



(877) 775-4343
info@smokindealbbq.com

888 Tower Road, Suite H
Mundelein, IL 60060

Pro Junior - Backwoods Smokers

Customer feedback is one of the most valuable things we have at Backwoods Smoker. Through the years of serving you, we heard it when you suggested creating a model between the Competitor and Professional model cookers. We listened, and created the Pro Junior!

We took our Professional cooker and cut down on the size to give people more mobility when transporting this unit. The standard Pro Junior comes with Stainless doors, latches, and slider valve to open and close the butterfly valve on the top of the cooker.

Weight: 700 pounds



Features

- Permanent water pan
- Stainless steel doors
- 2" insulation
- Pre-drilled Caster bolt hole pattern on the bottom of the 3 inch feet
- Cooking degrees: (approx) 180 to 300
- Amount of charcoal: (approx) 16 to 20 lb
- Cooking time: (approx) 6 to 8 hours {Depending on the temperature used for cooking}
- Meat: (approx)
 - 25 to 30 slabs of baby back ribs
 - 18 to 20 briskets
 - 35 to 45 Boston butts

Dimensions

OUTSIDE DIMENSIONS:

33 1/2" deep plus 2 1/2" for the thermometer and latches
53" tall plus 5" for stack
34" wide plus 8" for the drain

COOKING CHAMBER DIMENSIONS:

27" deep
30" tall
26" wide

RACKS:

Five, 5 3/4" apart
26 1/2" deep
25 1/2" wide
1/4" nickel plated round bar



(877) 775-4343
info@smokindealbbq.com

888 Tower Road, Suite H
Mundelein, IL 60060

Pro Junior - Backwoods Smokers

Additional Features

Heat diverter: \$85
Auto Water: \$810
Auto Gas: \$2,500
Convection: \$1,285
Castors: \$430 {they will raise the smoker up 6"}
Permanent Stand: \$175 {This will be welded to the bottom of the smoker in place of the three inch feet}
Removable Stand: \$320 {This will be bolted to the existing bolt hole pattern on the bottom of the feet}
Racks: \$80 {up to 4 additional racks can be added}
Sliders: \$45 {additional sliders can be added, these are what your racks rest on and slide in and out on}
BBQ Guru Digi Q DX 2: \$302 {this includes the adapter door and the 10 cfm fan}



NOTE: We prefer not to go over a total of 16 inches in total height on the bottom of the smoker.