



# Introducing the Oylers E Models



Same legendary Oylers results but with electrical energy added to assist the wood

We pioneered the gas/wood combination pit in the 1970's, but we discontinued it after only two years because we found that the barbecue produced in pits using gas to assist the wood was inferior to all wood fired pits. The "gas" taste was very evident in the finished product. Gas contains smelly sulfur chemicals called mercaptans\* to make it noticeable when there is a leak. This adversely affects the taste of barbecue. That is why barbecue from all wood fired pits is always better than product from our competitors' gas/wood ovens. In these ovens, the products of the gas burner combustion, including the odorous components pass through the cooking chamber and come in direct contact with the meat. They will tell you that the gas is just there to ignite the wood, but don't fall for that line...the gas burners in these ovens fire every time the temperature drops, tainting the meat with each firing.

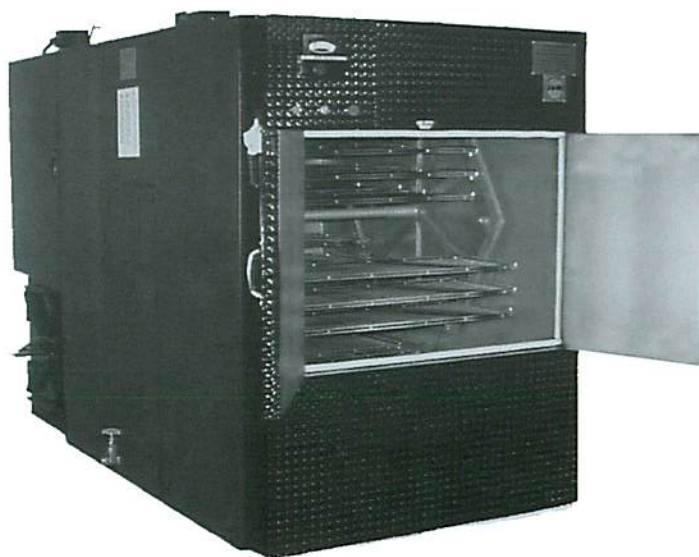
We have now developed a safe and clean way to assist the wood fire. We use safe and clean electrical elements. There is no flavor tainting with our electrical elements. There is no explosion hazard, either. What you do have is a way to dramatically reduce wood usage while preserving the character of what barbecue purists everywhere credit as being the best pit in the world...the *Oyler*. If you cook barbecue, please do it right, don't *gas* it!!

Includes all the great features of the regular Oylers...plus many others

Cook and Hold Automation

Convection Fan

Timer directed element controls to allow you to control when the electric elements activate.



\*What is mercaptan?



The most important thing to know about mercaptan is that it stinks. It doesn't smell slightly. It stinks. In a concentrated form, its smell is almost unbearable. And it takes only a few parts per million of mercaptan for the average person to wrinkle a nose and say, "what is that smell?" That is precisely why it is added to natural gas. You see, natural gas is both odorless and colorless. If mercaptans were not added, it would be hard for you to know that unlit natural gas was coming from your oven if you had a malfunction or leak. And leaks from ovens, furnaces, and water heaters would be nearly impossible to detect without expensive equipment. So mercaptan's smell is a very valuable safety feature. Mercaptans contain sulfur. That's what makes them smell. There are other uses for mercaptans in industry, including pharmaceuticals, jet fuel and livestock feed additives. They are used in many chemical plants. Mercaptans are similar to corrosive and toxic sulfur compounds found naturally in rotten eggs, onions, garlic, skunks, and, of course, bad breath. You know, things that stink. While there are many good places to use mercaptans, having them in contact with our beloved barbecue is not one of them.

## SPECIFICATIONS

## CAPACITIES

MODEL	SIZE	RACKS	ELECTRIC	ROASTS	BACKRIBS	SPARERIBS	CHICKEN
700E	56" WX 104" DX 79" H	18-17" X 42"	240V/70A	1000 LBS	216 SLABS	144 SLABS	324 HALVES
1300E	67" WX 120" DX 88" H	18-18" X 54"	240V/70A	1800 LBS	360 SLABS	288 SLABS	432 HALVES