

# BACKWOODS SMOKER

Founded 1987



8245 Dixie Shreveport Rd  
Shreveport, LA 71107

OFFICE: (318) 220-0380  
FAX: (318) 220-9022

## G2 Chubby



The G2 Chubby is a bigger version of our original Chubby.

The upgrades from the original Chubby include additional 6" of smoker depth, heavy duty wire racks, a new large capacity fire box and a bigger water pan. These additions are what our customers asked for the capacity for larger cuts of meat and the ability to hold the full size steam pans. Also, we added the heat diverter as a standard feature.

The weight of a G2 Chubby is 160 lbs.

## Dimensions:

### Outside dimensions:

- 26 1/2" deep plus 2 1/2" for the thermometer and latches
- 29" tall plus 2 1/2" for stack
- 20" wide

### Cooking Chamber dimensions:

- 23" deep
- 13" tall
- 16" wide

### Racks:

- Four, 3" apart
- 22" deep
- 15 1/2" wide
- 1/4" nickel plated wire

- Stainless Steel Doors:
- 2" Insulations:
- Castors: {they will raise the smoker up 6" }
- Permanent Stand: {This will be welded to the bottom of the smoker in place of the three inch feet}
- Removable Stand: {This will be bolted to the existing bolt hole pattern on the bottom of the feet}
- NOTE: We prefer not to go over a total of 16 inches in total height on the bottom of the smoker.
- Cover:

## Standard Features:

- Removable water pan
- Black doors
- Heavy gauge racks
- Heat diverter
- 1 extra slide for rack height adjustment
- Pre-drilled Caster bolt hole pattern on the bottom of the 3 inch feet
- 1" insulation
- Cooking degrees: (approx) 180 to 300
- Amount of charcoal: (approx) 6 to 12 lb
- Cooking time: (approx) 8 to 12 hours *{Depending on the temperature used for cooking}*

### Meat: (approx)

- 10 to 12 slabs of baby back ribs
- 4 to 6 briskets
- 4 to 6 Boston butts