



(877) 775-4343  
info@smokindealbbq.com

888 Tower Road, Suite H  
Mundelein, IL 60060

## Ace MM - Hickory Smokers

If you are looking for a charcoal smoker that is truly ideal for BBQ competition as well as for the serious backyard BBQ enthusiasts, look no further than the Ole Hickory Pits Ace MM. The Ace MM BBQ Smoker is easy to use, offers consistent temperatures for up to 6 hours which leaves you with blue-ribbon results every-time while also saving you time. This premium charcoal smoker has a built in convection fan system which is comprised of a combustion blower allowing for a quicker cook time and consistent temperatures.

The Ole Hickory Ace MM model is built with a heavy-duty 22g stainless steel exterior. This bad boy was built and designed to withstand the elements so you have no need to worry about it rusting up in your backyard or storage facility. In addition to the stainless steel exterior, the ACW MM features 22g stainless steel interior walls that are fully insulated and thermostat controlled smoking temperatures that reach up to 275 degree F, it's no surprise that BBQ teams across the competition circuit are winning with the Ace MM BBQ smoker by their side.

### Features

- 4 heavy duty, NSF approved casters.
- 4 nickel-plated sliding racks
- Firebox
- Combustion Blower
- Grease Drain
- Ash Catcher



Pricing for this model can be obtained by calling a sales representative today at (877) 775-4343. We will help you find a smoker to meet your specific needs.

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## Additional Features

**Construction:** Heavy duty 22 gauge stainless steel interior side walls (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel exterior, Fully insulated – rated 1800 degree F

**Fuel:** Charcoal briquettes with wood chunks or wood chips.

**Firebox:** Basket for charcoal with wood. Door equipped with adjustable draft intake manifold apertures.

**Exhaust:** Two – 3/4" x 5 1/4" Vents. Equipped with adjustable manifold control dampers.

**Temperature Range:** Thermostat control range from 100 degrees F to 275 degree F.

**Dial Thermometer Size:** 2 1/2" diameter

**Combustion Blower:** One, CFM: 12 free are at 60hz, Volts: 115, HZ: 50/60, HP: 1/250

**Electrical:** 110 Volts, 60 HZ, single phase (Avoid Non-Grounded Extension cords)

**Grease Drain:** 1" Pipe with 1" Ball Valve

## Dimensions

**Cooking Surface:** 19.51 Sq. Ft.

**Sliding Racks:** Four (4) 26.5" x 26.5" (nickel-plated)

**Overall Dimensions:** 34 1/4" W (including control box) x 38" D(including door handle) x 64 3/4" H (77" with door open)

**Crated Dimensions:** 48"L x 42"W x 74"H

**Crated Shipping Weight:** 870 lbs.

**Meat Capacity:** 12 racks of ribs, 16 baby back ribs, 32 boston butts (4-6 lb.), 16 turkeys (8 lb.), 36 whole chickens, 72 half chickens, or 12 briskets (12lb.)