

BACKWOODS SMOKER

Founded

1987



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THE GLADIATOR



The Gladiator is Backwoods Smoker's first dry smoker and we didn't hold anything back! Most dry cookers are a headache to use, but the Gladiator has upright design and easy access to the fire box and meat chamber for optimal experience and performance! Not to mention you can use your Gladiator in three different ways: to lay meat flat, to hang meat, or as a grill with our optional Gladiator grill kit.

All Gladiators will be made to order. You can expect your order within 4 to 6 weeks. Customer service will notify you of your lead time within 2 business days. *Please call for international shipping requirement.*

The weight of a Gladiator is 208 lbs.

Dimensions:

Outside Dimensions:

- 25" deep plus 4 1/2" for the thermometer and latches
- 46 1/2" tall
- 18" wide plus 1" for latch

Cooking Chamber Dimensions:

- 24" deep
- 25" tall
- 16" wide

Racks:

- Three, 6 1/2" apart
- 22" deep
- 15 1/2" wide
- 1/4" nickel plated wire

Options

- 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)

Standard Features:

- Cooking degrees: (approx) 225 to 400°
Amount of charcoal: (approx) 225 to 400
- Cooking time: (approx) 6 to 10 hours
(Depending on the temperature used for cooking)

Meat (approx):

- 9 to 12 slabs of baby back ribs
- 3 large briskets
- 12 Boston butts