit to “OFF” position.
2. Unplug unit from electrical source.
3. Turn gas supply off.
4. Depress the gas valve control knob on the combination gas valve and turn to off position.
5. Replace service access panel.

SMOKE EVACUATOR
(Push Button)

(Optional Equipment)

PURPOSE

The purpose of the Smoke Evacuator System is to remove smoke from the front-loading area of the unit once the doors are opened and prevent excess smoke from escaping into the kitchen or food processing area. This enables the operator to work unobstructed by interference from escaping smoke and heat. The smoke will be drawn from the inside of the unit as opposed to an externally mounted hood system.

OPERATION

The procedure for operating the Smoke Evacuator System is quite simple. First, activate the smoke evacuator by pressing in on the Black "ON" button and continue to hold for 5 seconds. Second, while holding the Black "ON" button in for 5 seconds, grasp door handle to cooking chamber. After the initial 5 seconds, slowly open the cooking chamber door; operator may now release push button. The smoke evacuator will remain on while the cooking chamber door is open. The smoke evacuator will automatically turn off when the operator closes the door to the cooking chamber and the unit will return to normal operating.

COMPONENTS

The Evacuator System is made up of four (4) basic components: (1) the switch, (2) the Evacuator (power damper), (3) the 10" diameter duct and (4) the ventilator fan. Items (1) and (2) are sold by Ole Hickory Pits as optional equipment. Items (3) and (4) are purchased by you and are of your installation responsibility. **ADEQUATE MAKEUP AIR IS REQUIRED FOR SAFE OPERATION. Consult manual for more information. It is your responsibility to maintain essential combustion air at all times during operation of the unit.**

INSTALLATION

Attach the 10" diameter duct to the 10" diameter duct collar located on the top of the Evacuator. Check with your local inspector to make sure the duct complies with local codes. The duct will go through your roof and will attach to the ventilator fan above the roof. The ventilator fan can then be wired into your units relay system, thus allowing your switch to activate the Evacuator and the ventilator fan at the same time. As always, use a qualified local contractor for your installation.

AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant:	Ole Hickory Pits	**Manufacturer:**	David B. Knight & Associates, Inc, DBA Ole Hickory Pits
Address:	333 North Main St Cape Girardeau, MO 63701	**Address:**	4077 Nash Road Cape Girardeau, MO 63701
Country:	USA	**Country:**	USA
Contact:	Mr. David Scherer	**Contact:**	Mr. David Scherer Mr. Kevin Kessel
Phone:	(800) 223-9667	**Phone:**	(573) 334-3377
FAX:	(573) 334-2507	**FAX:**	NA
Email:	NA	**Email:**	kdscherer@olehickorypits.com kevin@olehickorypitss.com

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Arlington Heights

Control Number: *5006430* **Authorized by:** Danielle Lauber
for Dean Davidson, Certification Manager

This document supersedes all previous Authorizations to Mark for the noted Report Number.

Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Gas Food Service Equipment [ANSI Z83.11:2016 Ed.4] Gas Food Service Equipment [CSA 1.8:2016 Ed.4]
Product:	Indoor/Outdoor Gas Bar-Be-Que pits
Models:	EL, EL-ED, EL-ED/X, ELIB, EL-EW, ELEX, ELEC, ELES, ELVS, SDL, SDLX, SSE, SSG, SSI, SSJ, SSJ-AE, SSJ-EW, SSL, SSM, SRO, SSO, SSRD, VS3 and VS4

intertek
Total Quality. Assured.

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This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant:	Ole Hickory Pits	**Manufacturer:**	**David B Knight & Associates, Inc., DBA Ole Hickory Pits**
Address:	333 North Main Cape Girardeau, MO 63701	**Address:**	4077 Nash Road Cape Girardeau, MO 63701
Country:	USA	**Country:**	USA
Contact:	Mr. David Scherer	**Contact:**	Mr. David Scherer Kevin Kessel
Phone:	(573) 334-3377	**Phone:**	(573) 334-3377
FAX:	(573) 334-6512	**FAX:**	NA
Email:	dscherer@olehickorypits.com	**Email:**	dscherer@olehickorypits.com kevin@olehickorypitss.com

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Chicago, IL

Control Number: 5006430 **Authorized by:**

for Dean Davidson, Certification Manager

ETL SANITATION LISTED
Intertek

This document supersedes all previous Authorizations to Mark for the noted Report Number.

Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Commercial Cooking, Rethermalization, And Powered Hot Food Holding And Transportation Equipment [NSF 4:2016]
Product:	Indoor/ Outdoor Gas Bar-Be-Que Pits
Models:	EL, EL-ED, EL-ED/X, ELIB, EL-EW, ELEX, ELEC, ELES, ELVS, SDL, SDLX, SSE, SSG, SSI, SSJ, SSJ-AE, SSJ-EW, SSL, SSM, SRO, SSO, SSRD, VS3 and VS4.

J) Minimum lettering height of 0.10 inch with a minimum vertical spacing between lines of 0.066 inch:

Minimum clearance from combustible construction minimum 2 inches from sides and back. Minimum 6” from floor.

K) Instructions for lighting and shutdown the appliance. Lighting instructions specify a 5-minute complete shutoff period before the appliance is re-lighted.

L) "This equipment is to be installed to comply with the applicable Federal, state or local plumbing codes having jurisdiction." and Cet équipement doit être installé pour se conformer aux codes de plomberie applicable fédérale , provinciales ou locales ayant compétence"

M) The word "NOTICE" and "Avis" in letters having a minimum lettering height of .36 inches. The remainder of the marking has a minimum lettering height of 0.180 inch with a minimum vertical spacing between lines of 0.069 inch, the lettering is in black, on a yellow background, where visible after installation:

"NOTICE: When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device complying with either ANSI Z21.41 or CANI-69. It must also be installed with a restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions." And “AVIS: Les appareils sur roulettes doivent être pourvus des roulettes fournies, d’un tuyau de raccordement conforme à la norme ANSI Z21.69 ou CAN/CGA 6.16 et d’une raccord à débrancement rapide satisfaisant les exigencies de la norme ANSI Z21.41 ou CAN1-6.9. lls doivent aussi être minis d’un dispositif de retenue pour empêcher toute transmission de tension au tuyau de raccordement confromément aux instructions du fabricant.” Provided only on units shipped with casters.

N) "Warning" followed by "Electrical Grounding Instructions" followed by "This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug." And “Cet appareil est pourva d’une fiche à trios broches dont une mise à la terre assurant une protection contre les chocs électriques. La prise dans laquelle elle est branchée doit être correctement mise à la terre. Ne pas couper ni enlever la broche de mise à la terre de la fiche.” Provided only on units, which are cord connected to the supply source.

O) Wiring Diagram provided on the unit, where accessible during servicing of electrical components. Provided only on units with electrical components.

P) Instructions for lubrication of the fan motor, or a statement that the bearings are permanently lubricated, located on the fan housing

The minimum dimension for all letters of the word Caution or similar words conveying a warning are 3/32 inch (2.4 mm) high. "WARNING" and "Attention" in contrasting color from background.

Q) "EVAC Off/On" by EVAC motor switch when EVAC motors are used.

R) "CAUTION, Use Only Dry Seasoned Wood!" and “Attention N’utiliser que du bois sec” marked on fire box door.

S) "Suitable for outdoor use" and "Convient pour une utilisation en extérieur"

4.0 Critical Components						
Photo #	Item no.[1]	Name and location[2]	Manufacturer/ trademark[3]	Material type / model[4]	Technical data and Acceptance[5]	Mark(s) of conformity [6]
2	1	Food Rack, HFZ, FC	Various	Nickel Chrome plated steel	NSF/ANSI 51 - Section 6.1.1 ASTM B456-95	NR
2	2	Rack Support, HFZ, NFC	Various steel with US Coatings Paint	Steel painted black with HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			Various steel with PPG Industries Powder Coating	Steel painted black with Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF
2	3	Interior Top, HFZ, NFC	Various steel with US Coatings Paint	Steel painted black with HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			Various steel with PPG Industries Powder Coating	Steel painted black with Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF
2	4	Upper Interior Sides (Above lowest rack), HFZ, NFC	Various steel with US Coatings Paint	Steel painted black with HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			Various steel with PPG Industries Powder Coating	Steel painted black with Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF
2	5	Door Interior, SZ	Various	Stainless steel type 200 series Stainless steel type 300 series Stainless steel type 400 series	NSF/ANSI 51- Section 4.2.1.1	NR
2	6	Interior Bottom, SZ	Various steel with US Coatings Paint	Steel painted black with HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			Various steel with PPG Industries Powder Coating	Steel painted black with Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF

4.0 Critical Components						
Photo #	Item no.[1]	Name and location[2]	Manufacturer/ trademark[3]	Material type / model[4]	Technical data and Acceptance[5]	Mark(s) of conformity [6]
2	7	Interior Side (Below lowest rack), SZ	Various steel with US Coatings Paint	Steel, painted black with HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			Various steel with PPG Industries Powder Coating	Steel, painted black with Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF
1	8	Ball Valve - 2" SZ	Various	Cast brass w/ chrome plated brass ball	NSF/ANSI 51 - Section 4.2.3.2 NSF/ANSI 51 - Section 6.1.1 ASTM B650-95	NR
2,3	9	Door Gasket, SZ	MTI Specialty Silicones	99-8612T	Silicone Rubber, 55-65 Durometer, 325°F	NR
1	10	Outer Shelf, (Optional not shown), SZ	Various	Stainless steel type 200 series Stainless steel type 300 series Stainless steel type 400 series	NSF/ANSI 51- Section 4.2.1.1	NR
1	11	Casters, NFZ	Various	Stainless plated steel	NSF/ANSI 2	NSF
1	12	Stand, NFZ	Various steel with US Coatings Paint	Steel painted black with HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			Various steel with PPG Industries Powder Coating	Steel painted black with Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF
1	13	External Panels, NFZ	Various	Stainless steel sheet metal	Stainless steel, type 200, 300, 400 series	NR
1	14	Door Exterior, NFZ	Various	Stainless steel sheet metal	Stainless steel, type 200, 300, 400 series	NR

4.0 Critical Components

Photo #	Item no.[1]	Name and location[2]	Manufacturer/ trademark[3]	Material type / model[4]	Technical data and Acceptance[5]	Mark(s) of conformity [6]
1	15	Door Closer/ Latch, NFZ	Kason Industries	P/N 1092 Plated steel	Polished zinc plated steel	NR
1	16	Black Paint, HFZ, NFC, SZ, NFZ	US Coatings	HeatGrip 4950	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11	NR
			PPG Industrial Coatings	Ebony PCTT90119	Impact , Abrasion and Heat Resistance, NSF/ANSI 51- Section 4.4.1, 9.2, 10.1, 11 Verify NSF Listing	NSF

NOTES:

1) Not all item numbers are indicated (called out) in the photos, as their location is obvious.

2) Identifies where on the equipment the part is used by Zone - Food Zone (FZ), Heated Food Zone (HFZ), Splash Zone (SZ), Non-Food Zone (NFZ), Exterior Zone (EZ), Refuse Contact Zone (RCZ), or Power Zone (PZ). FZ items also indicate either Food Contact (FC) or Non-Food Contact (NFC).

3) “Various“ means any type, from any manufacturer that complies with the "Technical Data and Acceptance" and meets the "Mark(s) of conformity" can be used.

4) Model or part number of the component, or type of material such as: Stainless Steel, Galvanized (or Zinc-Coated) Steel, Aluminum, Nylon, ABS, Silicone Rubber, etc.

5) Food Contact (FC) items indicate one of the following: the NSF standard (used to obtain the Mark of conformity indicated in next column); MFCR number preceded by FD; or MAF number preceded by FS with a reference to the illustration. Food Zone, Non-Food Contact (FZ, NFC) items indicate either the relevant 21 CFR number or the information as indicated for Food Contact (FC) items. Additionally Food Zone metallic materials indicate both the NSF standard and the clause number.

6) Indicates specific marks to be verified, which assures the agreed level of surveillance for the component. "NR" - indicates Unlisted and only visual examination is necessary. "See 5.0" indicates Unlisted components or assemblies to be evaluated periodically refer to section 5.0 for details.

WIRING BOX PHOTO NO. 1

General - Photo No. 1 shows an interior view of the wiring box, model SSJ, which also represents the models SSO, SSJ-AE, SSJ-EW, SRO, SSE, SSI, SSM, SSG and SSL.

1. Wiring Box Enclosure - Constructed from 22 gauge stainless steel or galvanized and painted steel, type 304, #4 finish, 0.70 mm thick, 12 inches by 14 inches by 25 inches.

2. Power Supply Cord - Listed, Type SJOOW, 3 feet to 10 feet long flexible cord, 14/3 AWG, 105°C, 120 VAC, water resistant, attached with strain relief.

3. Thermostat - Component, Robert Shaw, model 5300-17E, rated 277 VAC, 30 A, maximum adjustment 325°F, mounted in wiring box.

4. Circuit Breaker - Deleted.

5. Circuit Breaker - Component, any brand, rated minimum 125 VAC, maximum 6 A, single pole, mounted in wiring box.

6. High Limit Switch - Component, Stemco manufactured for Watlow, model 103K, 30 A, 120 V, rated to cutout at 350°, 5°F, mounted in wiring box.

7. Indicator Light Assembly: (1 or 2 provided) One provided for main power and one provided for EVAC motor power when used.

   Indicator - Component, Dialight, model 50F6198 rated 110-125 V, 75 W.

   Lens - Dialight, model 50F6221, red lens cover.

   Lamp - Sylvania, model 96F6554, rated 105-125 V, 1.2 A, 1/7 W, mounted in wiring box.

8. Power Switch -(4 provided) Component, any brand, DPST, rated minimum 20 A, 120 VAC, pilot light, mounted to receptacle enclosure.

   Alternate – (Optional) Listed, rated 400 V, 10 A, two position rotary type.

9. Terminal Block - Component, Buchannan, Model 715, rated 15 A, 600 V, 200°C, mounted in wiring box.

10. Sealing Compound - Sealing compound rated –40°C to 204°C, used to seal wiring box to main enclosure.

11. Foot Control Switch - (Not shown) Component, Linemaster, No. 571-DWH, 20A, 125-250VAC, attached with type SJOOW cord, 3 feet to 10 feet long.

    Alternate – Listed, Linemaster, No. 531-SWH, 20A, 125-250VAC, attached with type SJOOW cord.

    Alternate – (Optional) Listed, rated 400 V, 10 A, momentary push button type, mounted in control panel.

12. EVAC Motor Switch - (Optional) Listed, Cutler-Hammer, model 10250T4011 on switch, model 10250T53 on contact block, SPST, rated 4 A, 240 V.

13. EVAC Motor - (Optional) (Not shown) Listed Motor, rated 0.9 A, 120 V, 60 Hz, when motor is energized, it winds up an internal coil and opens louvers, when de-energized, coil then unwinds and closes louvers, mounted on top of unit.

14. Industrial Relay - Component, any brand meeting UL508; minimum contact rated 120 V, 10 A, with 120 VAC coil. Typical as Omron, model MGNIC-AC120.

15. Safety Interlock Switch - (Not Shown) Component, SPST, Omron Electronics, model A-20GQ-B7-K, contacts cycle rated 20 amps, 125 volts. Stops rotation of rotisserie motor, located on front door.

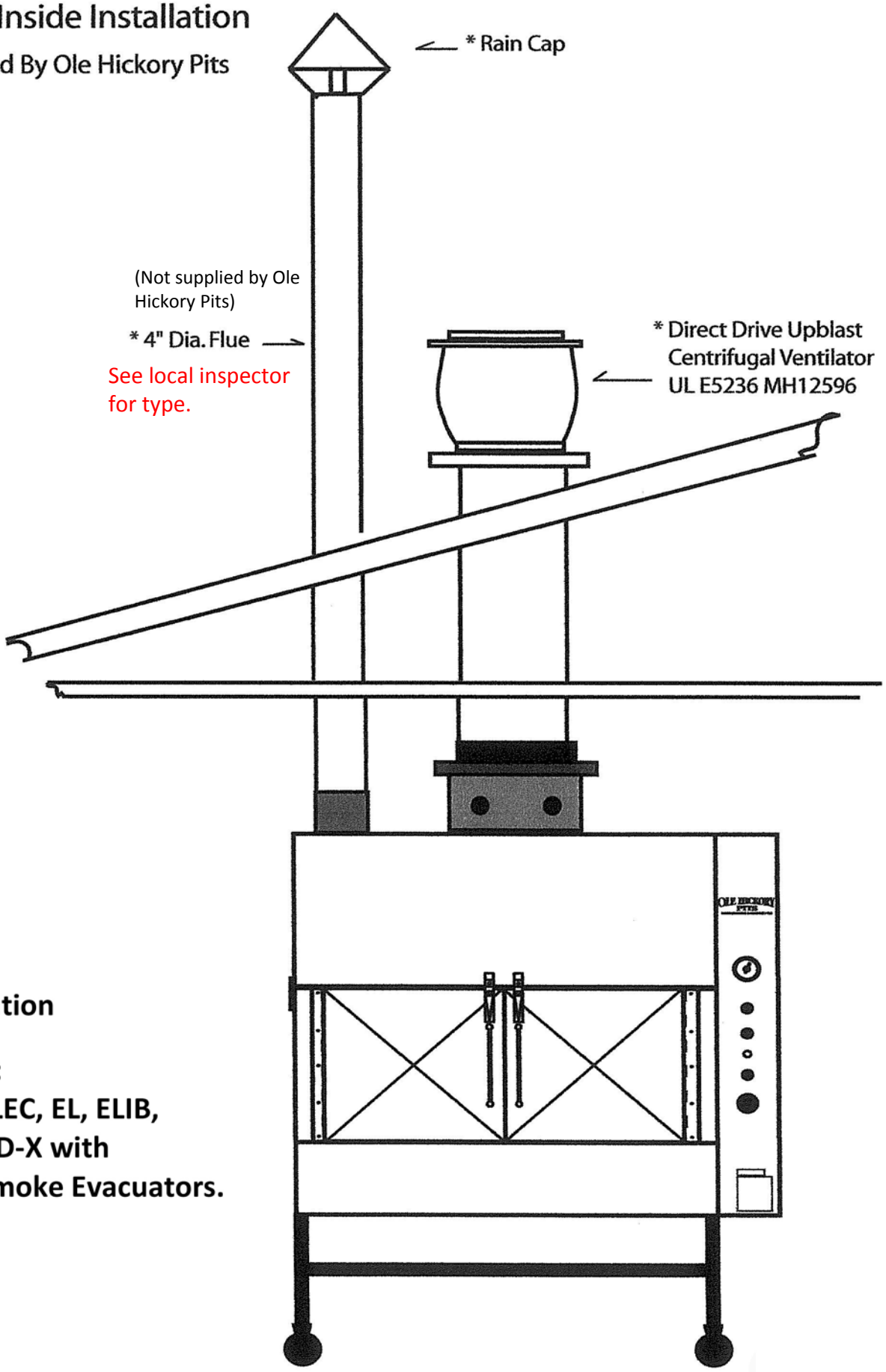
18. EVAC Motor Switch - (Optional) Listed, Cutler-Hammer, model 10250T4011 on switch, model 10250T53 on contact block, SPST, rated 4 A, 240 V.

19. EVAC Motor - (Optional) (Not shown) Listed Motor, rated 0.9 A, 120 V, 60 Hz, when motor is energized, it winds up an internal coil and opens louvers, when de-energized, coil then unwinds and closes louvers, mounted on top of unit.

20. Safety Interlock Switch - (Not Shown) Component, SPST, Omron Electronics, model A-20GQ-B7-K, contacts cycle rated 20 amps, 125 volts. Stops rotation of rotisserie motor, located on front door.

Direct Vent-Inside Installation

* Not Supplied By Ole Hickory Pits

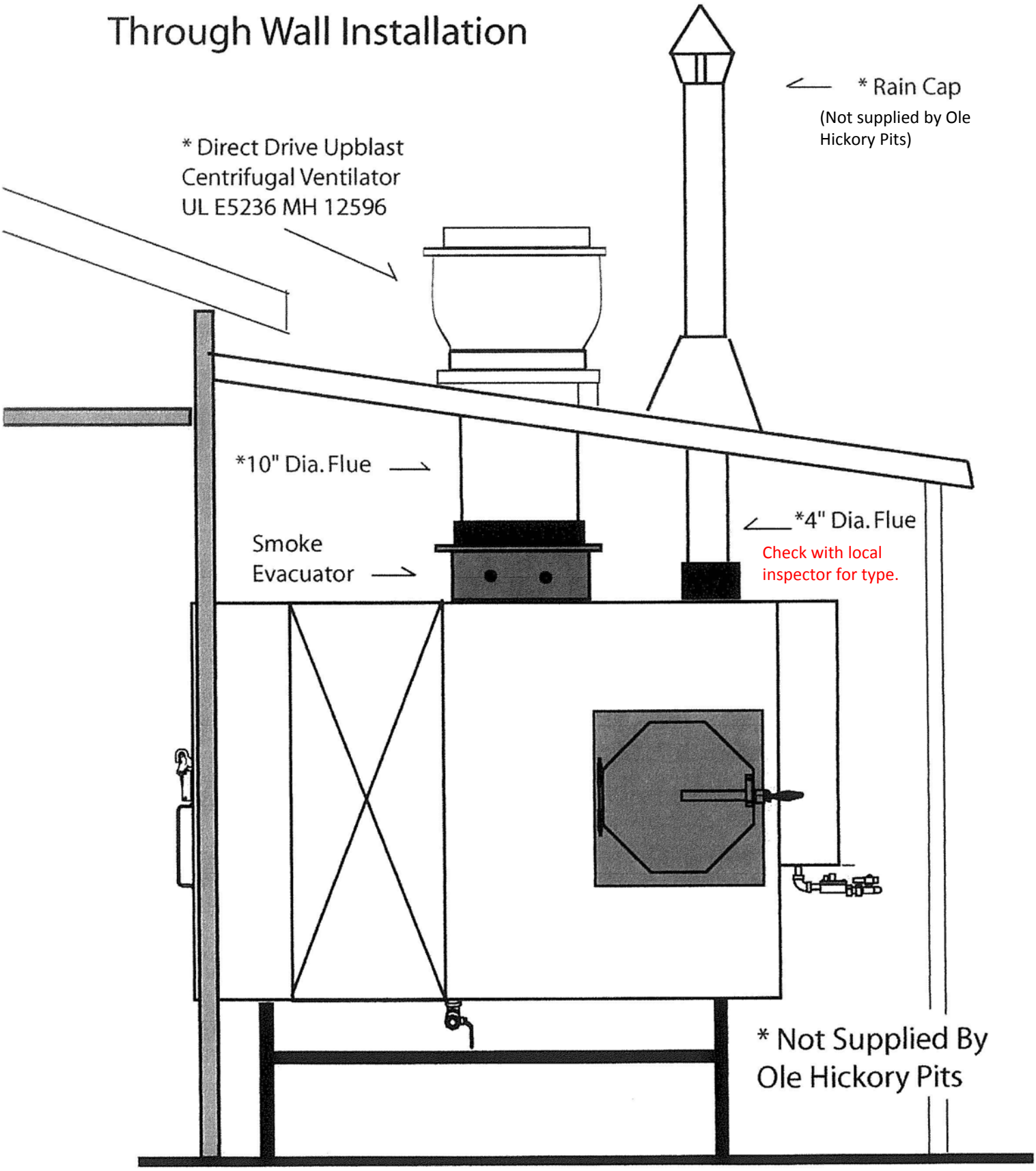


Example Installation

Ole Hickory Pits:
Models, ELES, ELEC, EL, ELIB, EL-EW, and EL-ED-X with ETL Approved Smoke Evacuators.
ETL #5505536

REV 111714

Through Wall Installation



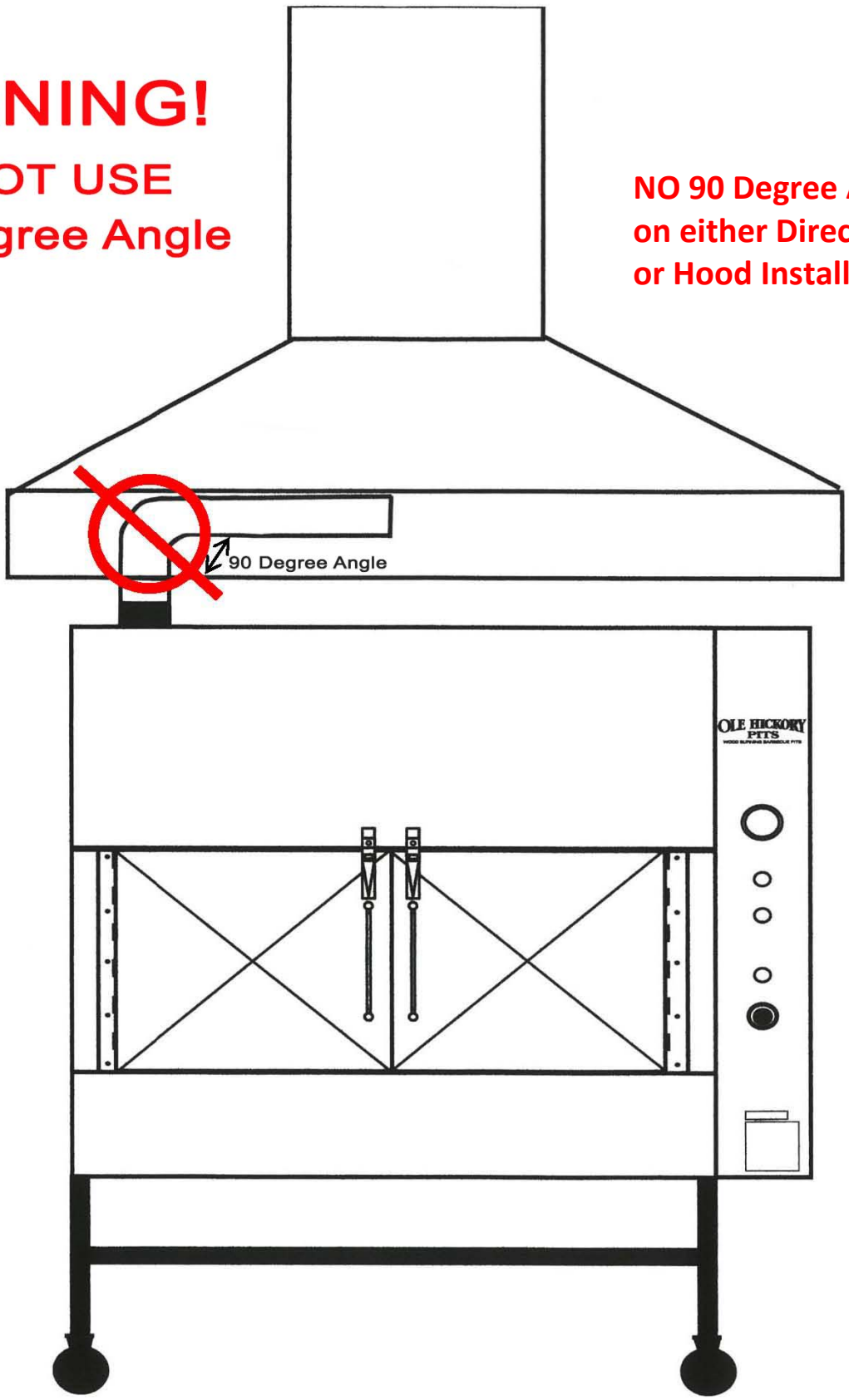
Ole Hickory Pits Models EL, EL-ED, ELIB, EL-EW, EL-ED-X, and ELEC with Smoke Evacuators are ETL Approved. ETL #5505536

REV 111714

WARNING!

DO NOT USE
A 90 Degree Angle

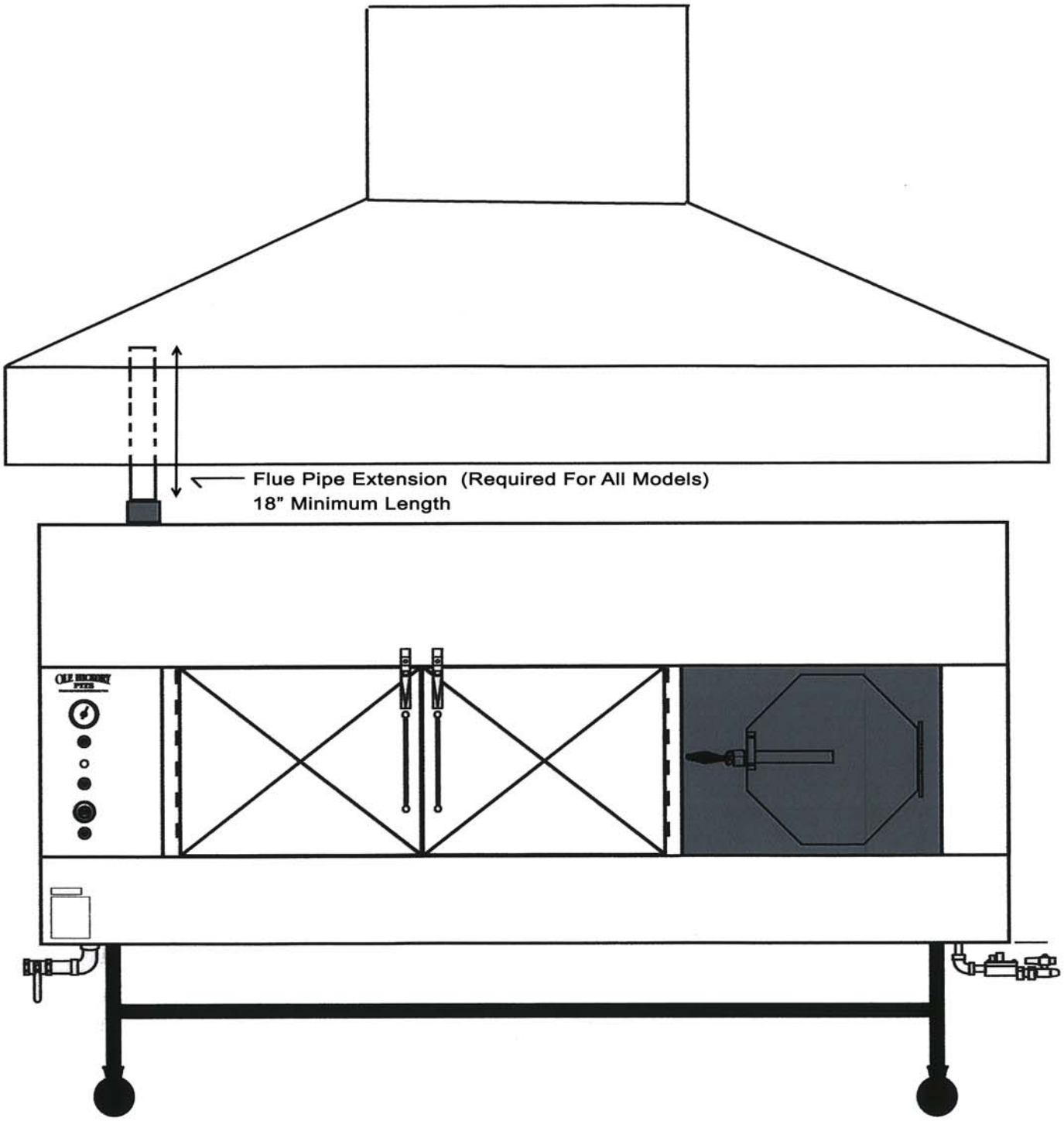
NO 90 Degree Angles on either Direct Vent or Hood Installation.



THIS INSTALLATION IS NOT APPROVED

REV12215

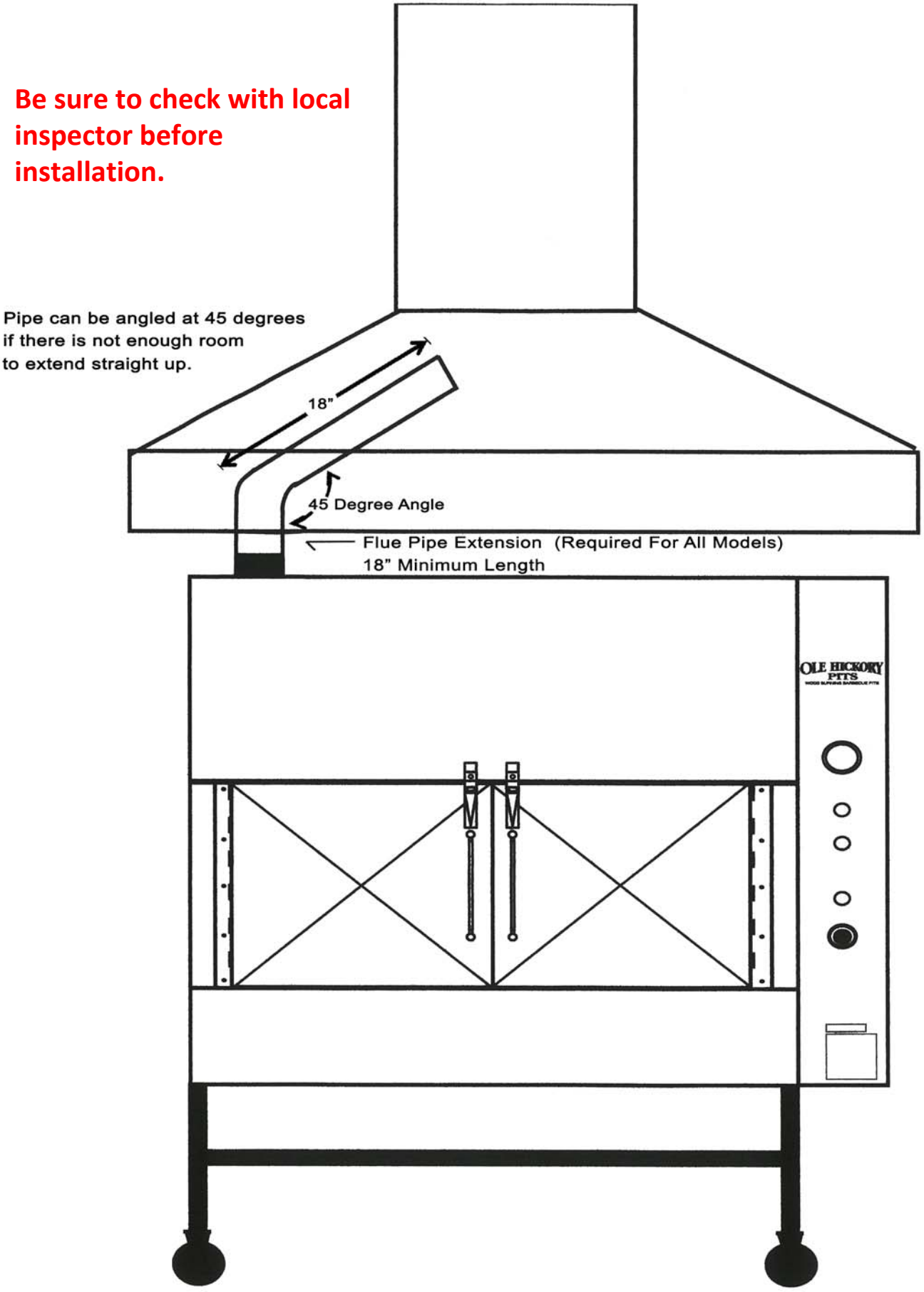
Be sure to check with local inspector before installation.



Ole Hickory Pits can be installed under a
Locally Approved Hood System.

REV12215

Be sure to check with local inspector before installation.



Example of Flue Under Approved Hood System

REV12215

Cook & Hold Feature

(Optional Feature)

The purpose of the Cook & Hold feature is to allow the operator to set the cooking time so that when the programmed time has elapsed, the unit will hold at 147 degrees until the operator turns the switch off and removes the meat.

To operate this feature, make sure all the switches for the MAIN, BURNER, RACK and FAN are turned on. Set the unit primary thermostat to the desired cooking temperature. Set the timer on the Cook & Hold control to the number of hours you want the smoker to cook. (Hours from 0 to 30 hrs.)
Turn on the cook and hold switch. The Green "POWER" light will flash and the Red "OUT" light will be on. This means the unit is operating off the Cook & Hold thermostat mode.

When the preset time has elapsed, the Green "POWER" light will stay on, but it will stop flashing. The Red "OUT" light will go off. This puts the unit into Hold cycle, which is preset at the factory to 150 degrees. (Since this is on a separate thermostat, you can adjust the hold temperature.) The unit will continue to hold this temperature unit the Cook and Hold switch is turned off.
Please note that if the Cook & Hold switch is turned off, the unit will operate in the Normal cook mode.

To Hold & Cook, set the units primary thermostat to the hold temperature. Adjust the separate Cook & Hold thermostat to the desired cooking temperature. Set the timer for the number of hours you want to elapse before you want the meat to start cooking. When the timer reaches the number of hours set, the unit will begin to cook at the temperature set on the Cook & Hold thermostat. Please note that the unit will continue to cook at this setting until the Cook and Hold Switch is turned off.

MAINTENANCE SCHEDULE

BURNER: Visual inspection daily during the first week of operation, then monthly thereafter. Look for smoke backing out through the air shutter of the burner blower motor when the burner is not burning. Also, look for signs of any black tar-like substance forming around the air shutter or anywhere above or below the burner assembly. Positive air pressure must be maintained in the room where the smoker is operated. If inspection indicates any of the above described conditions, immediate attention is required to avoid potential hazard. Contact **OLE HICKORY PITS** immediately and review your owners/operators manual for further instructions. **NOTE:** Seasonal changes in building ventilation, adding exhaust fans or turning off make-up air fans may result in the above described conditions.

***** Disconnect From The Power Supply Before Performing Any Maintenance*****

		Date	Date	Date	Date	Date
Clean Ashes From Firebox	**Daily - Dispose Of Safely In A Sealed Metal Container**					
Drain Grease	**Daily**					
Grease Bearings	**2-3 Squirts Every 2-3 Weeks**					
Clean Fan Blades	**At Least Once A Month**					
Clean Flue Pipe (Internal & External) & Rain Cap	**At Least Every 6 Months**					
Clean Racks & Pit Interior	**As Needed (Based On Usage) With Oven Degreaser & Hi-Pressure Washer**					
Check Chain Tension & Check Belt Tension	**After First Month Of Use - (It Should Be Tight) Then Every 6 Months Or If Rotisserie Is Jumping**					
Check Set Screws On Sprockets, Pulleys & Fan Blades	**After First Month Of Use - Then Every 6 Months**					
Clean Ashes From Burner Tube (Shut Off Gas Supply)	**Once a Month - First, Shut Off Gas Supply. Allow Unit To Cool. Remove Ashes From Inside Burner Tube Near The Pilot Igniter By Carefully Blowing With Compressed Air Or Vacuuming With A Shop Vac. Inspect With A Mirror When Finished.**					
Clean around door gaskets	**Daily - With hot soapy water or degreaser, also clean inside surface of doors.**					

Rev100312

OLE HICKORY PITS

Maintenance Schedule

*** Check Chain Tension, Belt Tension, Set Screws on Sprockets, Pulleys, Fan Blades & Grease Bearings (After 1st Month of Use). Then Place Them on Their Regular Maintenance Schedule.

DISCONNECT FROM POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE!

REV080111

DAILY - Maintenance Schedule

Clean Ashes from Firebox and Drain Grease from Cooking Chamber

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

Insert Date for Daily Cleaning Schedule

DAILY - Maintenance Schedule

Clean Ashes from Firebox and Drain Grease from Cooking Chamber

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

Insert Date for Daily Cleaning Schedule

WEEKLY - Maintenance Schedule for Cleaning Racks & Units

WEEK	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1							
2							
3							
4							
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Insert Date for Weekly Cleaning

WEEKLY - Maintenance Schedule for Cleaning Racks & Units

WEEK	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1							
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5							
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Insert Date for Weekly Cleaning

ONCE A MONTH - Maintenance Schedule

1. Clean Fans Blades (SHUT OFF POWER SUPPLY)

2. Clean Burner Tube (SHUT OFF GAS SUPPLY)
   Once a month with gloved hand. DO NOT use hard objects

	Fan Blade	Burner Tube
January		
February		
March		
April		
May		
June		
July		
August		
September		
October		
November		
December		

Insert Date for Monthly Cleaning

TWICE MONTHLY - Maintenance Schedule

Grease Bearings - 2 to 3 Squirts Bi-Monthly

January		
February		
March		
April		
May		
June		
July		
August		
September		
October		
November		
December		

Insert Date for Twice Monthly Cleaning

EVERY SIX MONTHS - Maintenance Schedule

	First 6 Months	Second 6 Months
CLEAN FLUE PIPE at least every 6 months		
CHECK CHAIN TENSION & BELT TENSION It should be tight, Check every 6 months		
CHECK SET SCREWS ON SPROCKETS, PULLEY & FAN BLADES Check every 6 months		

Insert Date for Bi-Yearly Cleaning

Every Six Months - Visual Inspection of Burner

DATE _____

DATE _____

DATE _____

DATE _____

DATE _____

DATE _____

DATE _____

DATE _____

DATE _____

Visual inspection daily during the first week of operation, then every six months thereafter. Look for smoke backing out through the AIR SHUTTER on the BURNER FAN MOTOR or accumulation of a BLACK TAR-LIKE substance around or above burner. A POSTIVE flow of air should be maintained through the air shutter. If inspection indicates any of the above described conditions, IMMEDIATE attention is required, to avoid a potential hazard. Contact the manufacturer immediately and REVIEW your OWNERS/OPERATORS MANUAL for further instructions. NOTE: CHANGES in building VENTILATION such as adding EXHAUST fans or DISCOUNTINUED use of MAKE-UP AIR may result in the discribed conditions.

SHUT OFF BURNER

After Visual Inspection with a mirror - if ashes are built up inside burner - Remove burner and clean.

Model EL

Cooking Capacity Chart

Rack Size: (15) 12" X 36" Cooking Surface: 45 Sq. Ft.

(All item counts are estimated)

Item	Est. Capacity
St. Louis Style Ribs (3-lbs & down)	60
Butts (10-lbs each)	40
Whole Chicken (3.25-lbs each)	50
½ Chicken (1.6-lbs each)	105
Turkey (14-lbs each)	20
Brisket (12-lbs each)	20

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

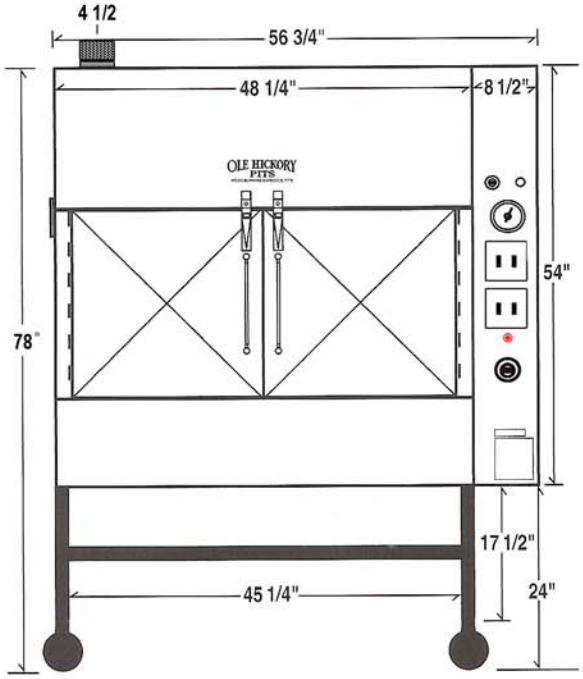
(Degrees Fahrenheit)

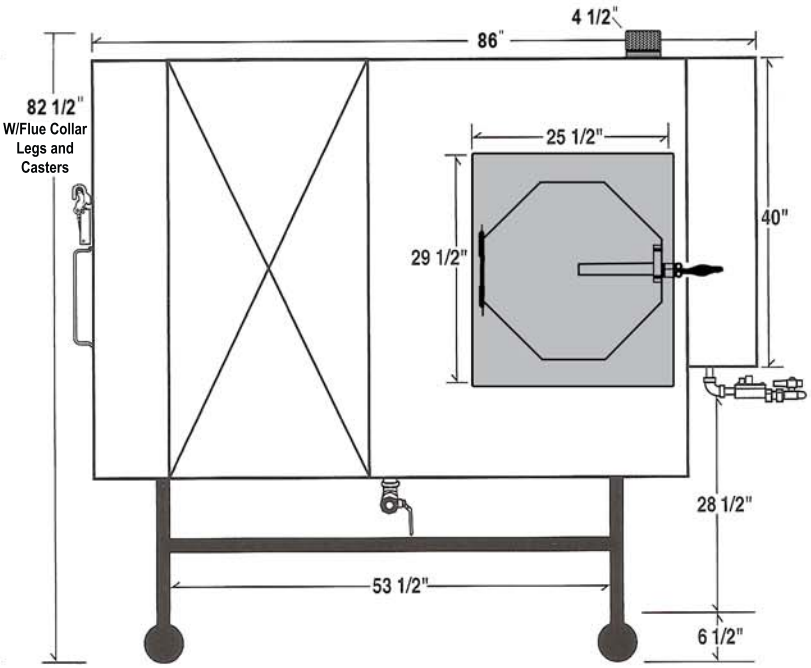
Item	Preference	Temperature
Pork Butt		185 -195
Pork Shoulder		185 – 195
Beef Brisket		195 -205
Beef	Rare	120 – 125
	Medium Rare	130 – 135
	Medium	140 – 145
	Medium Well Done	150 – 155
	Well Done	160 +
Turkey - Breast		165
Turkey – Thigh		180
Poultry		170 -180

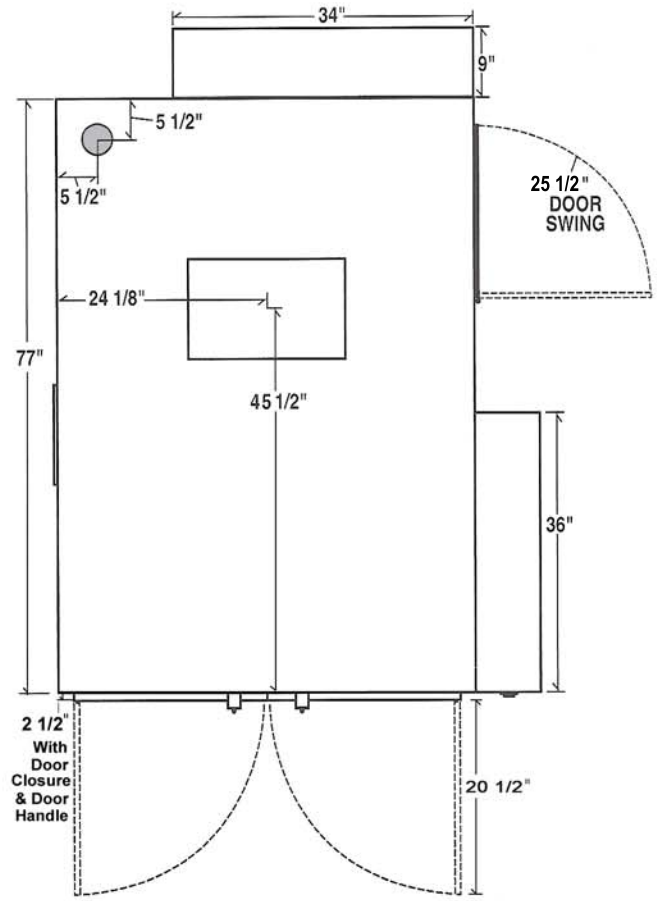
Internal meat temperature should be taken with a meat thermometer, inserted into the thickest portion of meat. Avoid touching bone or racks with probe as it will affect correct temperature reading.

Notes:

MODEL EL







Intertek 5006430

Intertek

CONFORMS TO ANSI STD Z83.11; 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 (set 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: One (1) 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: 1860 lbs, uncrated.

Rotisserie: 15 Racks, 12" X 36", 45 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.

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REV 030320