

BACKWOODS SMOKER

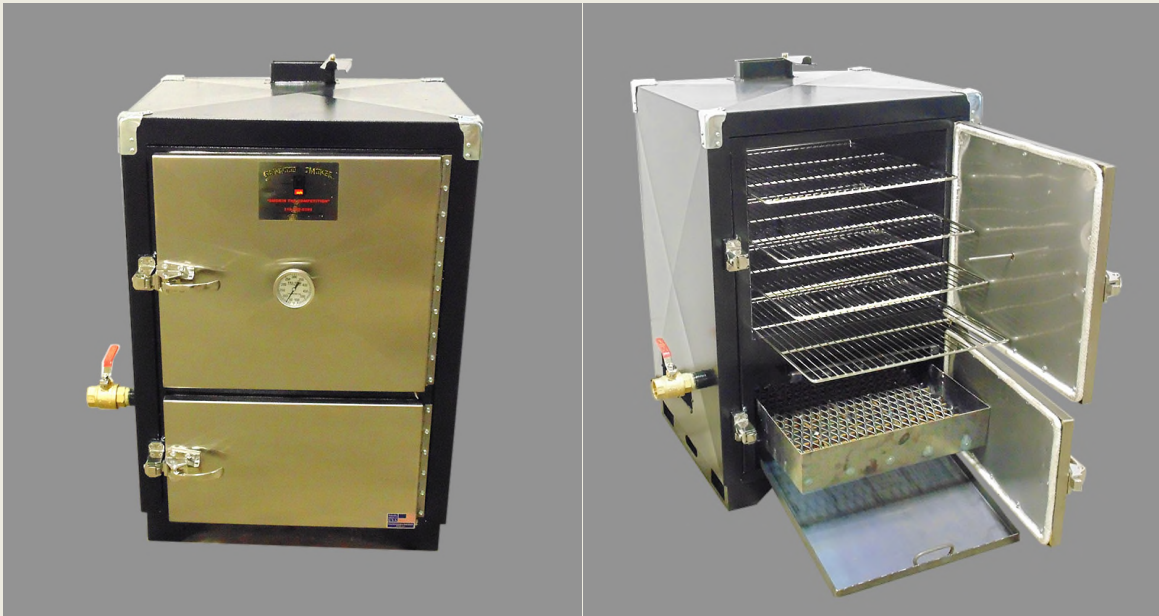
Founded 1987



8245 Dixie Shreveport Rd
Shreveport, LA 71107

OFFICE: (318) 220-0380
FAX: (318) 220-9022

The Fatboy



This is the cooker that won the Jack Daniels Championship in 2007. The winner of that contest used ONE Fatboy for all 4 KCBS Categories.

The Fatboy follows the tradition of the Backwoods Smoker line, being a versatile cooker that can be easily transported for competition and catering. The Fatboy has a commercial fire pan which allows the ash to fall into the catch pan below it. The Fatboy has four racks 19 1/2" square which are spaced 4 1/4" apart. Its external dimensions are 27" x 38" x 24". It has an excellent capacity and will deliver competition level performance.

The weight of a Fatboy unit is 275 lbs.

Dimensions:

Outside dimensions:

- 25" deep plus 2 1/2" for the thermometer and latches
- 38" tall plus 2 1/2" for stack
- 27" wide plus 8" for the drain

Cooking Chamber dimensions:

- 20" deep
- 20 1/2" tall
- 20" wide

Racks:

- Four, 4" apart
- 19 1/2" deep
- 19 1/2" wide
- 1/4" nickel plated round bar

Standard Features:

- Removable water pan
- Stainless steel doors
- Commercial fire grate
- 2" 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) 12 to 18 lb
- Cooking time: (approx) 6 to 10 hours
{Depending on the temperature used for cooking}

Meat: (approx)

- 8 to 10 slabs of baby back ribs
- 8 briskets
- 12 to 16 Boston butts

Pricing:

Base Price: \$2,295

- Heat diverter: \$65
- Auto Water: \$810
- 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: \$90
- 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}*
- 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.)