

LITTLE RED SMOKEHOUSE

New! The interior is now stainless steel at no additional cost.

Model 250 FS Barbecue Pit



This feature packed barbecue pit will surprise you with its productivity and efficiency even though it takes up only ten square feet of floor space! The compact size makes it easy to find a place for this pit even in crowded kitchens. You can cook 250 pounds of heavy meat cuts or 50 slabs of ribs per load. Even cooking is assured with our high velocity convection air system, so no rotation of the meat is required. This highly versatile oven can perform multiple roles. It can cook quickly when you need to produce ribs or chicken in a hurry, but it can also slow down and cook long and slow to produce incomparable old fashioned barbecue. This unit is also available with electric oven elements (Model 250FSE) to assist the wood fuel for even greater efficiency and flexibility.

LOADED WITH FEATURES :

Easy to use.

Fire starting is easy with the built in stack fan providing draft and the combustion air fan providing oxygen. However, live coals last 72 hours in the refractory lined firebox so most customers start a fire from scratch only once. After that, they just scoop out some ashes daily and add fresh wood. The coals and the pit do the rest to ignite the newly added wood. Loading and unloading are easy with the large door and slide out racks. After loading, just set the thermostat and relax. The air control system will precisely maintain your selected temperature unattended for up to 24 hours.

Economical.

The Little Red Smokehouse may just be the world's most fuel efficient barbecue pit! Its wood usage is unbelievably low due to the unique temperature control design and heavy insulation.

Evacuation system.

Just turn the evacuation switch and our damper and fan system goes into action to induce fresh air into the pit and exhaust the smoke out through the stack and not into your kitchen.

Cook and hold.

Set the cooking time and the initial cooking temperature. After the timer counts down, the pit temperature automatically resets to 145 degrees (holding temperature).

Easy to clean.

Removable racks and rack slides. Large drain valve. Easy to reach walls. Stainless steel interior.

Easy to vent.

Can be vented directly with six inch Class A stack or placed under a Type I exhaust hood.



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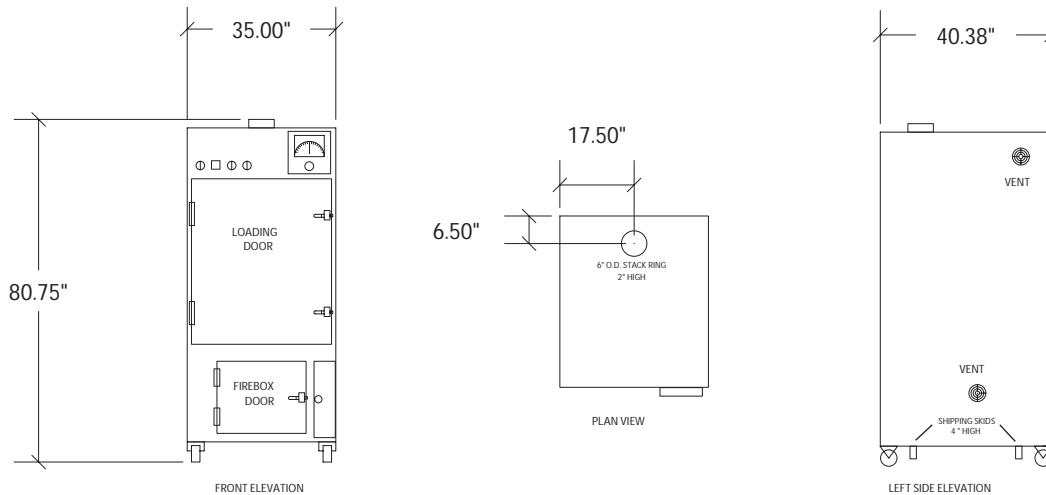


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Model 250 FS and 250 FSE Specifications



NOTES:

1. Install on a noncombustible floor.
2. Clearance from combustibles: 6" from the rear, 1" on the right and left, 12" at the top, 18" from the stack connector, and 48" from the front.
3. Vent through the roof using 6" diameter "Class A" stack and follow stack manufacturer's instructions regarding clearances. As an alternative to direct venting, this unit can be vented using a Type I vent hood interlocked electrically with the oven. Refer to NFPA 211 and NFPA 96 for further details and always check local codes for any further venting requirements.
4. The electrical requirements are: Model 250FS: 115V,1Ph.,10.4A.....Model 250FSE: 208/230 V, 1 Ph., 18.3 A.
5. Access to the rear and to the top is required for service purposes.
6. See Owner's Manual for additional information.

CAPACITIES			
ROASTS	BACKRIBS	SPARERIBS*	CHICKEN
250 LBS	90 SLABS	50 SLABS	150 HALVES
10 Racks: 28"x20.5"		*2.5 and down	

CONSTRUCTION... Extra heavy, all structural steel welded framing with 14 gauge stainless steel interior. Exterior front is 14 gauge epoxy coated steel treadplate. Exterior sides and back are 18 gauge epoxy coated steel. Color choices are red, black, or gray. The firebox and firebox flue are constructed from ten gauge steel lined with 2500 degree cast refractory, 2.5 inches thick. The oven, flues, and firebox are insulated with high temperature fiberglass insulation. The controls such as relays, overloads, thermostats, and timers are located above the oven front and are accessed through a hinged cover above the oven doors. The ten oven racks are constructed of heavy nickel chrome plated wire.