

ULTRAQUE™

"The Ultimate Multi-Use Smoker-Oven"

Sliding Racks: (3) 20 1/2" x 26 1/2"

Cooking Surface: 11.3 Sq. Ft.

US Patent No. 6,810,792 &

US Patent No. D534,755



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

REV 120618

Welcome

Greetings to you from all of us here at Ole Hickory Pit, Manufacturers of the UltraQue. We are glad to have you join our family of customers around the world. For over 30 years, our company has shared its passion for cooking by producing state of the art cooking equipment.

We want you to maximize your enjoyment of your UltraQue. To that end, we encourage you to read your Use and Care Manual, so you will better understand how it operates. Also, we would like to take this opportunity to stress the importance of our Limited Warranty, and how to use it. Following is information about your Limited Warranty and how to register.

Thank you for your patronage.

If you have any questions, please give us a call. We're here to help you.

About your Limited Warranty

Ole Hickory Pits takes great pride in providing you with our Limited Warranty, which you will find to be user friendly. The Limited Warranty is designed not only to provide for replacement of defective parts, but to make the process, more efficient and cost effective for you, the customer and us, the manufacturer. Please read and familiarize yourself with the Limited Warranty and the Warranty Procedure.

Registering your Limited Warranty

Your Limited Warranty is a valuable part of your product. To make sure you receive full benefits, be certain to register your ownership in a timely manner. The registration procedure is very simple. Just fill out the enclosed Warranty Activation Card* and send it back to us with your proof of purchase. That's all there is to it!

Model UltraQue

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 shut off 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 shut off 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.

- 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.

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.

WARRANTY; 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 infiltrations are so limited so as to interfere with ready obtainment of all air necessary for power ventilation and draw.

Ole Hickory Pits must be secured for stationary installation on a level; impervious floor (concrete or comparable). Floor has to support 490 to 620 pounds at all times.

“Notice: If your Ole Hickory Pits 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 manufacturers 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 PREPERATION OF UNIT. Visually inspect the Ole Hickory Pit by removing the service panels and ensure that motor 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.

NOTICE: Outdoor unit must be installed with cover over the control panel.

General Specifications

Dimensions:

Over-all Depth:	38"
Width w/drain pipe:	29"
Height w/vent & casters:	52 3/4"
Height w/door open:	64"
Weight:	480 lbs uncrated 602 lbs crated

Materials:

Basic Frame:	16 gauge steel welded to 3/4" tubular steel
Interior Sidewall:	12 gauge steel
Interior Belly:	Stainless steel
Front:	22 gauge stainless steel, type 304 #4 finish
Sides, Top & Front:	22 gauge stainless steel, type 304 #4 finish
Firebox Door:	1/4" steel plate

Rack Levels:

Chrome wire (Stainless steel available at an extra charge)

Sliding Racks:	(3) 20 1/2" x 26 1/2"
Total Cooking Surface Area:	11.3 Sq. Ft.

Insulation:

Refractory ceramic fibre insulation – rated to 2300 degrees F. (Contains NO Asbestos)

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

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. Thermostat should be in the "OFF" position prior to power cord plug insertion into receptacle.

Equipment:

1. 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° F. If the temperature inside the cooking chamber exceeds 350° F., the upper limit switch will not allow the burner to fire again until the upper limit button, located on the backside of the control box, is reset. Reset the manual upper limit by pressing the button. THE THERMOSTAT IS NOT DESIGNED TO REDUCE TEMPERATURE IF FIRE GETS TOO HOT FROM EXCESSIVE WOOD USAGE.

***** 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 exhaust 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 our office at 1-800-223-9667 for support.

Gas Piping 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 Code ANSI 23.1-1984 and NFPA No. 54.

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.

Burner Instructions

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

Initial Start of Burner:

1. Open cooking chamber door and remove all shipping materials, fasteners, etc.
2. Close cooking chamber door as unit will NOT fire with cooking chamber door open.
3. Remove service access panel.
4. Check burner for proper connection to gas lines.
5. Turn gas supply to burner on.
6. Replace service access panel.
7. Open the firebox door. Remove contents.
8. Set thermostat to desired temperature.
9. Please allow at least 2 minutes for burner to light. If it doesn't light turn off and repeat steps 5 – 8. (This may need to be repeated several times to purge the air from the gas line.)
10. After initial start is achieved, close firebox door. Burner should continue operating until thermostat temperature is obtained.

To Put Burner Out of Operation for an Extended Period:

1. Turn thermostat to "OFF" position.
2. Unplug unit from electrical source.
3. Turn gas supply off.
4. Replace service access panel.

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.

Operating Instructions

1. Make Sure Cooking Chamber door is closed. UNIT WILL NOT FIRE WITH COOKING CHAMBER DOOR OPEN.
2. Open firebox door before initial start-up. (Door may be closed after start up.)
3. Preheat the Ole Hickory Pit to desired temperature by turning on thermostat switch found on the control panel. Recommended cooking temperature is 225° F and CANNOT exceed 325° F.
4. During the heating process, prepare the product to be cooked.
5. Begin loading the unit on the bottom racks first and evenly distribute the weight of the product on all racks. If the product is too large for the bottom rack, remove the top rack and load the product on the bottom rack.
6. Wood used should be one (1) pound block of firewood. (Approximately ¼ of the size of a small fireplace size log). DO NOT ALLOW ASHES OR LOGS TO OBSTRUCT THE BURNER TUBE OPENING. It is recommended to use no more than 1 block of wood for 6 hour 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 is disabled automatically. When the doors are closed, all systems are re-activated.
8. INCASE 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 local service company to perform maintenance and repairs.
10. Disconnect power before cleaning or servicing.

Safety Tips

Please Read & Follow All Safety Instructions!

1. The area surrounding and underneath 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. Venting 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 the 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. Failure to follow recommended cleaning and maintenance procedures may also result in hazardous conditions and void equipment warranty.
8. Please note on Fire Box: "Warning – Hot Surface Do Not Touch"
9. Please instruct all persons using this equipment on the proper use and maintenance.

Maintenance & Cleaning

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

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.

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 exhaust of a slow-burning fire. As a result, creosote residue, accumulates on the exhaust lining. When ignored, this creosote makes a 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 remove any meat debris before to prevent clogging the drain.** Please dispose of grease in a approved disposal container.
Caution: Grease may be Hot!
3. 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.
4. Remove service access panels and inspect burner for accumulation of creosote or ashes. Clean if needed. Replace service access panels when complete.
5. Check gasket material around cooking chamber doors and firebox for damage. Replace if needed.
6. Cleaning Hinge – Open door to fully open position. Using a soft bristle brush with hot soapy water, clean thoroughly. Rinse well. Close door and repeat same cleaning procedure.
7. Cleaning Exterior – Use moist paper with warm soapy water, rinse and avoid strong chemical or abrasives of any kind, as exterior finish may be damaged.

Maintenance Schedule

****DISCONNECT FROM THE POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE****

Maintenance

How Often

Clean Ashes From Firebox

Daily

Drain Grease

Daily

Clean Burner (Shut Off Gas Supply)

Once a month with gloved hand (DO NOT USE HARD OBJECT)

Clean Chimneys (both chimneys)
(chimney brushes are supplied by Ole Hickory Pits with purchase of smoker)

At least every 6 months

Clean Racks and Pit

As needed (based on usage) with over degreaser and hi-pressure washer

Burner (Shut Off Gas Supply)

After visual inspection with a mirror if ashes are built up inside burner remove burner and clean thoroughly

Clean Exterior

As Needed

Cover

When not in use

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							
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Insert Date for Weekly 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.

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.

Ole Hickory Pits – UltraQue Limited Warranty

Thank you for choosing Ole Hickory Pits/UltraQue. We're sure you'll be pleased with your new cooking equipment.

Ole Hickory Pits/UltraQue Limited Warranty applies to the ORIGINAL owner to be free of defects in material and workmanship for a period of 1 year. Retain your dated ORIGINAL sales receipt as proof of purchase. The full warranty is printed on the reverse side of this card for your information.

Remember, it is the owners responsibility to use and care for your new equipment properly. The reverse side Limited Warranty does not apply to normal wear and tear or to equipment that has been misused or abused.

PROTECT YOUR INVESTMENT

Activate Your Limited Warranty:

Please take a moment to fill out and return the Warranty Registration card below and seal with tape.

SERIAL #

DATE PURCHASED

(keep this portion for your records)

(You can also fax copy back to us at #573-334-2507 or email to main@olehickorypits.com)

Please Fill out form below and attach ORIGINAL sales receipt as proof of purchase.

Name: _____

Company: _____

Address: _____

City, State, Zip: _____

Business Number: _____

Alt. Number: _____

Model: _____

Serial #: _____

REV111207

**Affix Original Receipt Here
(must fold receipt)**

Ole Hickory Pits – UltraQue Limited Warranty

Ole Hickory Pits/UltraQue warrants its products 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 (1) year from date of purchase. This LIMITED WARRANTY does not extend or apply to Ole Hickory Pits/UltraQue, or any component thereof, which has been misused, neglected, improperly installed or otherwise abused. IT IS THE CUSTOMERS 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. CALL 1-800-223-9667.
- 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/UltraQue is not responsible for any labor beyond the pre-approved limit. Overtime rates and excessive labor are the sole responsibility of the customer.
- 5. Upon return of malfunctioning product, if inspected by Ole Hickory Pits/UltraQue does not disclose any defect covered by LIMITED WARRANTY, the product will be repaired or replaced at the expense of the customer and Ole Hickory Pits/UltraQue regular charges will apply.
- 6. Replacement parts covered under warranty will be shipped from our factory located in Cape Girardeau, Missouri, 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.
- 8. **LIMITED WARRANTY IS NON-TRANSFERABLE.**

THE FORGOING STATE 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, WETHER EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OR 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/ULTRAQUE BE LIABEL FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE. OLE HICKORY PITS/ULTRAQUE NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR OLE HICKORY PITS/ULTRAQUE AND OTHER LIABILTiy OR OBLIGATION IN CONNECTION WITH THE SALE OF THESE PRODUCTS.

OLE HICKORY PITS
333 N. MAIN ST.
CAPE GIRARDEAU, MO 63701-9802

AFFIX
STAMP
HERE

Limited Warranty Procedure

IMPORTANT Please Read

Should there be a mechanical problem with your warranted 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.
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 the 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 warranted 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 a message containing Name, Address, Business Name 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 to let us know 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 the manual.

LIMITED WARRANTY

Ole Hickory Pits/UltraQue 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 (1) year from date of purchase. This LIMITED WARRANTY does not extend or apply to Ole Hickory Pits/UltraQue, or any component thereof, which has been misused, neglected, improperly installed or otherwise abused. IT IS THE CUSTOMERS RESPONSIBILITY TO MAINTAIN ADEQUATE MAKE UP AIR. FAILURE TO DO SO CAN RESULT IN A HAZARDOUS SITUATION AS WELL AS VOIDING THE LIMITED WARRANTY.

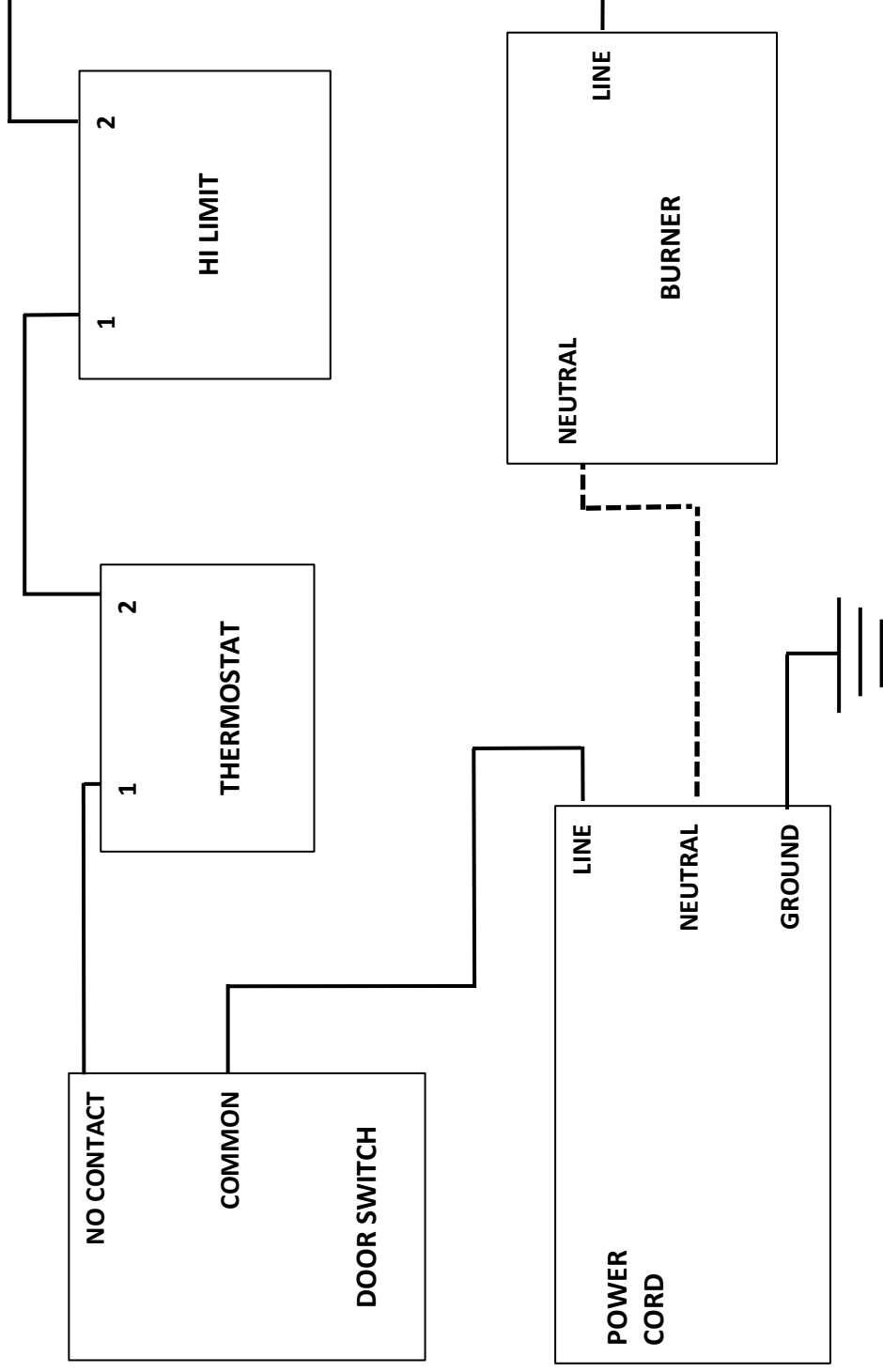
Equipment which is defective in material or workmanship and which is removed within the specific time period will be repaired or replaced as follows:

1. All service work to be performed is to be pre-approved by Ole Hickory Pits prior to the service call. CALL 1-800-223-9667.
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/UltraQue is not responsible for any labor beyond the pre-approved limit. Overtime rates and excessive labor are the sole responsibility of the customer.
5. Upon return of malfunctioning product, if inspected by Ole Hickory Pits/UltraQue does not disclose any defect covered by LIMITED WARRANTY, the product will be repaired or replaced at the expense of the customer and Ole Hickory Pits/UltraQue regular charges will apply.
6. Replacement parts covered under warranty will be shipped from our factory located in Cape Girardeau, Missouri, 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.
8. LIMITED WARRANTY IS NON-TRANSFERABLE.

THE FORGOING STATE 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 EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OR 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/ULTRAQUE BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE. OLE HICKORY PITS/ULTRAQUE NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR OLE HICKORY PITS/ULTRAQUE AND OTHER LIABILITY OR OBLIGATION IN CONNECTION WITH THE SALE OF THESE PRODUCTS.

Please return enclosed warranty card via U.S. mail, fax #573-334-2507 or email to main@olehickorypits.com to activate your warranty.

ULTRA-QUE



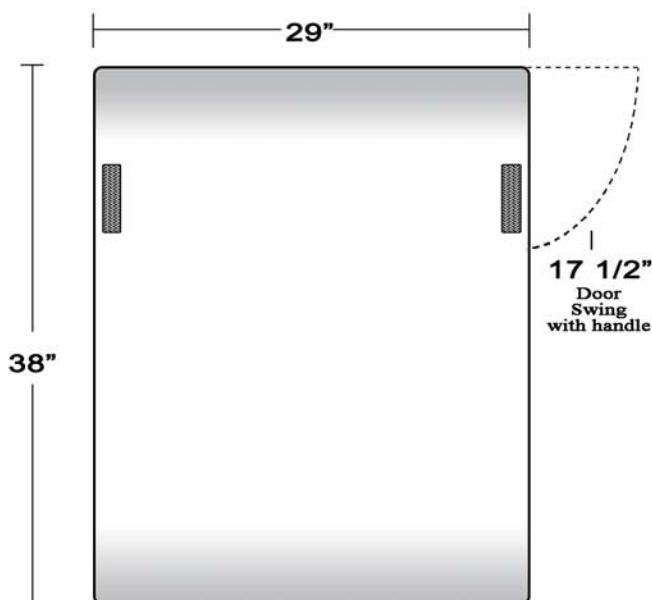
ULTRAQUE™

"The Ultimate Multi-Use Smoker-Oven"



US Patent No. 6,810,792 &
US Patent No.D534,755

Sliding Racks



Construction: Heavy duty 12 gauge steel interior side walls (100% welded & inspected seams) tubular steel frame, stainless steel belly, 22 gauge stainless steel and fully insulated - rated 1800 degree F.

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

Gas Burner: 38,000 BTU burner with electronic ignition. Available for LPG (Propane) or Natural Gas.

Firebox: 3 – 1 pound blocks of wood (approximately 1/4 of a fireplace size log) will last for up to 8 hours of cooking with patented Convecture™ 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.

Casters: Four heavy duty, NSF approved.

Exhaust: Two – 3/4" X 5 1/4" Vents.

Grease Drain: 1" Pipe with 1" Ball Valve.

Weight: 480 lbs, uncrated.

Sliding Racks: 3 Racks, 20 1/2" X 26 1/2", 11.3 Sq. Ft. total cooking surface, Nickel-Chrome. Removable for easy cleaning.