

OYLER BARBECUE PIT

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. Keep front doors completely closed or completely open – **not** partially open.
4. Keep wood usage to a minimum. Don't over stoke.
5. Remove ashes frequently. Keep plenty of air space around the logs.
6. Open front doors properly. Open the latch door first and open it slowly, then open the other door.
7. Don't "throw" logs into the firebox so they hit the rear firebox walls or floor. Place logs far enough in the firebox so that the firebox door closes without obstruction. Front doors are to be **kept closed** when cooking. Minimize the number of times they are opened for inspection.
8. Load meat carefully and **balance the load**. Don't load so that the racks will be tilted. Don't let meat overhang the rack edge. After loading, observe the racks during one complete revolution to ensure rack stability and smooth rotation.
9. When opening the pit to inspect product or to load or unload product -- turn the thermostat to its lowest setting to reduce the oxygen supply to the firebox (this closes the firebox door damper).
10. **Drain grease daily.**

PIT MAINTENANCE SUMMARY

(Refer to Operating Manual for details)

Daily

1. Clean the pit fronts.
2. Clean the inside of the front doors and the doorjamb (this prolongs gasket life).
3. Clean any residue off the firebox door and firebox face, including the bottom of the combustion air damper and the combustion air inlet.

Weekly

1. Thoroughly clean the meat racks and pit interior.
2. Lubricate all rear-end moving parts with a spray lubricant (WD-40 or equal).
Caution: Some spray lubricants are flammable – don't use on a pit that is in operation (fire in the firebox). This lubrication includes the linkages that open and close the firebox flue damper and the combustion air damper. Be sure to clean and lubricate the actuating pin that extends from the firebox cabinet to open and close the combustion air damper.

Monthly

1. Inspect front door gasket, firebox bypass damper gasket, and cooking compartment relief damper gasket. Replace, as required, to ensure positive seals.
2. Clean any residue from the rear compartment of the pit including build-up on dampers.
3. Clean exit flue.

Every Three Months

1. Check the rotisserie chain for proper tension.
2. Lubricate chain with WD-40 or equal.
3. Lubricate bearings with Lubriplate 930-2 or equal.

EMERGENCY PROCEDURES

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. Go to the rear of the pit and if the combustion air damper on the firebox door is open and/or the exit flue damper is open (to inspect this damper, open the rear access door), attempt to manually close any open dampers.
 - C. If neither damper is open, observe the pit and if the temperature begins to drop, no additional action is required. If the temperature does not drop, there is probably a grease fire inside the pit, proceed to Step F.
 - D. If you can close the exit flue damper and/or the combustion air damper, observe the pit temperature and if it does not drop, proceed to Step F.
 - E. If you cannot close the dampers, remove the logs and coals from the firebox (shovel them into the ash can). If the temperature does not drop, proceed to Step F.
 - F. Leave the pit closed and call the Fire Department and tell them you suspect a grease fire inside a barbecue pit.

