

OYLER BARBECUE PITS

In Texas we have a saying, “no brag, just fact!” Well, the fact is the Oyler is the finest barbecue pit in the world, period! Often imitated but never equaled, it has become the standard for the best in barbecue.



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

Authentic wood cooked barbecue.

If you are going to be in the business of barbecue, please do it right! The Oyler defines authenticity. We use wood to cook the meat, we do not use gas. In fact, we hate the idea of using gas in a barbecue pit. Your customers will notice the difference.

Thermostatic control. The Oyler maintains precise temperature control, unattended for up to 14 hours, by using a unique air control system.

Economical. So well designed and insulated, you will be amazed to experience how little wood is required to cook big loads of barbecue.

Capacity. Speaking of big loads, the Oyler can handle your high volume demands. The Model 700 can cook 1000 pounds per load and the Model 1300 can cook 1800 pounds!

Safe. The Oyler was the first (and remains the only) wood fired barbecue pit to receive the Underwriter's Laboratories Listing for safety. We have gone to great lengths to make the Oyler safe. It even earned the coveted “zero clearance to combustibles” installation specification.

Durable. The Oyler is legendary when it comes to longevity. Some early (1967 vintage) models are still turning out that incomparable Oyler quality barbecue.

Evacuation System. Large dampers operate automatically when the front doors are opened to direct the smoke rearward and out the stack rather than into your face.

Ease of Use. The Oyler is the most “forgiving” piece of cooking equipment you will ever use. You will not need an experienced “pit man” to turn out great barbecue. The front doors are huge, allowing easy loading, unloading, and removal of racks for cleaning. The fire is easy to start, and due to our design, the live coals in the firebox last 72 hours! That means for most customers the fire only has to be started once! As long as you cook once every three days, fire starting is simply a matter of scooping out a few ashes and adding fresh wood.



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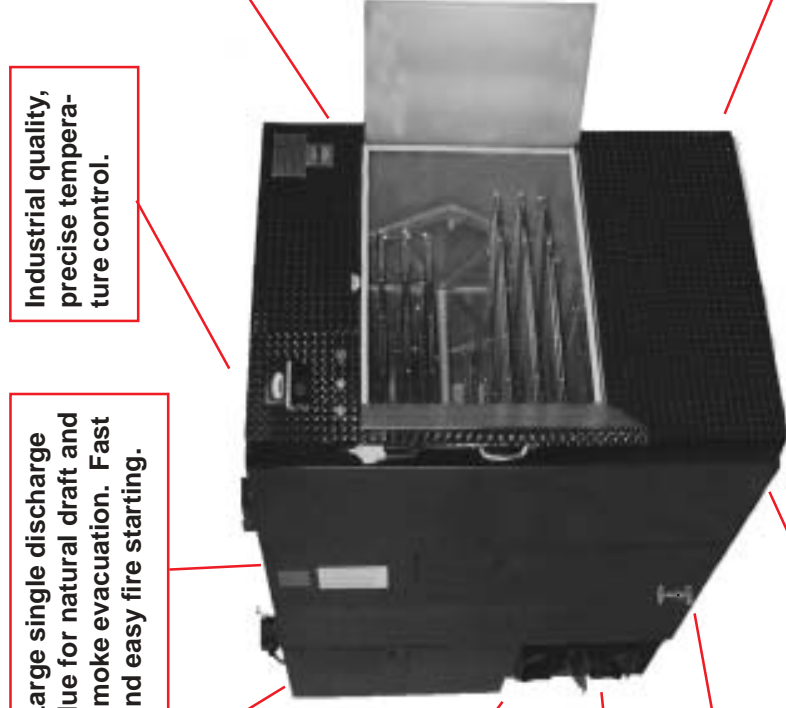


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THE WORKHORSE OF THE BARBECUE INDUSTRY

4000 pounds (6600 for the 1300) of serious, hard working, long lasting barbecue pit!



Built in and automated smoke control and smoke evacuation dampers. Stainless steel exit flue and damper. Stainless steel bypass damper.

Large single discharge flue for natural draft and smoke evacuation. Fast and easy fire starting.

Industrial quality, precise temperature control.

For over thirty years barbecue experts from all over the world have been trying to figure out the Oylers' secrets. Many theories abound, from the natural purity of the fuel, to the ferris wheel rotisserie action, to the constant basting, to the unique air, smoke, and humidity control features. Some hold that it is the very journey of the meat, validating Mr. Oylers' "blanket of heat" theory which is based on the meat being "massaged" as it passes through alternate temperature zones while it revolves. This debate will rage for many more decades. We don't know all the answers, we just appreciate the results!

Built-in smoke capture hood over firebox.

Firebox- 1000 pounds of refractory lined and insulated efficiency...where it all begins!

Large full width, stainless steel lined doors for easy loading, unloading, and cleaning...big capacity: 18 large, removable, easy to clean drip through racks.

Large grease drain valve for convenience.

Rotisserie motor and gearbox, over 12,000 foot pounds of brute strength.

Insulated throughout for thermal efficiency. Firebox and flue insulation metal clad for easy cleaning.

New! Ask us about our "E" Model Oylers. We use clean, non-taste altering electrical energy to dramatically reduce wood consumption.

SPECIFICATIONS

| MODEL | SIZE | RACKS | ELECTRIC |
|-----------|----------------------------------|------------|----------|
| 700* | 56"WX104"DX79"H | 18-17"X42" | 120V/8A |
| 1300* | 67"WX120"DX88"H | 18-18"X54" | 120V/8A |
| *E Models | Same size and rack configuration | | 240V/70A |

CAPACITIES

| ROASTS | BACKRIBS | SPARERIBS | CHICKEN |
|----------|-----------|-----------|------------|
| 1000 LBS | 216 SLABS | 144 SLABS | 324 HALVES |
| 1800 LBS | 360 SLABS | 288 SLABS | 432 HALVES |

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