

# BACKWOODS SMOKER

Founded 1987



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## The Competitor



Built for cooking contests, the Backwoods Competitor meets the need for larger capacities while needing portability for those looking to do catering or compete in the KCBS circuit, or a MIM contest.

The Backwoods Competitor has 8 racks measuring 19 1/2" square, spaced 3 inches apart. The Competitor can handle 16 Boston Butt's, or 8 full briskets. It can hold 21 slabs of St Louis Style ribs with all the racks inside of it.

The standard Backwoods Competitor comes with stainless doors and latches, the new low profile smoke stack, non-removable water pan and splatter guard.

The weight of a Competitor unit is 350 lbs.

## Dimensions:

### Outside dimensions:

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

### Cooking Chamber dimensions:

- 20" deep
- 33" tall cooking chamber
- 20" wide

### Racks:

- 8 – 3" apart
- 19 1/2" deep
- 19 1/2" wide
- 1/8" Nickel plated round bar

## Standard Features:

- Permanent water pan
- Stainless steel doors
- 2" insulation
- Commercial fire grate
- Splash guard
- Pre-drilled Caster bolt hole pattern on the bottom of the 3 inch feet
- Cooking degrees: (approx) 180 to 300
- Amount of charcoal: (approx) 12 to 18 lb
- Cooking time: (approx) 6 to 10 hours  
*{Depending on the temperature used for cooking}*

### Meat: (approx)

- Six 12 lb. turkeys
- 22 to 26 slabs of baby back ribs
- 8 to 12 briskets
- 16 to 18 Boston butts

## Pricing:

### Base Price: \$3,550

- Heat diverter: \$65
- Auto Water: \$810
- Auto Gas: \$2,500
- Convection: \$1,285
- 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: \$120
- Racks: \$55 *{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}*
- Tie down handles: \$85 *{1" d-rings for your ratchet straps}*
- BBQ Guru Digi Q DX 2: \$302 *{this includes the adapter door and the 10 cfm fan}*