

COOKING & SMOKING GUIDELINES

SMOKED DUCK

SMOKED TURKEY

PRODUCT SPECIFICATIONS and PREPARATION

Duck, Whole: 4 to 5 lb (2 kg)

Season as desired. Rub with oil and paprika. Place ducks directly on wire shelves.

PRODUCT SPECIFICATIONS and PREPARATION

Turkey, Whole: 25 lb (11 kg)

Turkey must be fully thawed. Season as desired. Rub with oil, butter, or margarine (optional). Place turkeys directly on 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)



160°F
(71°C)

SET COOK THERMOSTAT

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300°F
(149°C)



275°F
(135°F)

SET COOKING TIMER

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3-1/2 to 4 hours



10 minutes per pound for the first turkey
(22 minutes per kilogram)
plus
add 30 minutes for the second turkey.

SET SMOKING TIMER

SET SMOKING TIMER



1 hour



1 hour

MINIMUM HOLDING TIME REQUIRED

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1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

1 to 2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

MAXIMUM HOLDING TIME

8 hours

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

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185° to 190°F (85° to 88°C)

185°F (85°C)

OVERNIGHT COOK & HOLD

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Not Recommended



Highly Recommended. When cooking and holding overnight, set the cook thermostat to 250°F (121°C).

MODELS

767-SK & 1767-SK

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767-SK & 1767-SK

NUMBER OF SHELVES

2 per compartment

NUMBER OF SHELVES

1 per compartment

ITEMS PER SHELF

6 ducks per shelf

ITEMS PER SHELF

2 turkeys

**APPROXIMATE
MAXIMUM CAPACITY**

12 ducks - 60 lb (27 kg)
per compartment

**APPROXIMATE
MAXIMUM CAPACITY**

2 turkeys
per compartment

PANS

none

PANS

none

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.