CONVECTION/SMOKERS

HOLSTEIN FABRICATION

5368 110th Street • Holstein, IA 51025-9539
800-368-4342 • p: 712-368-4342 • hmi@holsteinmfg.com

www.holsteinmfg.com
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:**

<table>
<thead>
<tr>
<th></th>
<th>Model 600</th>
<th>Model 400</th>
<th>Model 250</th>
<th>4x4x4</th>
<th>5x5x5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole chickens</td>
<td>600</td>
<td>400</td>
<td>250</td>
<td>5 Racks</td>
<td>6 Racks</td>
</tr>
<tr>
<td>¾ Chickens</td>
<td>1140</td>
<td>760</td>
<td>475</td>
<td>3’8”x3’8”</td>
<td>4’8”x4’8”</td>
</tr>
<tr>
<td>Slabs Pork Ribs</td>
<td>210</td>
<td>140</td>
<td>85</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Loin</td>
<td>1400#</td>
<td>940#</td>
<td>580#</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef (Prime Rib)</td>
<td>2000#</td>
<td>1400#</td>
<td>900#</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hamburgers</td>
<td>1100</td>
<td>735</td>
<td>460</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Chops</td>
<td>1140</td>
<td>760</td>
<td>475</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet Corn</td>
<td>700 ears</td>
<td>470 ears</td>
<td>290 ears</td>
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**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

<table>
<thead>
<tr>
<th>Why ours?</th>
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<tbody>
<tr>
<td>• All Stainless Steel - NSF approved</td>
</tr>
<tr>
<td>• Thermostatically controlled</td>
</tr>
<tr>
<td>• Excellent, overbuilt construction</td>
</tr>
<tr>
<td>• Three Center Warming Shelves (Model 600)</td>
</tr>
<tr>
<td>• Reliability</td>
</tr>
<tr>
<td>• Customer Service: the Manufacturer is the Service and the Parts Supplier</td>
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<tr>
<td>• Made in Iowa: Located in the Heartland of the United States of America</td>
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</table>

- #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.”

Tom Perryman Country Caterers, BBQ, Inc.
Keystone Heights, Florida
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)
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)
Standard Features:

- **24 removable racks, 12 regular & 12 piggy-back, 11 1/2” wide x 60” long**
- **24 removable racks, 12 regular & 12 piggy-back, 11 1/2” wide x 60” long**
- **5 Bolt Tire**
- **Foot switch for forward or reverse rack rotation**
- **Control panel**
- **2-5/16” hitch**
- **Foot switch for forward or reverse rack rotation**
- **Gear motor with gear box**
- **Tail lights**
- **Gas Valve**
- **Pilot light**
- **Five individually controlled pipe burners...400,000 BTU**
- **Air Mixer and Brass Gas Valve on the end of Burner**
- **Fold away rear tables & hydraulic closing latches**
- **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)
Standard Features:

- 20 removable racks, 10 regular & 10 piggy-back, 11 1/2" wide x 60" long
- Gear motor with gear box
- 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
- Control panel
- Pilot light
- Tail lights
- Single axle 13" tires
- 2-5/16" hitch
- Gas Valve

Optional Feature:
Models 600, 400 & 250

“...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

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

Weight: 1,600 lbs.
BTUs: 180,000

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
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 Barbeque 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.

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**Check Out A Few Of Our Other Products**

- **Corn & Potato Roasters**
- **Backyard Grills**
- **Country Clubs**
- **Towable Grills**