

# CONVECTION/SMOKERS



[www.holsteinmfg.com](http://www.holsteinmfg.com)



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# CONVECTION/SMOKERS

## Chicken & Rib Cookers (Dual System Convection Oven/Smoker)

The Chicken and Rib Units are our largest and our most versatile cookers. Whether you want to do pizza or prime rib these are the cookers that can get the job done.

We offer three sizes that are towable units which also could be made to be stationary in a cook shack. These units are designed to cook and hold the whole meal for the caterer that needs to cook for large numbers at a location site, or for the concessioner at the large festivals or state fairs that need to produce large quantities of food for the public. Churches, restaurants, and farmer's markets are more places that these units would make the process of cooking large amounts easier.

The units are built with the highest quality materials and standards in the industry. The convection ovens have rotating baskets that can smoke with the optional smoker.

So, if you are the serious caterer, a restaurant owner, a concessioner, the committee chair on the churches fundraising dinners, or a vender at the farmer's market selling your smoked jerky, these are the cookers you want in your corner.

Remember if you want large quantities and consistent quality these are the units you need.

## Capacities:

|                  | Model 600 | Model 400 | Model 250 | 4x4x4     | 5x5x5     |
|------------------|-----------|-----------|-----------|-----------|-----------|
| Whole chickens   | 600       | 400       | 250       | 5 Racks   | 6 Racks   |
| ¼ Chickens       | 1140      | 760       | 475       | 3'8"x3'8" | 4'8"x4'8" |
| Slabs Pork Ribs  | 210       | 140       | 85        |           |           |
| Pork Loin        | 1400 #    | 940#      | 580#      |           |           |
| Beef (Prime Rib) | 2000#     | 1400#     | 900#      |           |           |
| Hamburgers       | 1100      | 735       | 460       |           |           |
| Pork Chops       | 1140      | 760       | 475       |           |           |
| Sweet Corn       | 700 ears  | 470 ears  | 290 ears  |           |           |

### Other Helpful Hints:

Remember:

These Units are Convection Ovens with the Ability to Smoke.

They will cook anything that needs to be hot.

### Important Facts:

- All our cookers are produced in the Midwest
- NSF certification is key to making sure that the products you use meet strict standards for public health protection in the food service industry. Choosing a product certified by NSF means the company complies with strict standards and procedures imposed by NSF.
- We can not stress enough the ability to purchase our NSF approved stainless steel cookers. They are the best choice you can make when buying food service cookers.

## What can you do?

- Chickens: Whole - ½ - ¼
- Pizzas
- Ribs
- Lobsters
- Beef
- Smoked Pork Chops
- Pork
- Briskets
- Frozen Lasagna
- Waffles
- All vegetables can be heated on the warming racks
- All bread products can be baked or warmed on warming racks
- Hamburgers
- Steaks
- Potatoes
- Clams
- Corn on the Cob
- Biscuits
- Smoked Jerky
- Prime Rib, Steaks
- Pies
- Loins, butts, shoulders



## Why ours?

- All Stainless Steel - NSF approved
- Thermostatically controlled
- Excellent, overbuilt construction
- Three Center Warming Shelves (Model 600)
- Reliability
- Customer Service: the Manufacturer is the Service and the Parts Supplier
- Made in Iowa: Located in the Heartland of the United States of America
- **#1 Asset** is the ability to hold one cooking batch on the three middle warming shelves, while another batch is cooking on 16 racks with 16 piggy backs for a total of 32 racks to feed the masses.
  - At Super Bowl 39 I cooked 2500 turkey legs in 2 ½ hours. We cooked 700 ahead (warming racks) had 700 ready to come off and finished the last 1100 at the end of the 2 ½ hours.
- **#2 Asset** We are the only company in the industry with two separate heating sources:
  1. Wayne Burner System to initiate the burning of wood and maintaining temperature.
  2. Five Burner System with pilot light and thermostat for more even heat and ability to generate heat when not needing to smoke food.

**“The Model 600 Chicken Rib & Beef Cooker has made our business grow from one model sixteen years ago to six units today. The Model 600 has the capability of cooking 780 quarters of chickens on the racks and 320 quarters on the warming shelves for a total of 1140 quarters. This unit also has the capability of cooking 30 cases of 2 1/2 lbs. and down size St. Louis Style Ribs, 70 whole turkeys (weighing 15 lbs. each), 1,400 lbs. of pork loins, 960 Las Vegas Stuffed Flounder, 240-6” pizzas, or 1,000 biscuits. I am also able to hold three whole hogs in the holding and warming section. The Model 600 has been the success of our business. Our business continues to grow and Holstein Manufacturing has provided us with reliable and durable products through the years.”**

# MODEL 600

Chicken, Rib & Beef Cooker  
w/Smoker (Portable)

**Oven Dimensions:** 72" wide x 120" long x 77" high

**Road Dimensions:** 92" wide x 190" long x 110" high

**Weight:** 6,200 lbs.

**BTUs:** 400,000 (five individually controlled pipe burners)

*Model 600 with smoker*



*Model 600 right side shown*



*Model 600 back side shown*



*Model 600 left side shown*



# Standard Features:



32 removable racks, 16 regular & 16 piggy-back, 11 1/2" wide x 60" long



Three warming tray racks, holds 18 stainless steel warming pans



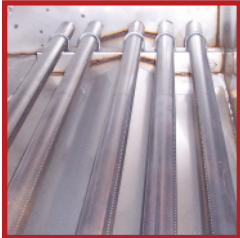
Heat tempered window (Rear of Unit)



Side view of a full hood with vent for air draft



Fold away rear tables & hydraulic closing latches



Five individually controlled pipe burners...400,000 BTU



Foot switch for forward or reverse rack rotation



Gear motor with gear box



Control panel



Pilot light



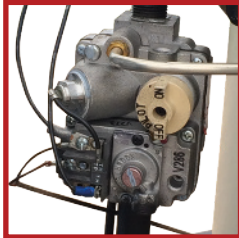
Tires - dual axles



2-5/16" hitch



Tail lights



Gas Valve



Air Mixer and Brass Gas Valve on the end of Burner

# Optional Feature:

Models 600, 400 & 250



Tubular smoker

Model 600 shown with all the doors open



# MODEL 400

Chicken, Rib & Beef Cooker  
w/Smoker (Portable)

**Oven Dimensions:** 46" wide, x 101" long x 60" high

**Road Dimensions:** 66" wide x 144" long x 81" high

**Weight:** 4,000 lbs.

**BTUs:** 320,000 (four individually controlled pipe burners)

*Model 400 with smoker*



*Model 400 with doors open*



*Model 400 back side shown*



*Model 400 left side shown*



## Standard Features:



24 removable racks, 12 regular & 12 piggy-back, 11 1/2" wide x 60" long



One warming tray rack, holds 6 stainless steel warming pans



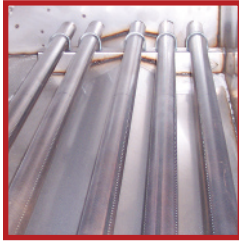
Air Mixer and Brass Gas Valve on the end of Burner



Fold away rear tables & hydraulic closing latches



Pilot light



Five individually controlled pipe burners...400,000 BTU



Foot switch for forward or reverse rack rotation



Gear motor with gear box



Control panel



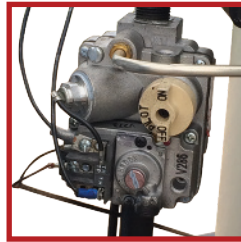
Dual axle 14" tires 5 Bolt Tire



2-5/16" hitch



Tail lights



Gas Valve

## Optional Feature:

Models 600, 400 & 250



Tubular smoker

"We do quit a bit of hurricane cooking, preparing 500 to 2,500 meals, three times a day. We have two Holstein 600's and keep them busy for all three meals; from cooking biscuits to briskets and a lot in between.

We also cook for school and church fundraisers. One of our biggest events we did 2,200 pork steaks that we finished in four hours.

Doing chickens in these machines is a big plus. It's like having a leprechaun basting it the whole cooking cycle. The self-basting design is second-to-none."

Heinen Farms – Branch, LA

# MODEL 250

Chicken, Rib & Beef Cooker  
(Portable)

**Oven Dimensions:** 54" wide, x 84" long x 48" high

**Road Dimensions:** 84" wide x 156" long x 86" high

**Weight:** 3,000 lbs.

**BTUs:** 320,000 (four individually controlled pipe burners)

Model 250



Model 250 right side shown



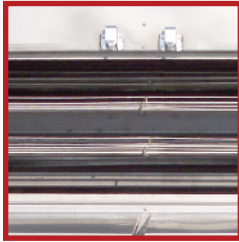
Model 250 back side shown



Model 250 left side shown



## Standard Features:



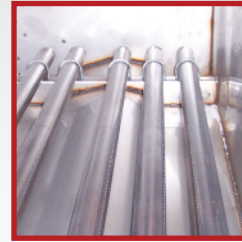
20 removable racks, 10 regular & 10 piggy-back, 11 1/2" wide x 60" long



Air Mixer and Brass Gas Valve on the end of Burner



Fold away rear tables & hydraulic closing latches



Five individually controlled pipe burners...400,000 BTU



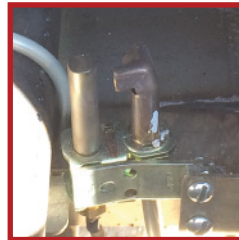
Foot switch for forward or reverse rack rotation



Gear motor with gear box



Control panel



Pilot light



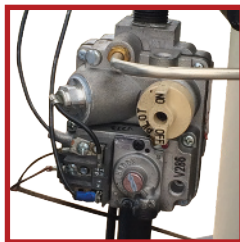
Tail lights



Single axle 13" tires



2-5/16" hitch



Gas Valve

## Optional Feature:

Models 600, 400 & 250



Tubular smoker

"When we drove up to Holstein, Iowa, to look at their smokers, my wife said it was way too much money. But after the first time she used it herself, she said buying the Holstein smoker was the best thing we ever did for our catering business!"

We purchased the 250 Model. We cook 100's of pounds of brisket, pork, prime rib and chicken every year and have never had a flare up. Also love it for cooking 500-600 hamburgers & hot dogs at a time for community picnics.

I had looked at a lot of grills and smokers and knew the Holstein was the one I wanted. It is easy to use, easy to clean, and looks so impressive! I would highly recommend the Holstein line of smokers & grills to anyone. In fact, I would like to get another one myself!"

Jim and Arlyss Vathauer  
Vathauer Catering, Clay Center, KS

# CONVECTION SMOKER

**Weight:** 1,600 lbs.

**BTUs:** 180,000

Sizes: 4' x 4' x 4' (Model 444) or 5' x 5' x 5' (Model 555)



*Model 444  
Convection smoker*

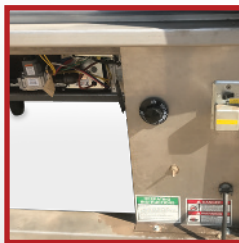


*Smoker door*

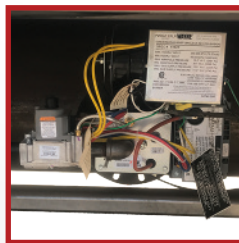
## Standard Features:



*Five stainless steel wire mesh trays holds 20 pans*



*Control panel*



*Wayne Burner-propane gas/  
natural gas heating unit*



*Two circulating fans*

- Double walled stainless steel with 2" insulation
- Automatic hydraulic closing latches
- Available in LP or natural gas
- Removable access door
- Four heavy duty casters



# INSTRUCTIONS FOR OPERATION

## Preparation of Unit:

1. Wash with soap and water before using.

## Gas Units:

### PID Controller Information and Instructions

- Superior temperature control within 1 degree of accuracy
- PID controllers will display accurate temperature with very little delay vs old thermometer
- Maximum temperature limits for safe cooking and preventing premature parts failure due to over temp operations of the cookers
- Safety alarm parameters that will automatically turn on fans to the wayne burner.
- Artificial intelligence - our PID controls use an artificial intelligence that automatically learns and adjusts for different variables such as outside temperature and wind speed the controller will automatically dial itself in to ensure it stays as close to set temperature as possible

### For using the PID Controller on your Chicken and Rib Cooker

1. Plug cooker in to a 110v outlet
  2. Turn all gas tanks on
  3. Turn the gas valve button to pilot, push in and hold so that gas goes to the pilot light. Light the pilot light – located on the passenger side front door while holding in the button until the thermocouple becomes hot (May take 1-2 minutes for propane gas to fill pilot light.)
  4. Once lit turn gas valve to **ON** position
  5. Turn fuse Tron to the **ON** position
  6. Smoker and Cooker PID controllers will illuminate
- Turn toggle switch on/off for the desired heat source, either 5 burners or wayne burner or both.
7. Using the **UP** and **DOWN** arrows set the target temperature
  8. The controllers will automatically light burners once pilot is lit
  9. There is a toggle switch for each PID controller to turn off the burners while leaving the PID display on
  10. Ensure that toggle switches are in the **ON** position while cooking and make sure the toggle switches are in the **OFF** position when opening doors or unloading cooker
  11. Cooker PID max temp is 450 degrees minimum is 0 degrees
  12. Smoker PID max temp is 305 degrees minimum is 0 degrees

## Trouble Shooting Solutions/Maintenance

1. If for some reason the gas valve doesn't release the gas
  - Tap on the gas valve case gently to get the gas to flow.
  - Run hot water on the gas valve to loosen it up during humid conditions.
  - Run warm water on propane tanks.
2. If pilot light does not light
  - Clean connections from the pilot light to the gas valve.
  - Connections may not be hooked up on gas valve.
  - Gas tanks may not be turned on.
  - Pilot light may be plugged or corroded.
3. If pilot light is on but the burners do not light
  - The runner pilot bar across all burners may be plugged.
  - The thermostat may be bad. Touch the two wires that are connected to the thermostat from the gas valve together. If you touch these two wires together and gas runs to the burners, then the thermostat is bad.
4. Clean and redrill runner pilot bar so it stays clean when problems arise.
5. Keep unit inside and out of moisture, if possible
6. Pilot light/thermocouple and thermostat may have to be replaced periodically.
7. It pays to keep a gas valve, pilot light/thermocouple and thermostat on hand as they are self-generating electronic devices and may go bad at any time (just insurance).

## Smoker:

- Put desired wood in smoker box.
- Set smoker knob to desired temperature and unit will cycle to desired temperature, making the unit smoke.

## Cleaning Suggestions

1. Use oven cleaner commonly used in households, immediately after cooking on the units. This followed by SOS pads and water after the unit cool will make cleaning process easier.
2. Use a spray like Pam on the grates and rotisseries before cooking to make cleaning easier.
3. Use a power washer, can be found at a car wash.
4. Always protect the pilot light assembly when cleaning with a ½ pop can over the pilot light assembly.
5. When putting baskets on chain make sure none of the baskets are bent.



Holstein Manufacturing is a family run business, that has been in the industry for over 40 years. Our commitment to quality and dedication to customer service is evident in every piece of equipment we make. Our goal is to meet and exceed all of our customer's expectations through the development of quality barbecue and trailer equipment.

In 1975, there was a need to cook a whole hog for our town's fund raiser to save a local Landmark, Turner Hall. The unit we used didn't work very well so we designed and built our own.

### Our Beginning

From there three friends and neighbors started building the grills (Today's Model 7240G and 7240C) in a building in Holstein, Iowa. The first grill was sold in 1976.

In 1978 a building was put up on our family farm, where the company operates from today.

In the 70's and 80's, we were active with the Iowa Pork Producers and the Iowa Cattleman's groups to promote the products we were producing. Our company is strongly based in the Agriculture Industry.

Our company grew as we promoted our products at Fairs, International and National conventions and shows. The product line grew as the needs of our customers grew.

Products like our Chicken and Rib Cookers, Deep Fat Fryer, and the Corn Roasters were all designed with our customers needs in mind. But out of the needs of our customers, both locally and nationally, we manufacture all kinds of animal feeding and handling equipment, wood stoves, stock trailers, 5th wheel trailers, concession trailers, dunk stands, HiLo trailers, motorcycle- snowmobile trailers, and even produced a Barbecue Sauce for awhile.

Today we take pride in our Stainless Steel products that have been NSF approved.

Our products are built to last and to produce the highest quality in the food industry. We now can design and cut all of our parts and parts for other manufacturers with our laser.

We have equipment in all fifty states and many countries such as: Australia, Canada, England, France, Germany, Iceland, Japan, Russia, and Saudi Arabia to just name a few.

## CHECK OUT A FEW OF OUR OTHER PRODUCTS



CORN & POTATO ROASTERS



BACKYARD GRILLS



COUNTRY CLUBS



TOWABLE GRILLS