Traditional "Pit" Barbeque

PRODUCE REAL PIT BBQ FLAVOR IN STANDARD ALKAR OVEN

IMPROVE CONSISTENCY

- ALKAR airflow ensures uniform product quality, batch to batch
- Predictable cook times and optimized yields
- Consistent flavor, texture, core temperature

INCREASE CAPACITY

- Expand your distribution
- High-volume production per square foot of floor space
- Reliable process times allow predictable scheduling

SANITARY DESIGN

- Easy to clean and inspect
- Clean-in-place system is standard
- Durable construction; long life of reliable performance

INCREASE FLEXIBILITY

- ALKARs' oven can produce a wide variety of products
- Balance seasonality
- Develop a complete range of natural, liquid, or BBQ smoked products

PROCESS CONTROL

- Create and control distinct product flavor, color, texture, and yield for specific customers or markets
- ALKAR Controls ensure repeatability, and each lot's data is well documented for HACCP

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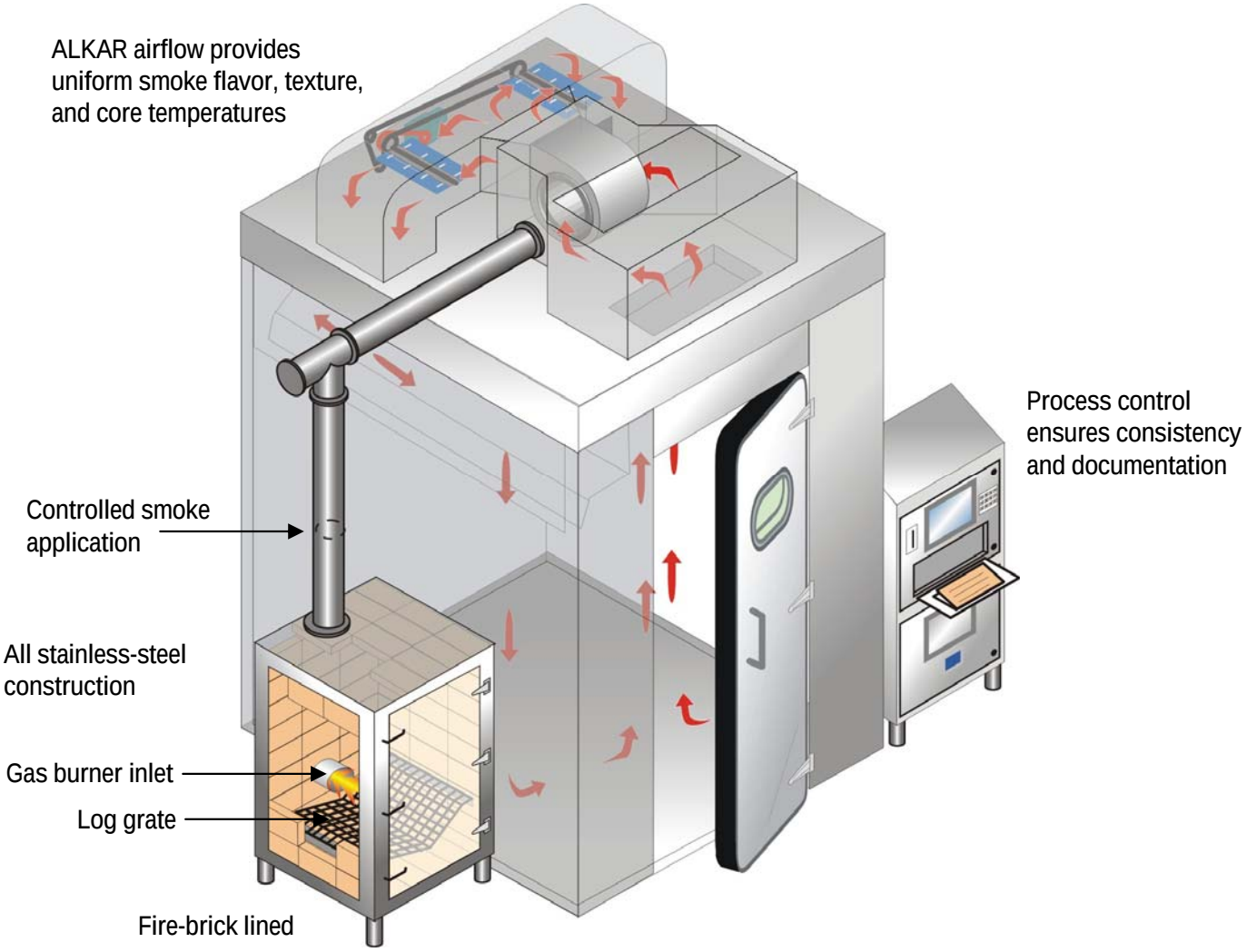
Traditional "Pit" Barbeque

Smoked Brisket and Picnics for Barbeque, using ALKAR BBQ Smoker

Step	Time	Dry Bulb	Wet Bulb	RH	Dampers	Smoke	BBQ Smoker
1	3 hours	130°F	120°F	75%	Closed	On	On
2	3 hours	140°F	130°F	75%	Closed	On	On
3	2 hours	220°F	160°F	26%	Auto		
4	to 185°F	240°F	160°F	18%	Auto		

Notes:

- Brisket color will be pit-smoked black
- Tenderness of product depends on the final core temperature
- > final core of 165°F will be chewy
- > final core of 185°F will be fall-apart tender



ALKAR "BBQ" SMOKER

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