

COOKING & SMOKING GUIDELINES

SMOKED BEEF BRISKET

SMOKED BEEF TONGUE

PRODUCT SPECIFICATIONS and PREPARATION

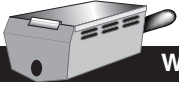
PRODUCT SPECIFICATIONS and PREPARATION

Beef Brisket, Fresh: 9 to 13 lb (4 to 6 kg)

Beef Tongue: 3-1/4 lb (1,5 kg) average

Season brisket as desired. Place brisket directly on wire shelves fat side down. Briskets can also be wrapped in clear plastic wrap for the cooking, smoking, and holding function (OPTIONAL).

Leave skin on tongue for cooking. Season as desired and place side-by-side in pans. Following the cooking cycle, tongues must remain in the HOLD cycle for four (4) hours. Remove product from pans, skin tongues and return them to the smoker, directly on the wire shelves.



WOOD CHIP CONTAINER: FULL



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DOOR VENTS: CLOSED

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SET HOLD THERMOSTAT

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160°F
(71°C)



150°F
(66°C)

SET COOK THERMOSTAT

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250°F
(121°C)



250°F
(121°C)

SET COOKING TIMER

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20 minutes per pound for the first roast
(44 minutes per kilogram)
plus
add 30 minutes for each additional roast



4-1/2 hours for the first pan
PLUS: add 30 minutes for each additional pan.

SET SMOKING TIMER

SET SMOKING TIMER



Due to the density of the meat, set smoke timer for one hour to achieve a medium smoke flavor.



After cooking and minimum holding time, leave oven set at a holding temperature of 150°F (66°C).
SET SMOKING TIMER: 30 minutes for one pan
60 minutes for four pans

MINIMUM HOLDING TIME REQUIRED

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6 hours

4 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

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MAXIMUM HOLDING TIME

MAXIMUM HOLDING TIME

24 hours

8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

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165°F (73°C)

Before activating the Smoking Timer: 188°F (87°C)

OVERNIGHT COOK & HOLD

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Highly Recommended



Optional

MODELS

767-SK & 1767-SK

MODELS

767-SK & 1767-SK

NUMBER OF SHELVES

3 per compartment

NUMBER OF SHELVES

-0- for cooking / 2 for smoking per compartment

ITEMS PER SHELF

3 to 4 roasts

ITEMS PER SHELF

5 tongues per pan

APPROXIMATE MAXIMUM CAPACITY

12 roasts - up to 100 lb (45 kg) per compartment

APPROXIMATE MAXIMUM CAPACITY

20 beef tongues - 65 lb (30 kg) per compartment

PANS

none

PANS

12" x 20" x 2-1/2" (GN 1/1)
2 pans in top shelf position
2 pans in 7th shelf position

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.