



(877) 775-4343
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888 Tower Road, Suite H
Mundelein, IL 60060

Professional - Backwoods Smokers

This is, simply put, a monster cooker built for professional BBQ chefs and caterers. This unit is ideal for small businesses that need a large capacity cooker to keep up with the demand. This unit is not for the faint of heart! The cooking surface area of this cooker is 35 Square Feet! The standard Professional comes with stainless doors and standard smoke stack.

Weight: 845 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)
 - Eight 20 lb. turkeys
 - 35 to 40 slabs of baby back ribs
 - 24 to 28 briskets
 - 55 to 65 Boston butts

Dimensions

OUTSIDE DIMENSIONS:
33 1/2" deep plus 2 1/2" for the thermometer and latches
65" tall plus 5" for stack
34" wide plus 8" for the drain

COOKING CHAMBER DIMENSIONS:
28" deep
40" tall
26 1/2" wide

RACKS:
Seven, 5" apart
27" deep
25 1/2" wide
1/4" nickel plated round bar



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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 {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}
Tie down handles: \$85 {1" d-rings for your ratchet straps}
BBQ Guru Digi Q DX 2: \$300 {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.