

250R-FS / 250FS

PIT OPERATION SUMMARY

(Refer to Operating Manual for details)

1. **KEEP PIT CLEAN.**
2. Keep firebox door closed except when starting a fire in the firebox. Refer to manual for proper safe fire starting.
3. Drain grease daily.
4. To keep wood usage to a minimum, use large pieces of green (non-seasoned) wood. Don't over stoke.
5. Remove ashes frequently. Keep plenty of air space around the logs.
6. Open front doors properly. Evacuate the smoke and turn the thermostat down for at least one minute before opening the door(s).
7. When inspecting the firebox, ALWAYS EVAC the pit for at least one minute after turning the thermostat down. Opening the door without evacuating the pit can result in a "flashback" as hot solid fuel seeks oxygen.
8. Don't "throw" logs into the firebox so they hit the firebox walls or floor. Place logs far enough in the firebox so that the firebox door closes without obstruction.
9. Front doors are to be **kept closed** when cooking. Minimize the number of times they are opened for inspection.
10. Load meat carefully. Leave three inches (minimum) space between the meat and the sidewalls, front door(s), and rear baffles to ensure clearance for proper air circulation.

PIT MAINTENANCE SUMMARY

(Refer to Operating Manual for details)

Daily

1. Drain the grease.
2. Clean the racks.
3. Clean the pit fronts.
4. Remove and place excess ashes in fire-safe, closed container.
5. Clean the inside of the front doors and the doorjams (this prolongs gasket life.
6. Clean any residue off the firebox door and firebox face.

Weekly

Thoroughly clean the pit interior.

Monthly

1. Inspect front door gasket,
2. Disconnect, lock, and tag the electrical disconnect for the oven. Remove the convection fan cowl and thoroughly clean cowl, oven ceiling, and convection fan impeller.

Annually

1. Remove all rear inspection panels and clean the rear damper areas and stack plenum. Inspect and clean smokestack as required. Remove and clean all interior baffles.

EMERGENCY PROCEDURES

(Refer to Operating Manual for details)

If the pit temperature exceeds 450°F do the following:

1. Make sure the thermostat set point has not been inadvertently set to an excessively high temperature. If it has, turn it down to a normal setting and observe to be sure that the temperature begins to drop.
2. If the thermostat is not set too high, or if it is and the temperature does not drop after lowering the thermostat setting, then:

- A. **DO NOT** open front doors.
- B. If the oven appears to have lost electrical power (lights off, no fan noise, etc.) it may mean that a high temperature safety control has activated. This device will reset automatically if the temperature drops below 450°F. If this does not occur or if you suspect a grease/carbon fire inside the pit, then...
- C. Leave the pit closed and call the Fire Department and tell them you suspect a grease fire inside a barbecue oven.

