

BACKWOODS SMOKER

Founded 1987



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Party



Some call the Party the perfect cooker ... and we humbly tend to agree!

The party unit is a great mix of size and portability, giving you the option to use this cooker in competition, or for simple backyard smoking. The height of the smoker will let you do a variety of meats. It features a removable water pan for easy cleaning.

The weight of a Party unit is 165 lbs.

Dimensions:

Outside dimensions:

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

Cooking Chamber dimensions:

- 17" deep
- 25" tall cooking chamber
- 16" wide

Racks:

- 6 – 4" apart
- 16 1/2" deep
- 15 1/2" wide
- 1/8" 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 12 lbs
- Cooking time: (approx) 8 to 12 hours {Depending on the temperature used for cooking}

Meat: (approx)

- 10 to 12 slabs of baby back ribs
- 4 to 6 briskets
- 4 to 6 Boston butts

Pricing:

Base Price: \$1,600

- 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: \$40 *{Additional racks can be added}*
- Sliders: \$30 *{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.)