

BACKWOODS SMOKER

Founded 1987



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G2 Party



This smoker has 6 heavy duty racks that are 23 inches deep, and it can also hold a full size steam table pan. It comes Standard with a heat diverter, the fire and ash pan are on rails for easy loading, and the ash pan can slide out with the fire pan for easy cleaning. Thanks to the longer water and fire pans, you are able to get a longer burn time before you have to add water and charcoal to the smoker.

The weight of a G2 Party unit is 268 lbs.

Dimensions:

Outside dimensions:

- 26 1/2" deep plus 2 1/2" for the thermometer and latches
- 44" tall plus 3 1/2" for stack
- 20" wide

Cooking Chamber dimensions:

- 23" deep
- 25" tall
- 16" wide

Racks:

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

Standard Features:

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

Meat: (approx)

- 16 to 20 slabs of baby back ribs
- 6 to 9 briskets
- 6 to 9 Boston butts

Pricing:

Base Price: \$2,745

- Stainless Steel Doors: \$390
- 2" Insulations: \$255
- Castors: \$213 *{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}

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

- Cover: \$105
- Racks: \$60 *{Additional racks can be added}*
- Sliders: \$35 *{Additional sliders can be added, these are what your racks rest on and slide in and out on}*
- BBQ Guru Digi Q DX 2: \$300 *{this includes the adapter door and the 10 cfm fan}*

NEW! Optional Feature:

- **Pellet Feed:** \$400
Includes digital controller, internal meat probe and smoke box. Hopper holds approx. 20 lbs.
Cooking temperatures: 225-250 degrees (approx.)
Cooking time: 18-24 hours (approx.)