



J & R MANUFACTURING
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LITTLE RED™ SMOKEHOUSE

250 FSE SMOKER MODEL

**THE WORLD'S FINEST COMMERCIAL
SMOKERS, GRILLS, AND ROTISSERIES**



PRODUCT DESCRIPTION

This ultra-durable, feature-packed barbecue smoker boasts great productivity, efficiency, and capacity even though it only takes up 10 square feet of floor space. Its compact design and size makes it easy to fit into your kitchen but it expertly cooks 250 pounds of meat cuts or 50 slabs of ribs per load. And, yes, it cooks unattended on a single load of hardwood fuel to reduce labor and meet your restaurant's needs. Perfect and even cooking is assured with J&R's high-velocity convection air system, which matches the rotisserie action of our larger smokers. No rotation of the meat is required. And, this highly versatile J&R smoker performs multiple roles, since it can quickly cook ribs or chicken but it can also slow down and cook long and slow to produce incomparable old-fashioned barbecue briskets and ribs. This unit features electric oven elements to assist the wood fuel for even greater efficiency.



FEATURES & BENEFITS



SIMPLE TO USE

Fire starting is easy with the built in stack fan providing draft and the combustion air fan providing oxygen. 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 doors 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 12-14 hours.



ECONOMICAL

The Little Red Smokehouse may be the world's most fuel-efficient barbecue smoker! Its wood usage is ultra-low due to the unique temperature control design and heavy insulation in the firebox.



SAFE AND CLEAN ELECTRICAL ENERGY REDUCES WOOD CONSUMPTION thereby eliminating the hazard, foul taste, and odor of gas with its sulfurous components.



EVACUATION SYSTEM

Just turn the evacuation (evac) switch and the J&R damper and fan system goes into action to induce fresh air into the pit and exhausts the smoke out through the stack and not into your kitchen. An ideal way to review your protein, when needed.



COOK-AND-HOLD

Set the cooking time and the initial cooking temperature. After the timer counts down, the smoker temperature automatically resets to 145 degrees, which is its holding temperature.



EASY TO CLEAN

The Little Red features removable racks and rack slides. It also has a large drain valve and easy to reach walls. Its stainless steel interior also makes it easy to clean.



EASY TO VENT

Your J&R Little Red can be vented directly with a six-inch Class A stack or placed under a Type I exhaust hood. Whatever is best for your set up.



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**STAINLESS STEEL
INTERIOR!**

Shown in a
custom color.



SPECIFICATIONS

SIZE	35"W X 41"D X 80"H
RACK SIZE	28"W X 20.5"D
NUMBER OF RACKS	10
FUEL	WOOD
ELECTRICAL	208/230 V / 1 PH. / 18.3 A
SHIPPING WEIGHT	2200 LBS.

CONSTRUCTION

The Little Red Smokehouse is built to perform – and last – for decades. Features heavy duty all-structural steel-welded framing with 14-gauge stainless steel interior. The brilliant front exterior is a 14-gauge epoxy coated steel treadplate. Exterior sides and back are 18-gauge epoxy coated steel. Custom color choices available are available. We're eager to create the Little Red of your dreams.

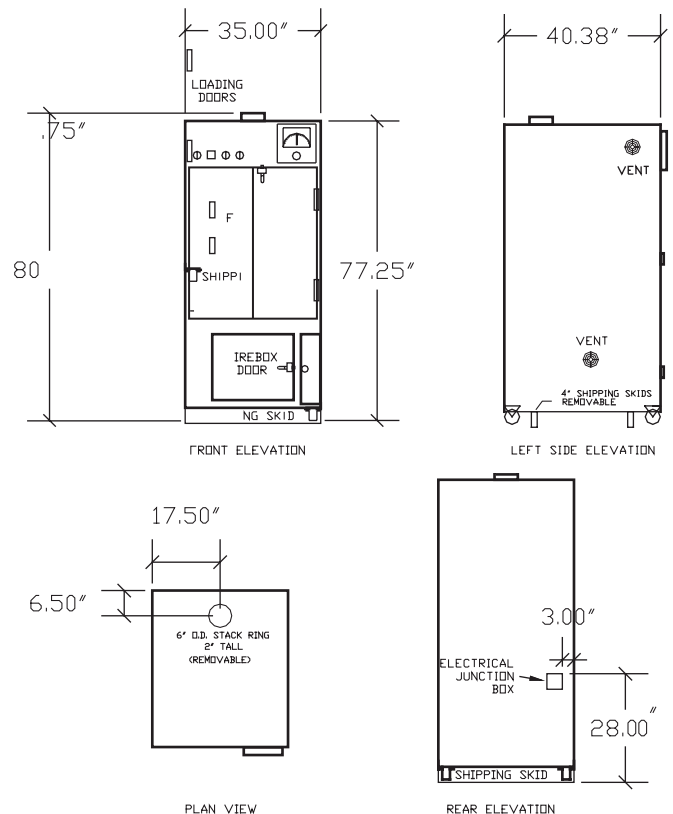
The firebox and firebox flue are constructed from ten gauge steel lined with 2500-degree cast refractory, 2.5 inches thick. The oven, flues, and firebox are insulated with high-temperature fiberglass insulation. The controls such as relays, overloads, thermostats, and timers are conveniently located above the oven front and are accessed through a hinged panel, above the oven doors. The ten oven racks are constructed of heavy nickel chrome plated wire. All built to last and to serve.

CAPACITIES

ROASTS	BRISKETS	BACKRIBS	SPARERIBS	CHICKEN
250 LBS	10-15	90 SLABS	50 SLABS	150 HALVES

LITTLE RED SMOKEHOUSE DIMENSIONS

MODEL 250 FSE



NOTES:

1. Install on a non-combustible 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: 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.