



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

THE ORIGINAL OYLER PITS

1300/E & 700/E MODELS

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



PRODUCT DESCRIPTION

The famed Oyler, invented in 1974, is the finest barbecue pit in the world! Often imitated but never equaled, it has become the gold standard for the barbecue industry.

The durability of the Oyler is legendary in terms of its longevity. Some early models are still turning out that incomparable Oyler quality barbecue after many decades. And, they come in two sizes and also two variations including E Models. E Models add electric heat elements and a convection fan to the cook chamber for greater wood-fuel efficiency.

If you are going to be in the business of barbecue, you need to cook it authentically – with wood! The Oyler defines authenticity and uses the smoke and heat from wood to cook and flavor the meat. We recommend against using gas in a barbecue pit for all-important matters of flavor. Your customers will notice the difference. And, they'll keep coming back for more.



MODELS NOT TO SCALE.

FEATURES & BENEFITS



The Oyler maintains temperature control, unattended for up to 14 hours, by using a unique air control system and proven thermostatic control. Insulated throughout for thermal efficiency.



Our Evacuation System features large dampers that automatically direct the smoke rearward and out of the stack when the front doors are opened, so smoke doesn't enter your kitchen.



The Oyler's design and insulation make it very economical. You will be amazed how little wood is required to cook big loads of barbecue, and unattended too.



The Oyler is very easy to operate and will be the most empowering piece of cooking equipment, because you don't need an experienced "pitmaster" to turn out great barbecue. The front doors are huge, allowing for 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! Fire starting is simply a matter of scooping out a few ashes and adding fresh wood.



The Oyler is safe and was the first wood-fired barbecue pit to receive the Underwriter's Laboratories (UL) 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.



The Oylers can handle your high volume demands. The Model 700 can cook 1000 pounds per load and the Model 1300 can cook 2000 pounds!



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

THE ORIGINAL OYLER PITS

1300/E & 700/E MODELS



The Oyler's ingenuity includes the unmatched flavors of the wood fuel, the ferris wheel rotisserie action – with its unique air, smoke, and humidity control features – which leads to automated basting, validating Mr. Oyler's "blanket of heat" theory which is based on the meat being "massaged" as it passes through alternate temperature zones while it revolves. The Oyler's quality and durability is legendary, and the fact that it requires almost no labor to deliver these results is truly unmatched!

E Models use clean, non-taste altering electrical energy to dramatically reduce wood consumption.

FEATURES

1. Large full-width stainless steel lined doors for easy loading, unloading, and cleaning. Massive capacity: 18 large removable and easy-to-clean drip-through racks.
 2. Industrial quality, temperature control.
 3. Rotisserie motor and gearbox with over 12,000 foot-pounds of brute strength!
 4. Firebox: 1000 pounds of refractory lined and insulated efficiency. It's where it all begins! The firebox insulation is metal clad for easy cleaning.
 5. Built-in smoke capture hood over firebox.
 6. Large grease drain valve for convenient easy cleaning.
- Built-in automated smoke control and smoke evacuation dampers feature large single discharge flue for natural draft and smoke evacuation. Stainless steel exit flue and dampers. Enable fast and easy fire starting.

SPECIFICATIONS

MODEL	700*	1300*
SIZE	56" W X 104" D X 79"H	67" W X 120" D X 88" H
RACKS	18-17" X 42"	18-18" X 54"
ELECTRICAL	120V/8A	120V/8A
SHIPPING WEIGHT	4200 LBS.	6600 LBS.

*E MODELS SAME SIZE AND RACK CONFIGURATION 240V/70A

CAPACITIES

MODEL	PROTEIN	BACKRIBS	SPARERIBS	CHICKEN
700/E	1000 LBS	216 SLABS	144 SLABS	324 HALVES
1300/E	2000 LBS	360 SLABS	288 SLABS	432 HALVES