

MODEL SSM



*Shown with optional
cook-and-hold feature.

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

PO Box 1869 • Cape Girardeau, MO • 63702-1869

4077 Nash Road • Scott City, MO • 63780

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 Department, at 1-800-223-9667 between the hours of 8:00 am - 5:00 pm, Monday thru Friday CST. Give them the 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

4077 Nash Road
Scott City, MO 63780

Owner's Manual for Model SSM

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.

⚠WARNING⚠: 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 SSM

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.

INSTALLATION GUIDELINES

The following guidelines are general in nature and can vary, depending on the model of the Ole Hickory Pits smoker.

Keep in mind that your local inspectors will have the final say when it comes to approving the installation at your location. Building codes vary in different cities so it is best to consult your local inspectors before starting the installation.

VENTING ROTISSERIE STYLE SMOKERS

The most common questions asked about the installation of Ole Hickory Pits smokers are about how they should be vented.

DIRECT VENTING

In most situations, the direct venting with the Ole Hickory Pits smoke evacuator system is the preferred method. This consists of a powered damper installed on the smoker that will open to allow the heat and smoke to be exhausted. Ductwork is installed and connected to a centrifugal, upblast exhaust fan that is on the roof. The damper remains closed during the cooking process and is automatically opened when the cooking chamber doors of the smoker are opened. The exhaust fan would also be activated when the doors are opened. The damper and exhaust fan will stay on until the cooking chamber doors are closed.

The venting materials used to connect the damper assembly to the exhaust fan should be approved by your local inspector. Ole Hickory Pits would recommend a 16-18 ga single wall steel duct that can be wrapped with insulation where this duct passes through a combustible ceiling or roof. This duct should be installed vertically, as straight as possible. Any bends or offsets cannot exceed 45 degrees.

FLUE PIPE

The flue pipe must also be installed up through the roof. Depending on the model of the Ole Hickory Pits smoker, the flue pipe will be either a 4" or a 6". This flue pipe should be made from 16-18 ga single wall steel and can be wrapped with insulation where this passes through a combustible ceiling or roof. This flue must be extended to at least 24" taller than anything within a 10' radius of the flue pipe.

Rain caps must be sufficiently open to allow for the smoke to be vented freely. The best type is commonly described as a china hat style.

DOUBLE WALL DUCT

If a double wall duct is preferred, the “L” Vent style is acceptable. This “L” Vents style has a stainless steel inside lining and will tolerate the heat and smoke.

A single wall connector should be used at the flue pipe collar on the top of the smoker. This single wall connector has an extension on the inner wall that will extend inside the flue pipe collar on the top of the smoker. This allows any water vapor or grease vapors to drip back down the inside of the duct and drip back inside of the smoker, instead of puddling on the top of the smoker.

EXHAUST HOOD

If the local inspector requires an exhaust hood to be used instead of the direct vent system, the exhaust hood should extend out far enough past the doors to allow the heat and smoke to be drawn into the exhaust hood.

Most inspectors are not allowing the installation of our smokers under an exhaust hood that is being used to vent other appliances. They are requiring a separate exhaust be installed for only the smoker.

FLUE PIPE

It is acceptable to install a short flue pipe extension to vent the flue into the exhaust hood. This extension should be at least 18” long. This extension can be angled at no more than 45 degrees if necessary to vent this smoke into the center of the exhaust hood.

THRU WALL INSTALLATION

It is acceptable to install Ole Hickory Pits smokers through the wall so the doors of the smoker open into the kitchen while the rest of the smoker is outside.

The front of the smoker should be installed through a rough opening that is at least 2” larger than the smoker, all the way around. This 2” gap can be closed by using a flashing kit purchased from Ole Hickory Pits. Other suitable materials can be used that may match the materials of the wall.

If the smoker is installed through the wall and there is no roof above the smoker, a fan flange adaptor can be purchased from Ole Hickory Pits to allow the centrifugal upblast exhaust fan to be installed directly to the damper assembly.

CLEARANCES

Adequate clearances must be provided when installing the Ole Hickory Pits smokers.

A minimum of 18” clearance must be provided at the side of the smoker to allow for the removal of service panels and for maintenance work to be done.

CLEARANCES (continued)

A minimum of 18" clearance must be provided at the back of the smoker to allow for the removal of service panels and for maintenance work to be done.

A minimum of 2" clearance must be provided on the side of the smoker, opposite of the service panels, and also from the top of the smoker. This 2" clearance is from combustible or noncombustible building materials.

GAS CONNECTION

Ole Hickory Pits smokers come with a gas shut off valve with ½" flare male threads for connecting the gas line to the smoker.

It is recommended that a flexible hose be used for the final connection to the smoker.

If the casters are remaining on the smoker, a strain relief attachment may be required.

GAS PRESSURE

Natural gas supply pressure to Ole Hickory Pits smokers should be within the range of 6-10" WC. If gas supply pressure exceeds this, the appliance regulator on the smoker may shut down.

LP gas pressure should be at 11" WC. A low pressure tank regulator must be used to provide the correct pressure from the LP tank.

ELECTRICAL

Ole Hickory Pits smokers come equipped with a 9-10' long power cord that can be plugged into a standard 120 Volt grounded receptacle. The power cord provides all of the power for the smoker and its options.

Safety Tips

Please Read & Follow All Safety Instructions!

1. The area surrounding the Ole Hickory Pit MUST be kept clear of combustibile materials. **⚠WARNING⚠: 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 the Gas Piping and Venting Instructions page)
8. This unit is suitable for installation on combustibile 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:

	<u>Combustible Construction</u>	<u>Noncombustible construction</u>
Back: *	2"	2"
Right Side: *	18"	18"
Left Side:	18"	18"
Bottom:	6"	6"

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

Models SSM, SSG, SSL & SSE Top View

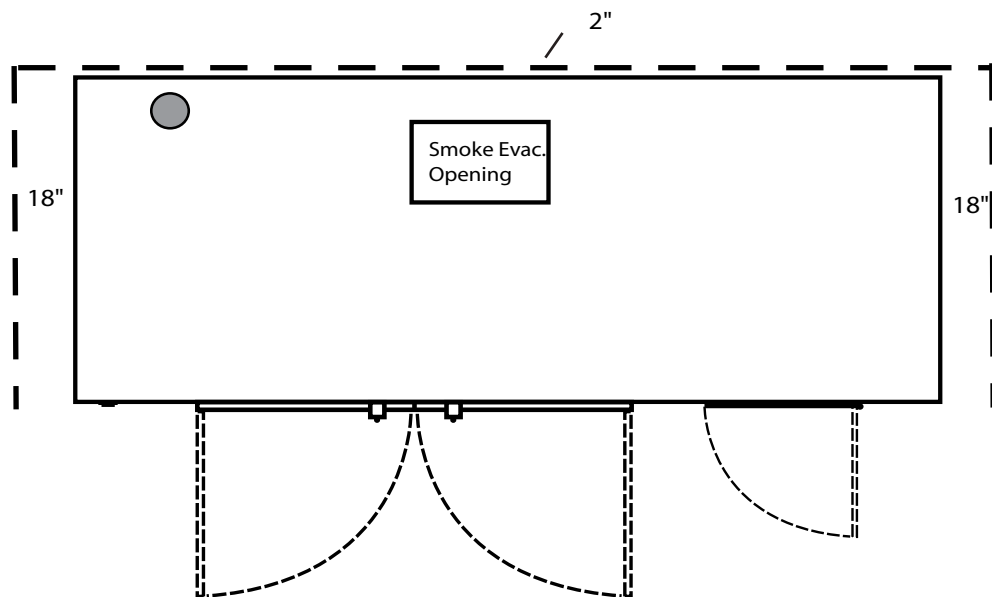
Showing Clearance, Page 3 of Owners Manual, Titled Safety Tips:

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

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

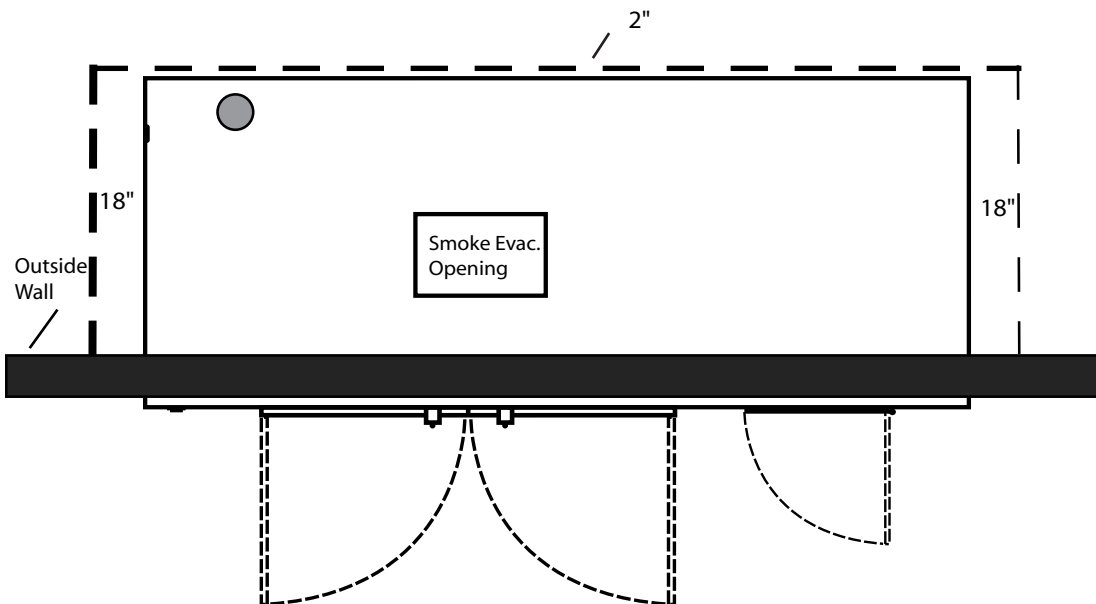
Any Installation that does not allow for the proper MINIMUM Safety or Mechanical Clearance, as per ETL, may be considered a Non-Approved Installation by Ole Hickory Pits. A Non-Approved Installation may void your warranty.

Example 1:
Free Standing
Inside or Outside
Building.



Example 2:
Faced Thru Wall
Installation

*Remove casters for this installation to prevent smoker from rolling. May need to add additional leg height to make up for the casters to fit into your opening.



Operating Instructions

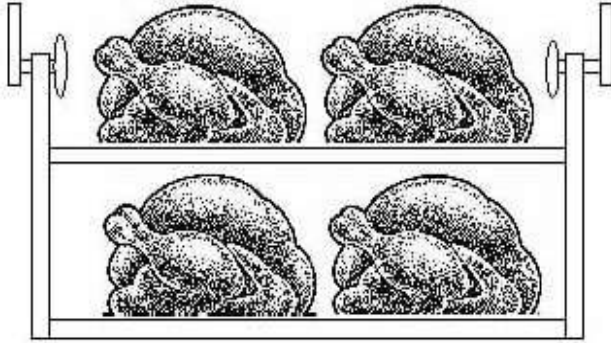
1. Preheat the Ole Hickory Pit to desired temperature by turning on all switches found on the control panel. Recommended cooking temperature is 225 degrees F. and CANNOT exceed 350 degrees F.

NOTICE: 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.

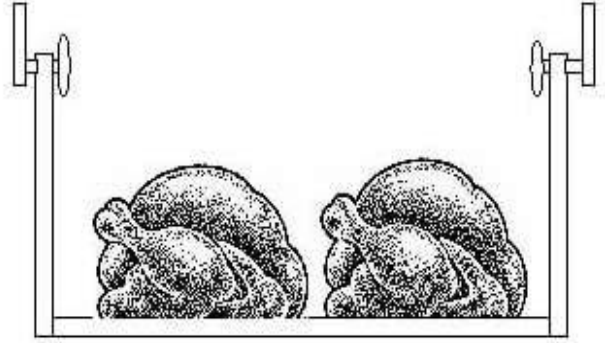
⚠WARNING⚠: Disconnect Power Before Removing Panel.

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.

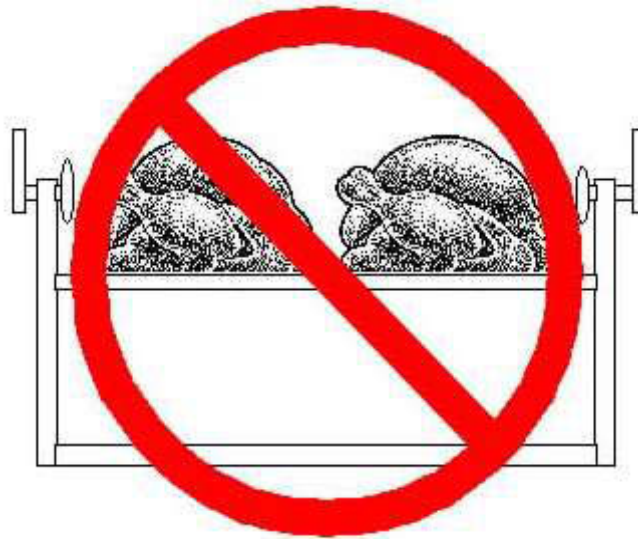
ROTISSERIE



YES



YES



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)

NOTICE:

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.

⚠WARNING⚠: The thermostat is not designed to reduce the temperature if fire gets too hot from excessive wood usage.

General Specifications

Dimensions:

Over-all Length:	8' 1/2"
Depth:	4' 6" Plus door handle clearance (with cooking chamber door open: 6' 10")
Height:	6' 8" (with flue coupling; includes 6-1/2" casters)
Weight:	1800 pounds

Materials:

Basic Frame:	12 gauge steel, welded to 2" tubular steel
Front:	22 gauge stainless steel, type 304 # 4 finish
Sides, Top & Front:	22 gauge stainless steel
Firebox Door:	1/4" steel plate, 21" h., 21"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 & Side	1" thick
Back	1-1/2" thick
Front & Doors	2" thick

Rotisserie:

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

Maintenance & Cleaning

⚠ WARNING ⚠: 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. **CAUTION: 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 an approved disposal container. **⚠ WARNING ⚠: 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 Front Loading Units: SSM, SSG, SSL, SSE, SSE-DDR



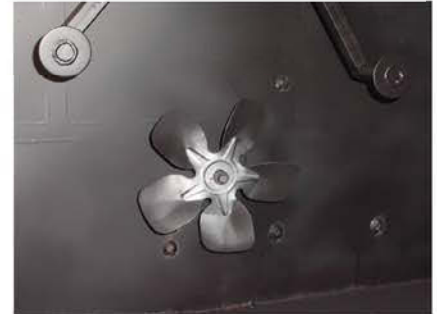
**DISCONNECT FROM POWER SUPPLY BEFORE
ATTEMPTING MAINTENANCE**



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



**Step 2 - Remove (2) Rack
Sets.**



**Step 3 - This will Expose
the Fan for Cleaning.**



**Step 4 - Spray Both Sides of
Fans with Degreaser/Cleaner.**



**Step 5 - Clean the Fan
Assembly(s) Completely.
Check for Signs of Imbalance
or Irregularities.**



**Step 6 - Reinstall the Rack
Configurations, so that they Rest
Correctly on the Trunion.**



**Step 7 - Remove
Screws to Convection
System Access Panel.**



**Step 8 - Remove Convection
System Access Panel.
Carefully Lift Out & Lift Up.**



**Step 9 - Clean Fan Blades as needed
and check for Signs of Imbalance
or Irregularities.**

How To Calibrate The Thermostat

After the smoker has heated for about an hour, if the Thermometer & Thermostat DO NOT 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 **counter** clockwise, no more than 1/8 turn at a time.

If the thermometer reads **higher** than the thermostat, turn the slotted screw **clockwise**, 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.

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.

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Applicant:	Ole Hickory Pits	Manufacturer:	Ole Hickory Pits
Address:	333 North Main Cape Girardeau, MO 63701	Address:	4077 Nash Road Cape Girardeau, MO 63701
Country:	USA	Country:	USA
Party Authorized To Apply Mark:	Same as Manufacturer		
Report Issuing Office:	Intertek Testing Services NA, Inc., Arlington Heights, IL		

Control Number: 5006430 **Authorized by:** *Jacob Rodriguez*
for L. Matthew Snyder, Certification Manager



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

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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/ANSI 4:2020]
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.

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



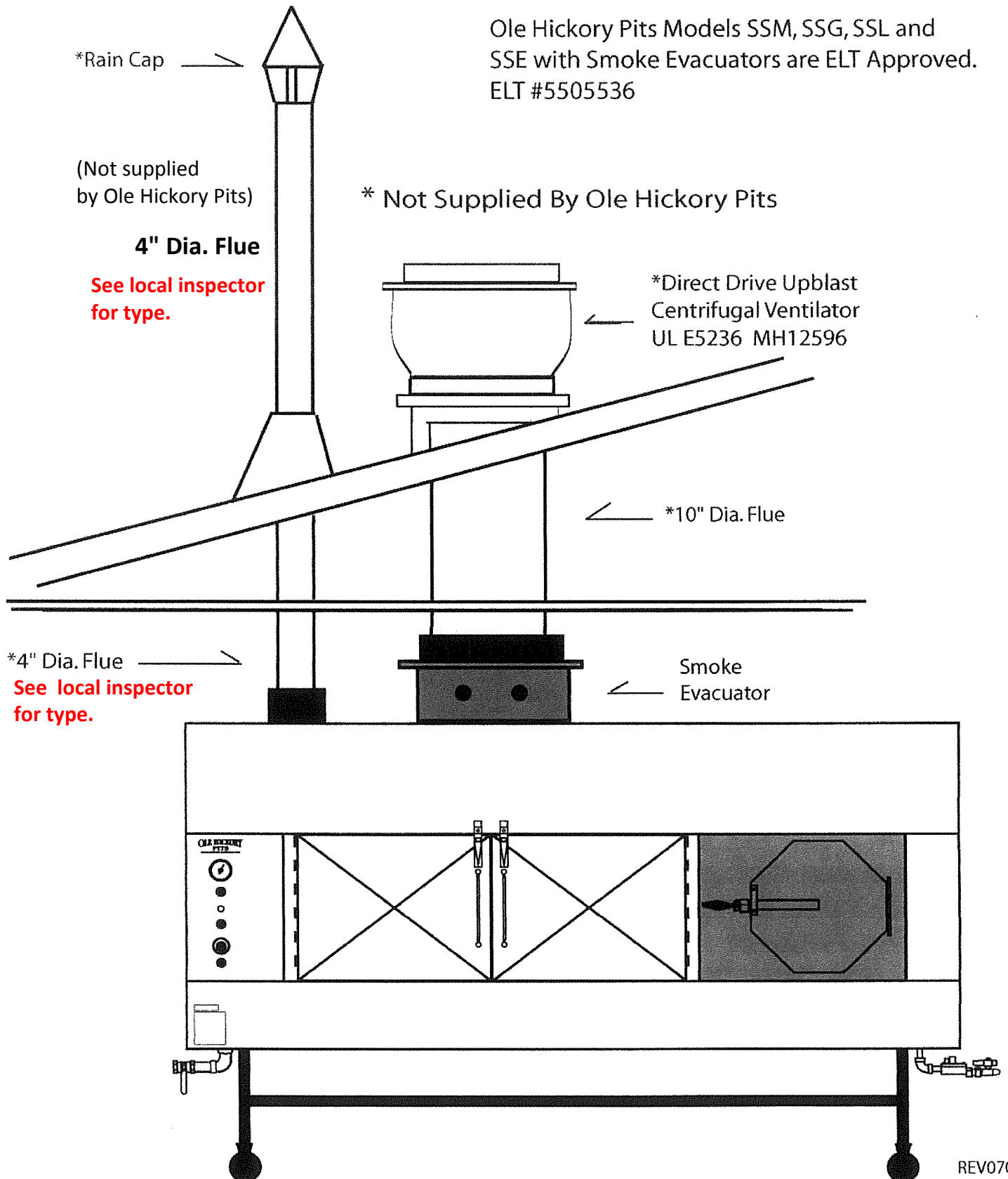
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Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

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

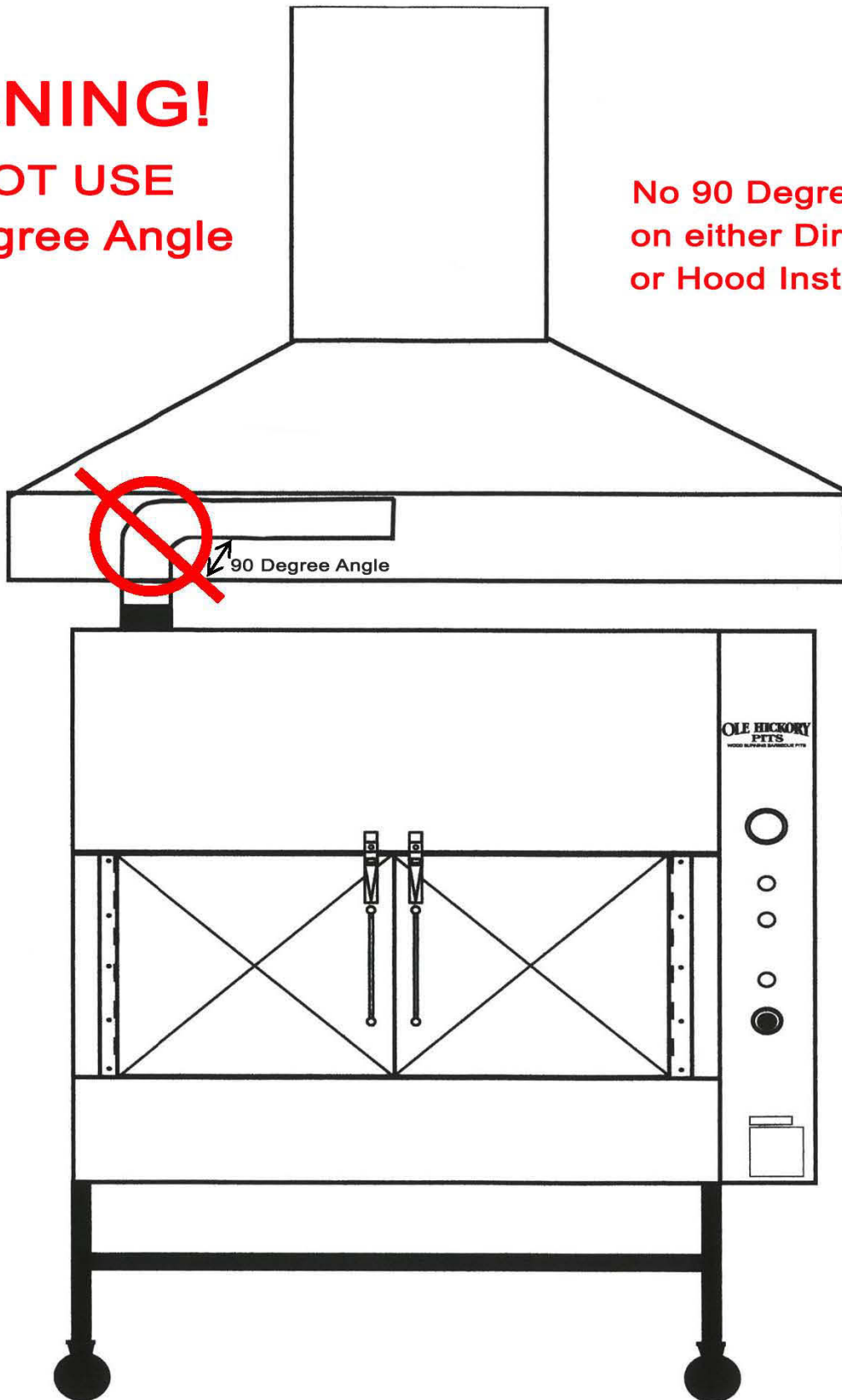
Direct Vent - Inside Installation



WARNING!

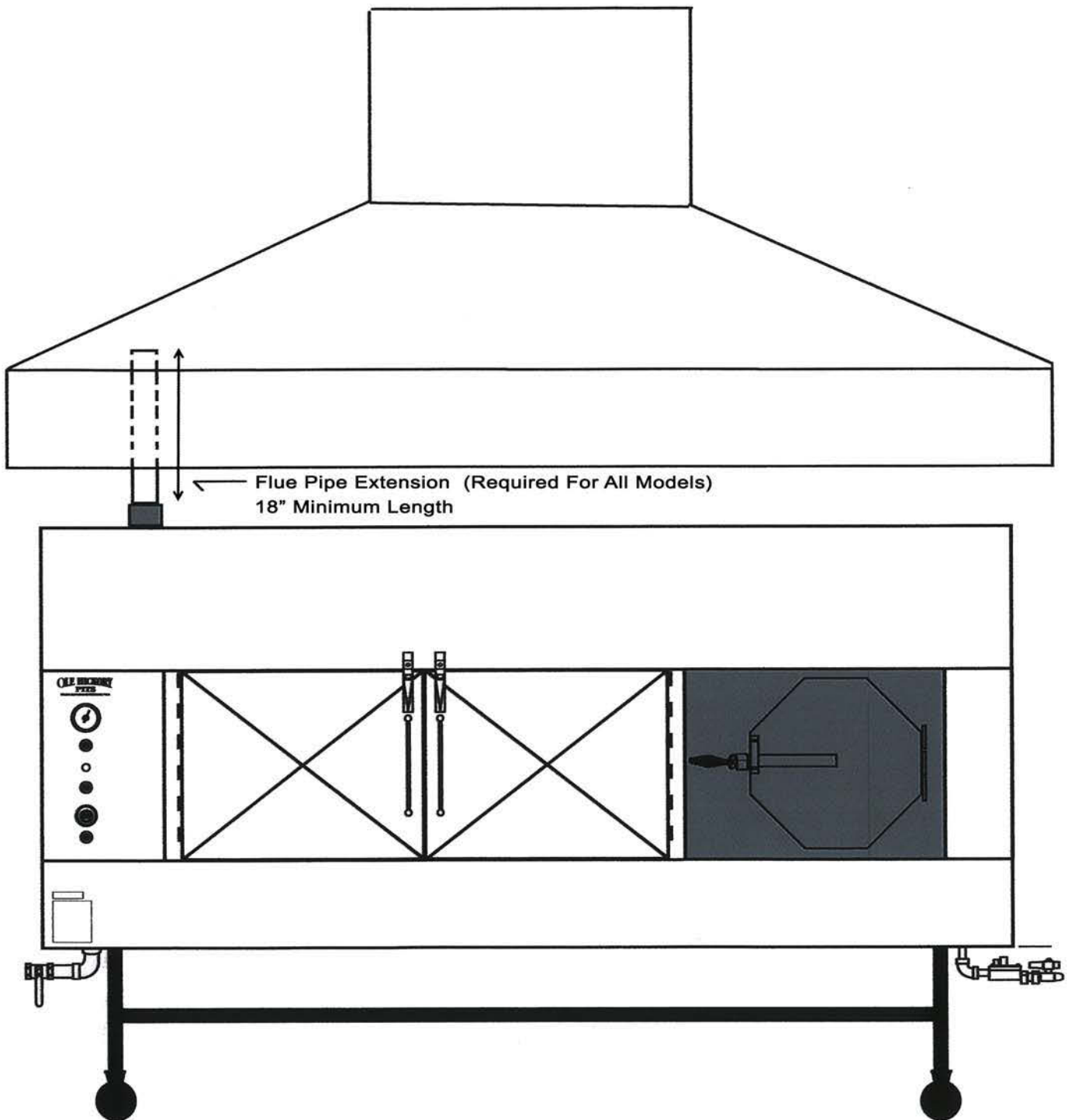
**DO NOT USE
A 90 Degree Angle**

**No 90 Degree Angles
on either Direct Vent
or Hood Installation.**



**THIS INSTALLATION
IS NOT APPROVED**

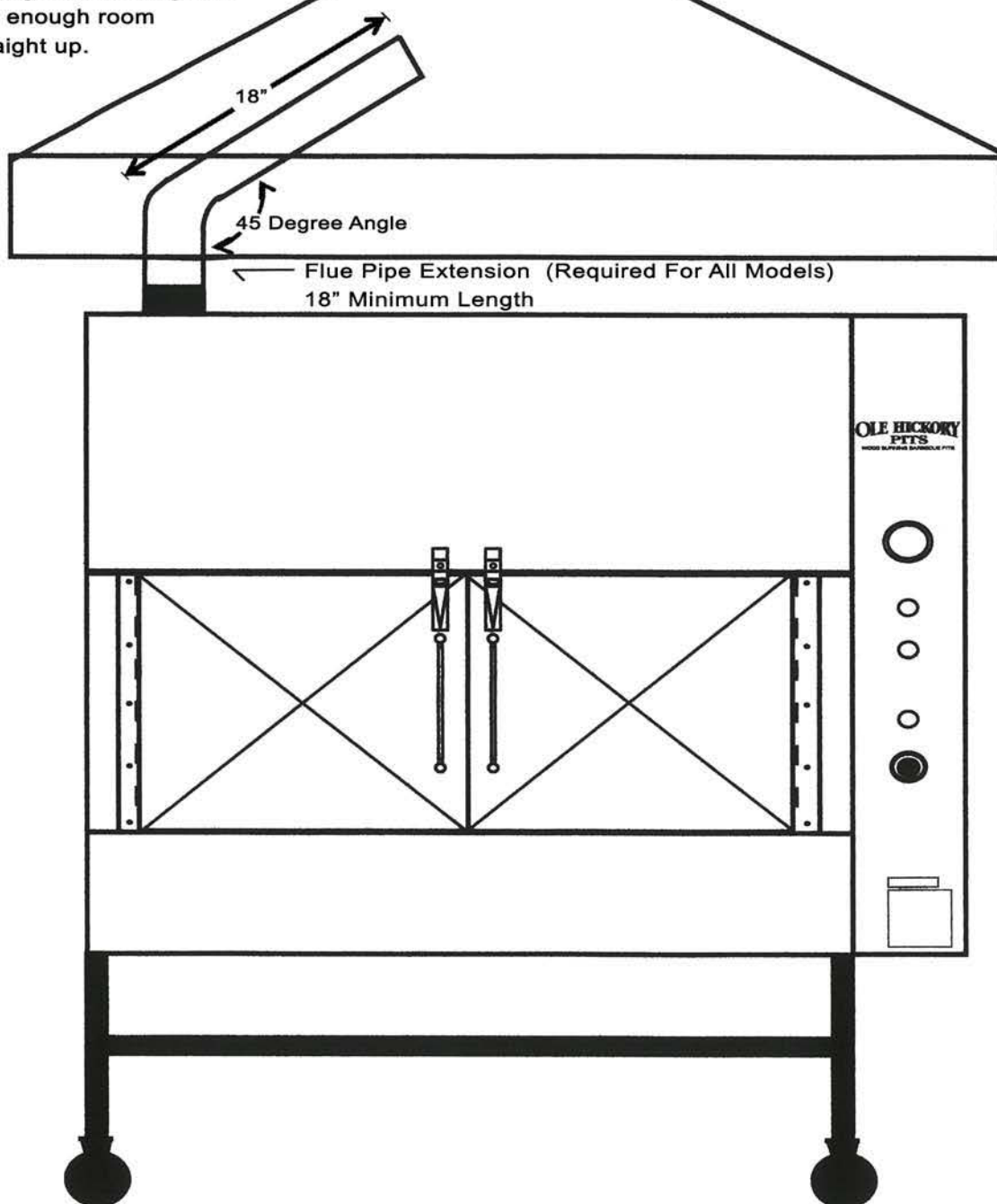
Be sure to check with local inspector before installation.



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

Be sure to check with local
inspector before
installation.

Pipe can be angled at 45 degrees
if there is not enough room
to extend straight up.



Example of Flue Under Approved Hood System

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 until 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.					

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!**

DAILY - Maintenance Schedule

Clean Ashes from Firebox and Drain Grease from Cooking Chamber

[illegible]

Insert Date for Daily Cleaning Schedule

WEEKLY - Maintenance Schedule for Cleaning Racks & Units

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK							
1							
2							
3							
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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

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 DISCONTINUED 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 SSM

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.

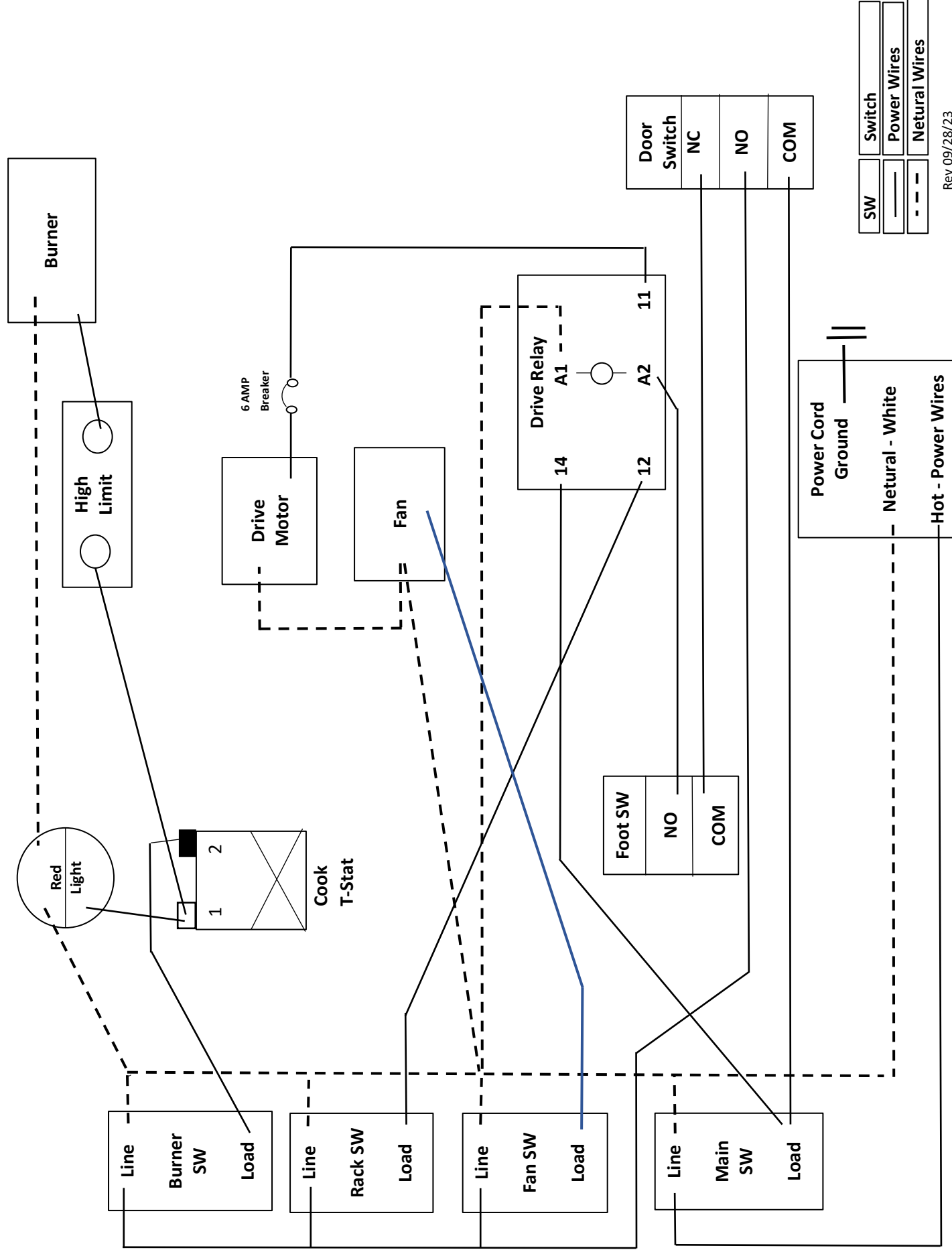
Meat Internal Temperature Chart

(Degrees Fahrenheit)

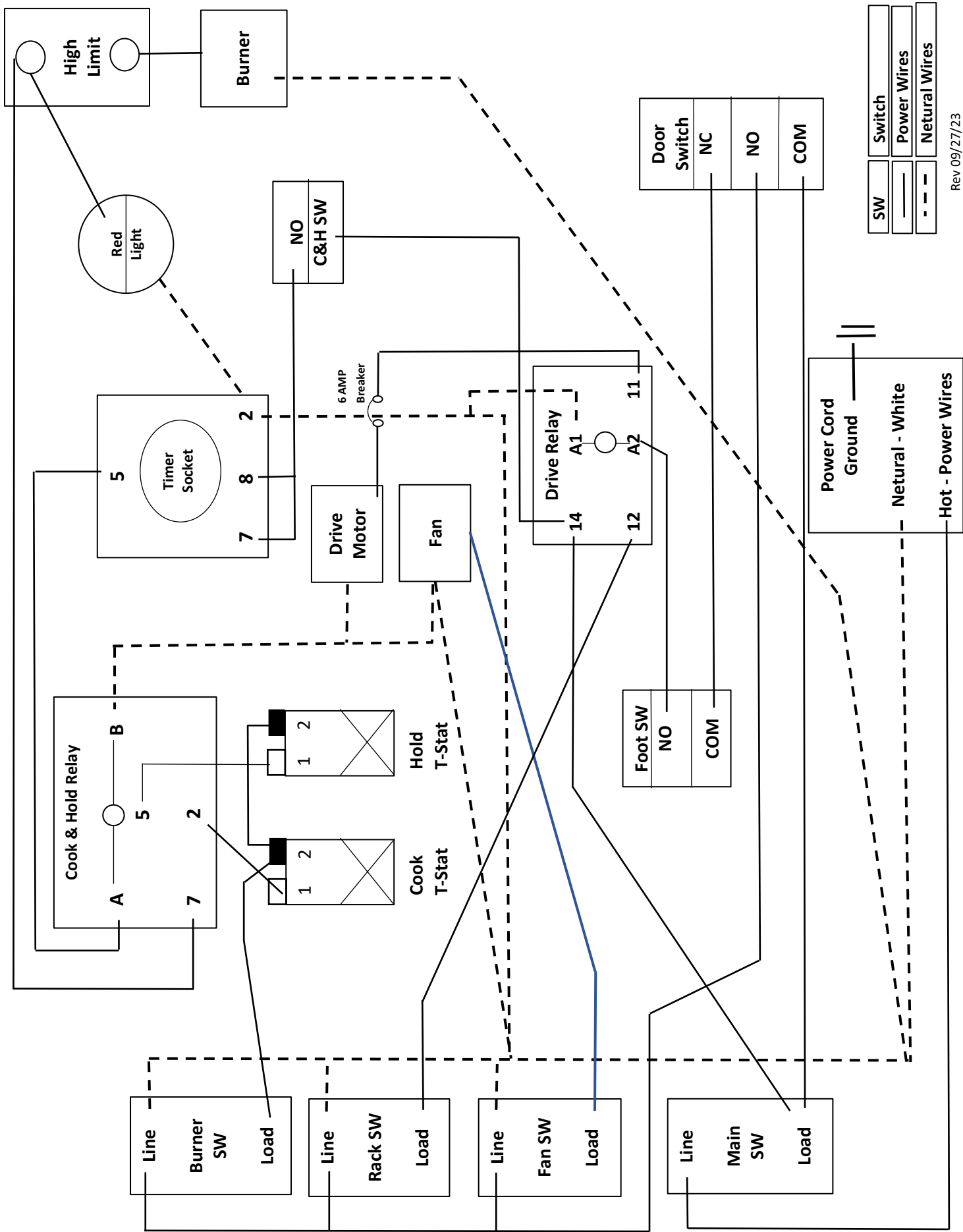
Item	Preference	Temperature
Pork Butt		185 -195
Pork Shoulder		185 - 195
Beef Brisket		195 -205
Beef	Rare	120 - 125
	Medium Rare	130 - 135
	Medium	140 - 145
	Medium Well Done	150 - 155
	Well Done	160 +
Turkey - Breast		165
Turkey - Thigh		180
Poultry		170 -180

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.

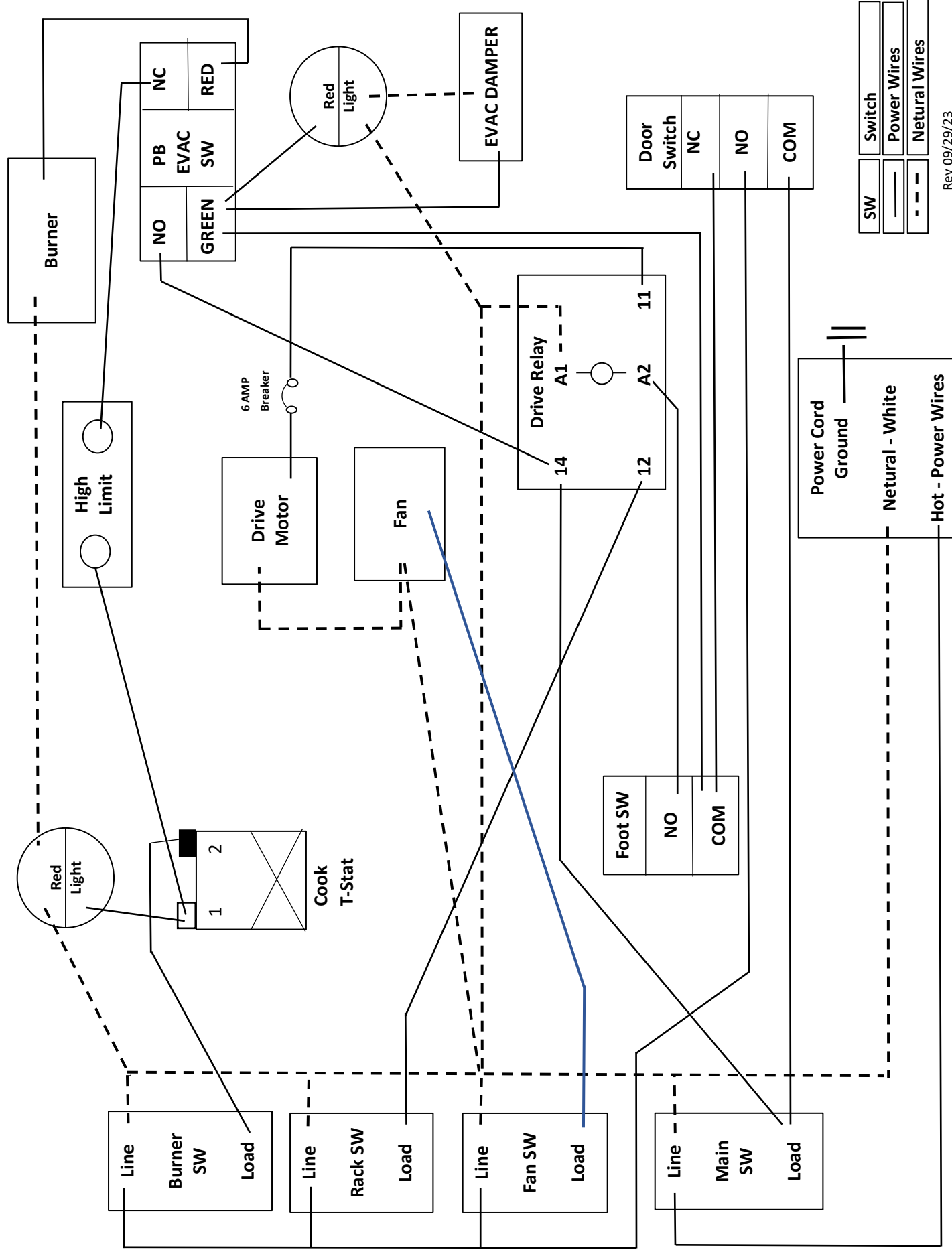
4 Switch System



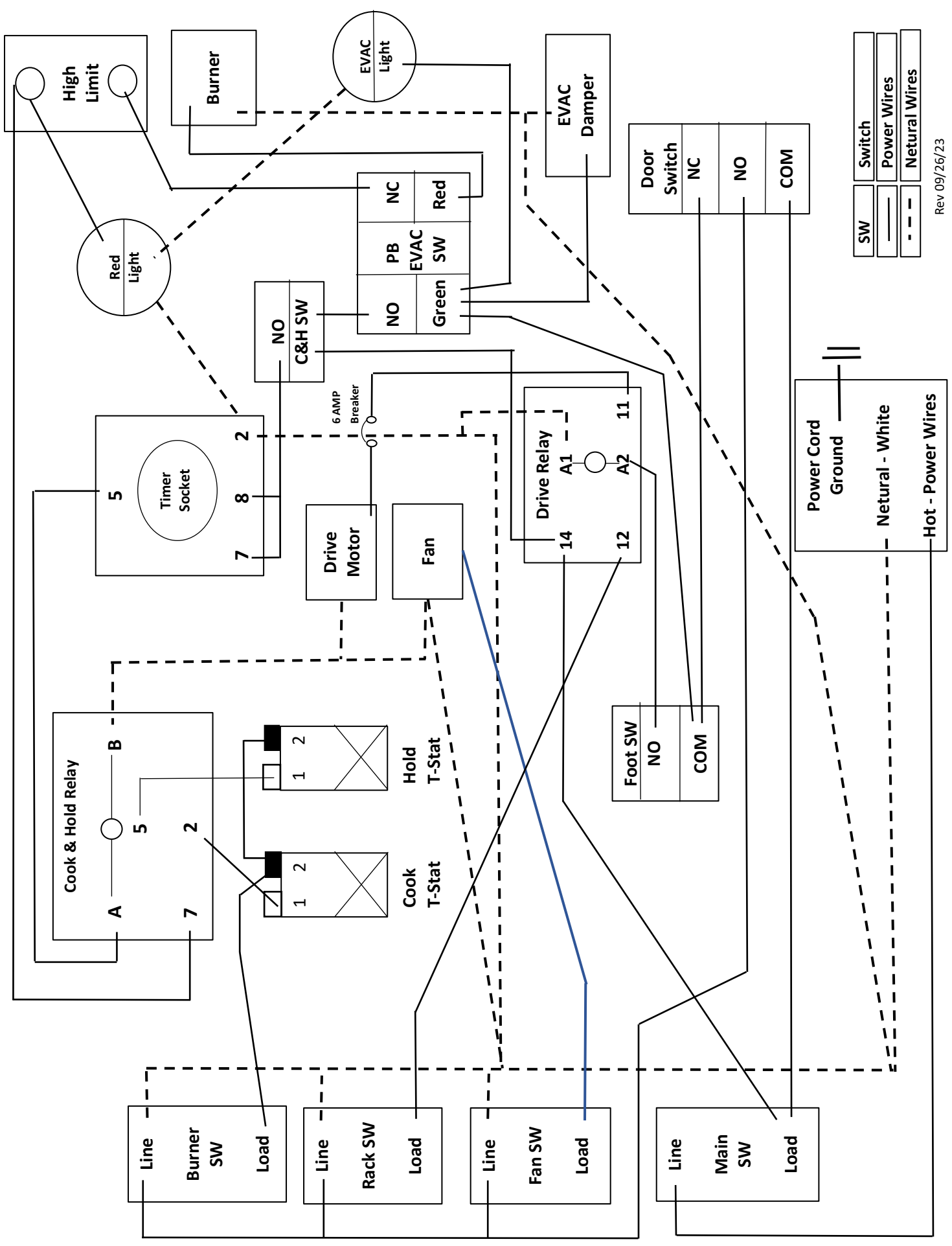
4 Switch System with Cook Hold



4 Switch System with Evacuator

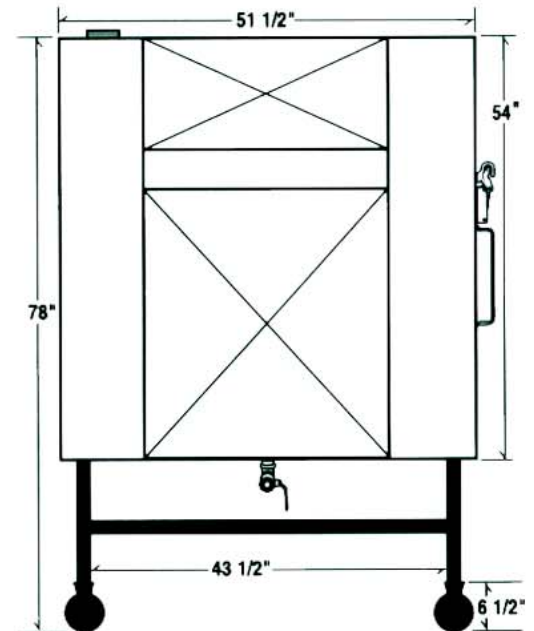
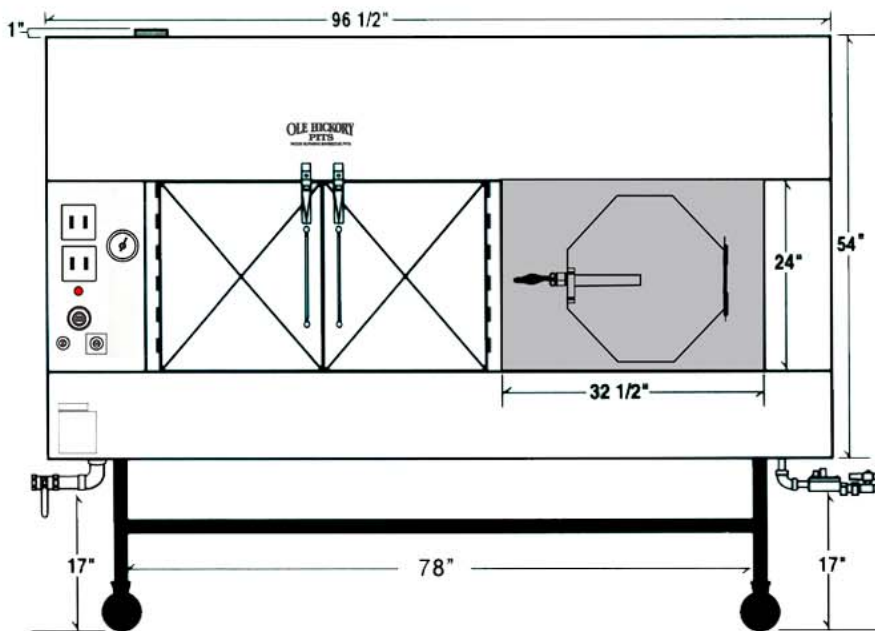


4 Switch System with Cook Hold and Evacuator



This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

MODEL SSM



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: 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: 2120 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.

