

Introducing the Third Generation of our most portable Backwoods Smoker, the G3 Chubby which also serves as one of our most economical in our smoker lineup. We are always striving to meet our customers' needs by making our most popular smoker more affordable for the weekend warriors to be able to get that same low and slow Professional Quality Meat right in your own backyard.

“The G3 Chubby is the imported version of the G2 Chubby”

The 3G Chubby weighs in at a hefty 145 lbs.

Dimensions:

Outside Dimensions:

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

Cooking Chamber Dimensions:

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

Racks:

- Four, 3" apart
- 22" deep
- 15-1/2" wide
- 1/8" stainless steel cooking racks

Standard Features:

- Removable water pan
- Black Doors with slam latches
- Stainless Steel Racks
- (1) Extra Slider for rack height adjustment
- Pre-Drilled caster bolt hole pattern on the bottom of the 3" feet
- 1/8" stainless steel cooking racks
- Cooking Degrees: (approx) 180° to 300°
- Amount of Charcoal: (approx) 6-10 lbs.
- Cooking Time: (approx) 6 to 10 hours (Depending on the temperature used for cooking)

Meat: (approx)

- 9 Slabs of Baby Back Ribs
- 2 to 3 Briskets
- 2 to 4 Boston Butts

Pricing:

Base Price \$1,199.00

- Castors: \$159.00 (They will raise the smoker up 6")

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

- Cover: \$90.00

ADD TO CART