



(877) 775-4343
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888 Tower Road, Suite H
Mundelein, IL 60060

CTO-DW - Hickory Smokers



The CTO-DW is like the Convection Tri Oven, but doubled in size. It uses a unique patented method to achieve the heat movement used in the convection ovens. This novel concept defines the next generation of technology in multi-use smokers.

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.

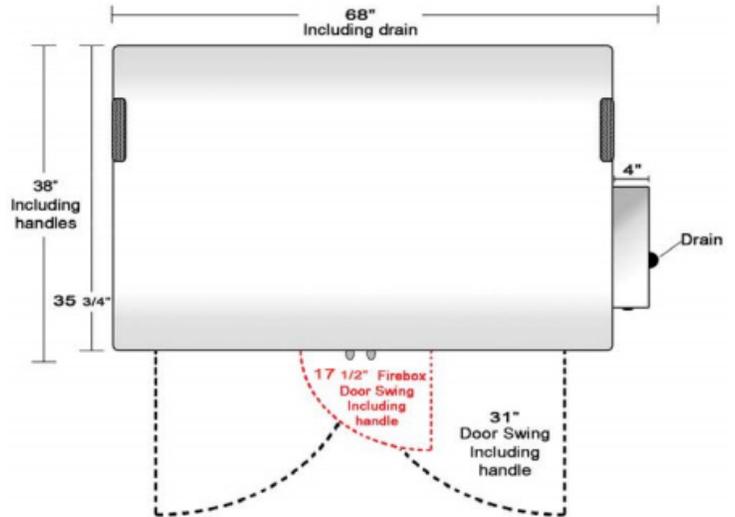
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Construction: Heavy duty 12 gauge steel interior side walls (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel exterior, mineral wool insulated - rated 1800 degrees F (contains no asbestos or fiberglass).

Electrical: 110 volts, 60 Hz, single phase, 15 amp - AVOID NON-GROUNDED EXTENSION CORDS.

Gas Burner: One (1) 65,000 BTU burner with electronic ignition. Available for LPG (Propane) or nature gas.

Firebox: Two (2) regular fireplace size logs will last for up to 6 hours of cooking with Convector™ circulation.

Temperature range: Thermostat control range 100 degrees F. to 325 degrees F.

Upper Limit Control Switch: Extra safety feature (set at 350 degrees F).

Dial Thermometer: 2 1/2" diameter.

Casters: Four (4) heavy duty, ETL approved.

Convector™ System: Two (2) 1/30 HP turbo fan motor with 5" fan blade provides a mix of both heat and smoke for product consistency.

Exhaust: Two (2) - 3/4" X 5 1/4" vents.

Grease Drain: 2" Pipe with 2" ball valve.

Weight: 1660 lbs, uncrated.

Sliding Racks: 4 racks, 26 1/2" X 55 3/4", 40 sq. ft. total cooking surface, Nickel-chrome (stainless available at extra cost) Removable for easy cleaning.

Optional Equipment: Cook and Hold and Competition Switch