



J & R MANUFACTURING
820 W. KEARNEY, MESQUITE, TX 75149
972-285-4855 | 800-527-4831
www.jrmanufacturing.com

SMOKE-MASTER™

MODEL 250 RFS

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



PRODUCT DESCRIPTION

This rugged, large-capacity pit – the big brother to the Little Red Smokehouse – is wood fired but comes equipped with an electric oven-heating element, which reduces wood consumption and allows you to craft the flavor of the meat to your precise preference. By using clean electrical energy to assist the wood fire, you will produce authentic barbecue without the “gassy” taste associated with gas/wood ovens. You can cook up to 600 pounds per load of briskets, pork butts, tri-tips, etc. Even cooking is assured with our unique high-velocity convection air system, so no rotation of the meat is ever required. It can cook all night, unattended, on a single load of wood fuel like our larger Oylers.



FEATURES & BENEFITS



FIRE STARTING IS EASY with the built-in stack fan that provides draft and the combustion air fan that provides oxygen. However, live coals last over 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 ignite the newly added wood. Loading and unloading your meat is easy due to 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 while you sleep.



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



THE SMOKE-MASTER IS VERY ECONOMICAL AND EFFICIENT due to the unique temperature control design and heavy insulation. It cooks up to 600 pounds of meat yet requires less than 17 square feet of floor space!



INCLUDES COOK-AND-HOLD FEATURE. Simply set the cooking time and the initial cooking temperature. After the timer counts down, the pit temperature automatically resets to 145 degrees, which is the holding temperature.



EASY TO CLEAN. Removable racks and rack slides make cleaning easy. The oven floor slopes to a large drain reservoir, which can be easily drained through a remote valve. Stainless steel interior supports easy clean-up too.



THE EVAC SYSTEM IS SIMPLE TO USE. 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.



CAN BE VENTED directly with a six-inch Class A stack or placed under a Type I exhaust hood.



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**STAINLESS STEEL
INTERIOR!**



SPECIFICATIONS

SIZE	48" W X 52" D X 80" H
RACK SIZE	39" W X 32" D
NUMBER OF RACKS	7
FUEL	WOOD
ELECTRICAL	208/230 V / 1 PH. / 18.3 A
SHIPPING WEIGHT	2600 LBS.

CONSTRUCTION

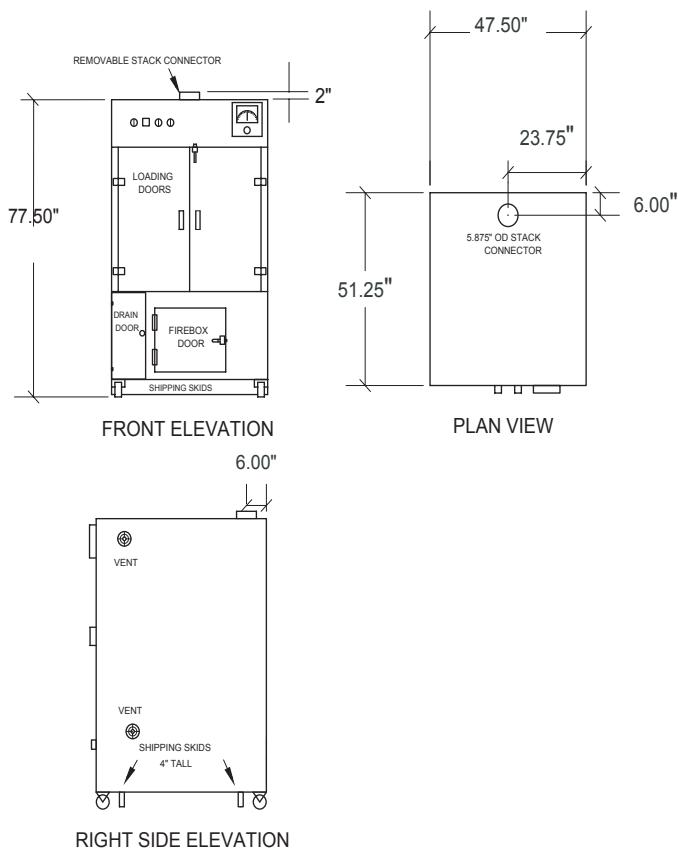
Heavy duty all-structural steel-welded framing with 14-gauge stainless steel interior. Exterior front is 14-gauge epoxy-coated steel treadplate. Exterior sides and back are 18-gauge epoxy-coated steel. Color choices are red, black, gray, or whatever you can dream up. The firebox and firebox flue are constructed from 10-gauge steel-lined with a 2-inch thick, 2500-degree cast refractory. The oven, flues, and firebox are then wrapped with high-temperature 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 oven racks are constructed of heavy nickel chrome-plated wire. Built to last!

CAPACITIES

ROASTS	BRISKETS	BACKRIBS	SPARERIBS	CHICKEN
600 LBS	30-35	161 SLABS	70 SLABS	210 HALVES

SMOKE-MASTER™ DIMENSIONS

MODEL 250 RFS BARBECUE PIT



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.