

BACKWOODS SMOKER

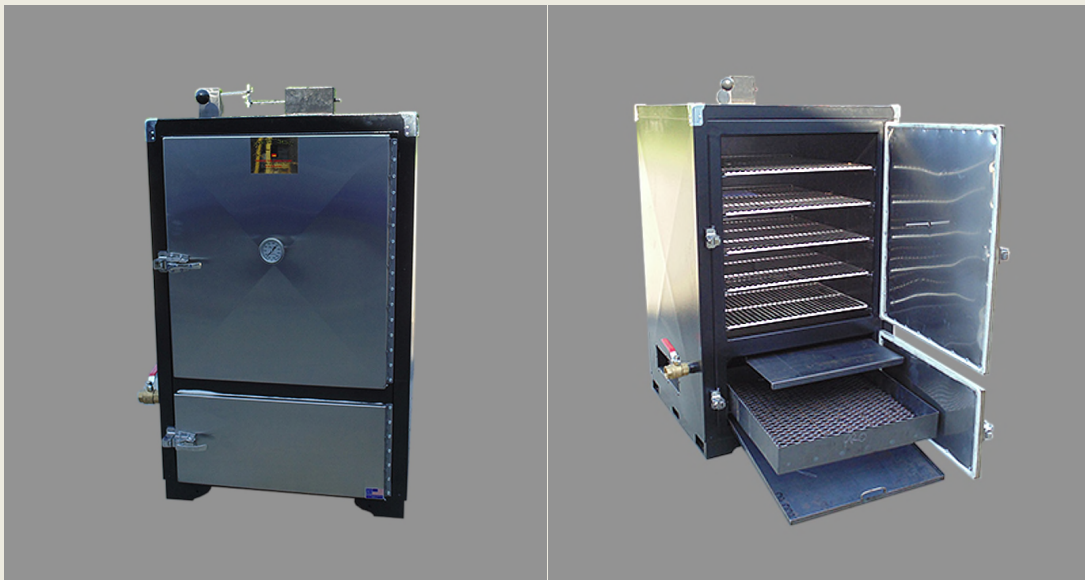
Founded 1987



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The Pro Junior



Customer feedback is one of the most valuable things we have at Backwoods Smoker. Through the years of serving you, we heard it when our customers 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.

The weight of a Pro Junior unit is 700 lbs.

Dimensions:

Outside dimensions:

- 36" deep plus 2 1/2" for the thermometer and latches
- 56" tall plus 5" for stack
- 40" 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

- Heat diverter:
- Auto Water:
- Auto Gas:
- Convection:
- 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.
- Racks: {up to 4 additional racks can be added}
- Sliders: {additional sliders can be added, these are what your racks rest on and slide in and out on}

Standard 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