

G2 Chubby



The **G2 Chubby** is a bigger version of our original Chubby.

The upgrades from the original Chubby include additional 6" of smoker depth, heavy duty wire racks, a new large capacity fire box and a bigger water pan. These additions are what our customers asked for the capacity for larger cuts of meat and the ability to hold the full size steam pans. Also, we added the heat diverter as a standard feature.

The weight of a G2 Chubby is 73 kg.

Outside dimensions:

- 72 cm deep plus 6,5 cm for the thermometer and latches
- 79 cm tall plus 8,9 cm for stack
- 51 cm wide

Cooking Chamber dimensions:

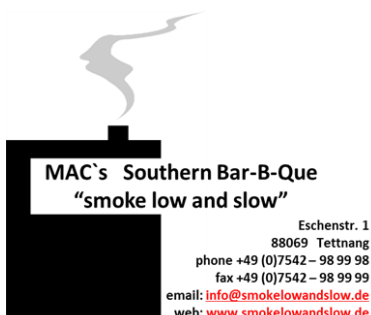
- 59 cm deep
- 33 cm tall
- 41 cm wide

Racks:

- Four, 7,6 cm apart
- 56 cm deep
- 40 cm wide
- 0,6 cm nickel plated wire

Standard Features:

- Removable water pan
- Black doors
- Heavy gauge racks
- Heat diverter
- 1 extra slide for rack height adjustment
- Pre-drilled Caster bolt hole pattern on the bottom of the 7,6 cm inch feet
- 2,5 cm insulation
- **Cooking degrees:** (approx) 80 to 150°C
- **Amount of charcoal:** (approx) 3 to 6 kg
- **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



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