

CONVECTION TRI OVENTM

Multi-Use Smoker



Revolving Racks:
(8) 10" x 24",
Cooking Surface: 13.3 Sq. Ft.

Sliding Racks:
(4) 26 1/2" x 26 1/2",
Cooking Surface: 19.58 Sq. Ft.

*Shown with options

US Patent No. 6,810,792

OLE HICKORY PITS

WOOD BURNING BARBECUE PITS

Arleque Smoker Sales

P.O. Box 846

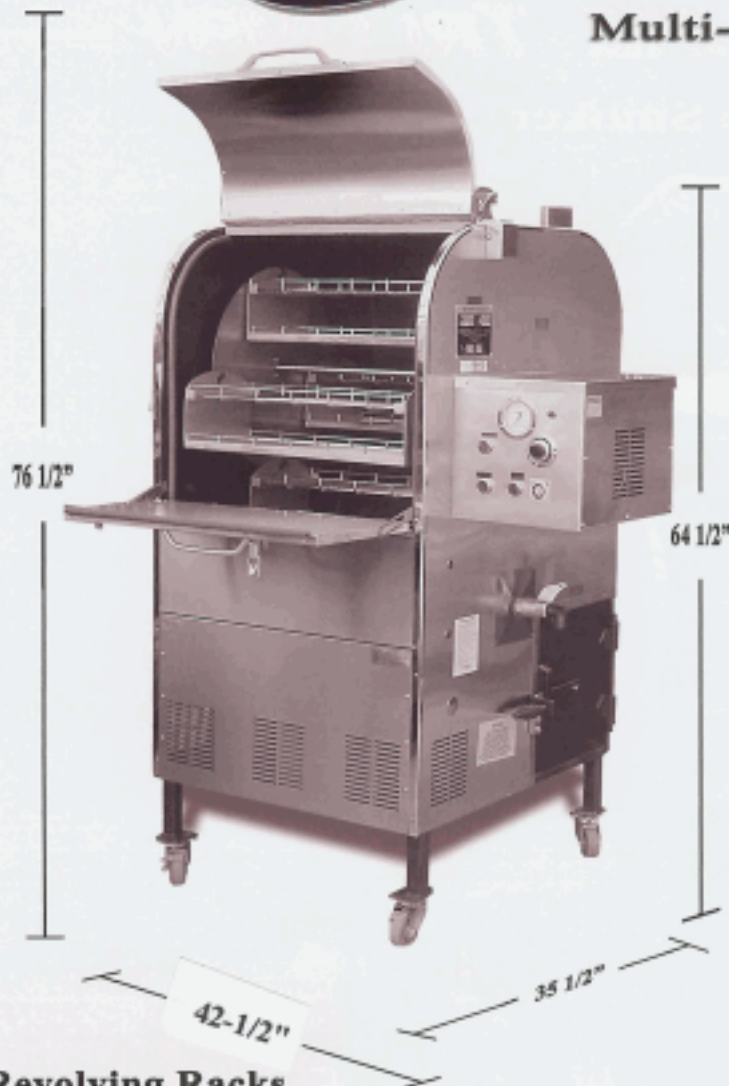
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CONVECTURE TRI OVEN™

Multi-Use Smoker



Revolving Racks



Sliding Racks

US Patent No. 6,810,792

Construction: Heavy duty 12 gauge steel interior (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel exterior, ceramic wool insulation - rated 1200 degrees F.

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

Gas Burner: 46,000 BTU burner with electronic ignition, available for L.P. or natural gas.

Firebox: One-1 pound block of wood (approximately 1/4 of a fireplace size log) will last for up to 6 hours of cooking with patented Convecture™ circulation.

Temperature Range: Thermostat control range 100 degrees F. to 250 degrees F.

Upper Limit Control Switch: Extra safety feature.

Dial Thermometer: 2 1/2" diameter.

Convecture™ System: This feature provides improved circulation of heat and smoke inside the cooking chamber without the need of a convection fan. As part of the CTO's unique patented design, the cost and maintenance expense of a convection fan is eliminated.

Exhaust: Two - 3/4" X 5 1/4" Vents.

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

Weight: 500 lbs, uncrated.

Revolving Racks: 8 Racks, 10" X 24", 13 1/3 Sq. Ft. Cooking Surface. Nickel-chrome (stainless available at extra cost). Removable for easy cleaning.

Rotisserie Drive: Heavy duty gear motor.

Sliding Racks: 4 Racks, 26 1/2" X 26 1/2", 19.58 Sq. Ft. cooking surface. Nickel-chrome (stainless available at extra cost). Removable for easy cleaning.

"The Convecture™ Tri Oven uses a unique patented circulation method to achieve the heat movement used in convection ovens, without the use of a convection fan. This novel concept defines the next generation of technology in multi-use smokers."

-David B. Knight, President

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