

Ole Hickory Pits – Cooking Capacity Charts

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Model EL-ES

Model EL and SSM

Model EL-IB and SSG

Model EL-EW and SSL

Model EL-ED

Model SSE

Model SSJ-AE

Model SSJ

Model SSO & SSI

Model EL-ES**Rack Size: (15) 12" x 24"****Cooking Surface: 30 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	15	2	30
Baby Back Ribs 2.5 lb average	15	3	45
Boston Butt 5 to 7 lb average	10	2	20
Turkey 12 to 14 lb average	5	2	10
Chicken 3.5 to 4 lb	10	3	30
Chicken – half 1.75 lb	15	6	90
Brisket 10 to 12 lb average	10	2	20

Model EL and SSM**Rack Size: (15) 12" x 36"****Cooking Surface: 45 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	15	3	45
Baby Back Ribs 2.5 lb average	15	5	75
Boston Butt 5 to 7 lb average	10	4	40
Turkey 12 to 14 lb average	10	3	30
Chicken 3.5 to 4 lb	10	5	50
Chicken – half 1.75 lb	15	8	120
Brisket 10 to 12 lb average	10	3	30

Model EL-IB and SSG
Rack Size: (15) 12" x 42"
Cooking Surface: 52 Sq. Ft.

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	15	4	60
Baby Back Ribs 2.5 lb average	15	6	90
Boston Butt 5 to 7 lb average	10	5	50
Turkey 12 to 14 lb average	10	3	30
Chicken 3.5 to 4 lb	10		50
Chicken – half 1.75 lb	15	9	135
Brisket 10 to 12 lb average	10	4	40

Model EL-EW and SSL**Rack Size: 12" x 48"****Cooking Surface: 60 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	15	4	60
Baby Back Ribs 2.5 lb average	15	6	90
Boston Butt 5 to 7 lb average	10	6	60
Turkey 12 to 14 lb average	10	4	40
Chicken 3.5 to 4 lb	10	6	60
Chicken – half 1.75 lb	15	12	180
Brisket 10 to 12 lb average	10	4	40

Model EL-ED**Rack Size: (18) 12" x 48"****Cooking Surface: 72 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	18	4	72
Baby Back Ribs 2.5 lb average	18	6	108
Boston Butt 5 to 7 lb average	12	6	72
Turkey 12 to 14 lb average	12	4	48
Chicken 3.5 to 4 lb	12	6	72
Chicken – half 1.75 lb	18	12	216
Brisket 10 to 12 lb average	12	4	48

Model SSE**Rack Size: (18) 12" x 60"****Cooking Surface: 75 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	15	6	90
Baby Back Ribs 2.5 lb average	15	8	120
Boston Butt 5 to 7 lb average	10	8	80
Turkey 12 to 14 lb average	10	5	50
Chicken 3.5 to 4 lb	10	9	90
Chicken – half 1.75 lb	15	14	210
Brisket 10 to 12 lb average	10	5	50

Model SSJ-AE**Rack Size: (30) 12" x 42"****Cooking Surface: 105 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	30	4	120
Baby Back Ribs 2.5 lb average	30	6	180
Boston Butt 5 to 7 lb average	18	5	90
Turkey 12 to 14 lb average	18	3	54
Chicken 3.5 to 4 lb	18	5	90
Chicken – half 1.75 lb	30	9	270
Brisket 10 to 12 lb average	18	3	54

Model SSJ**Rack Size: (30) 12" x 48"****Cooking Surface: 120 Sq. Ft.**

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	30	4	120
Baby Back Ribs 2.5 lb average	30	6	180
Boston Butt 5 to 7 lb average	18	6	108
Turkey 12 to 14 lb average	18	4	72
Chicken 3.5 to 4 lb	18	6	108
Chicken – half 1.75 lb	30	12	360
Brisket 10 to 12 lb average	18	4	72

Model SSO and SSI
Rack Size: (36) 12" x 48"
Cooking Surface: 144 Sq. Ft.

Item	Rack Count	Item # per Rack	Est. Capacity
Ribs 3.5 lbs & down	36	4	144
Baby Back Ribs 2.5 lb average	36	6	216
Boston Butt 5 to 7 lb average	18	6	108
Turkey 12 to 14 lb average	18	4	72
Chicken 3.5 to 4 lb	18	6	108
Chicken – half 1.75 lb	36	12	432
Brisket 10 to 12 lb average	18	4	72