

COOKING & SMOKING GUIDELINES

SMOKED FRESH HAMS

PRODUCT SPECIFICATIONS and PREPARATION

Pork Fresh Ham: 14 to 17 lb (6 to 8 kg)

Season as desired and place directly on wire shelves.



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT



160°F
(71°C)

SET COOK THERMOSTAT



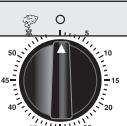
250° to 275°F
(121° to 135°C)

SET COOKING TIMER



12 minutes per pound for the first ham
(26 minutes per kilogram)
PLUS: add 30 minutes for each additional ham.

SET SMOKING TIMER



3 TO 4 SMOKING CYCLES*
1 hour for each smoking cycle
* FILL WOOD CHIP CONTAINER FOR EACH CYCLE

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

100°F (71°C)

OVERNIGHT COOK & HOLD



Optional

MODELS

767-SK & 1767-SK

NUMBER OF SHELVES

2 per compartment

ITEMS PER SHELF

3 to 4 hams

**APPROXIMATE
MAXIMUM CAPACITY**

6 to 8 hams - up to 100 lb (45 kg)
per compartment

PANS

none

SMOKED PORK RIBS

PRODUCT SPECIFICATIONS and PREPARATION

Spareribs or Pork Loin, Back Ribs (BABY BACK RIBS):
1-1/2 down (38 mm or less)

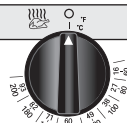
Ribs can be cooked frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping or use rib rack shelves for more even smoke penetration. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs.



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT



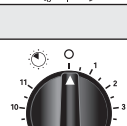
160°F
(71°C)

SET COOK THERMOSTAT



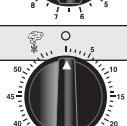
250°F
(121°C)

SET COOKING TIMER



THAWED RIBS: 2-1/2 to 3-1/2 hours
FROZEN RIBS: 3-1/2 to 4-1/2 hours

SET SMOKING TIMER



1 hour for medium smoked flavor

MINIMUM HOLDING TIME REQUIRED

1-1/2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

12 HOURS: At the end of the hold cycle, heated barbecue sauce can be added to the ribs immediately before serving.

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°C) WELL DONE

OVERNIGHT COOK & HOLD



Optional

MODELS

767-SK & 1767-SK

NUMBER OF SHELVES

2 rib rack **OR** 3 flat wire shelves
13 slabs per rib rack shelf.
per compartment

ITEMS PER SHELF

14 to 18 slabs per flat wire shelf.

**APPROXIMATE
MAXIMUM CAPACITY**

60 lb (27 kg)
per compartment

PANS

18" x 26" x 1" WITH WIRE SHELVES
(GN 2/1 x 20mm NO SHELVES)

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.