

BACKWOODS SMOKER

Founded 1987



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The Professional



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.

The weight of a Professional unit is 845 lbs.

Dimensions:

Outside dimensions:

- 31" deep plus 2 1/2" for the thermometer and latches
- 65" tall plus 5" for stack
- 30" wide plus 8" for the drain

Cooking Chamber dimensions:

- 28" deep
- 44" tall
- 26 1/2" wide

Racks:

- Seven – 5" apart
- 27" deep
- 25 1/2" wide
- 1/4" Nickel plated round bar

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)

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

- 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: . . {additional racks can be added}
- Sliders: {additional sliders can be added, these are what your racks rest on and slide in and out on}
- Tie down handles: {1" d-rings for your ratchet straps}