

BACKWOODS SMOKER

Founded 1987



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Extended Party



The Extended Party adds a little more enjoyment and cooking capacity to your Backwoods Smoker cooking experience. The extra 3" of depth gives you the room for larger pieces of meat and less hassle. It also has heavier wire racks to accommodate the heavier meats.

The weight of an Extended Party unit is 175 lbs.

Dimensions:

Outside dimensions:

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

Cooking Chamber dimensions:

- 20" deep
- 25" tall
- 16" wide

Racks:

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

Standard Features:

- Removable water pan
- Black doors
- 1" 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) 8 to 10 lbs
- Cooking time: (approx) 6 to 8 hours
{Depending on the temperature used for cooking}

Meat: (approx)

- 12 slabs of baby back ribs without trimming
- 3 to 4 briskets
- 6 Boston butts

Pricing:

Base Price: \$2,075

- Heat diverter: \$50
- Stainless Steel Doors: \$390
- 2" Insulations: \$255
- Permanent water pan: \$155
- Commercial fire grate: \$155
- 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: \$85
- Racks: \$50 *{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}*

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.)