

G2 Competitor



Three inches deeper to hold that full size steam pan. Deep enough to not have to trim your ribs and briskets. Heavier racks along with the new fire grate on rails introduced in our G2 Chubby and G2 Party. The bigger water pan and charcoal pan also give you a longer burn time before adding more water or charcoal.

The weight of a G2 Competitor unit is 212 kg

Outside dimensions:

- 76 cm deep plus 6,5 cm for the thermometer and latches
- 140 cm tall plus 6,5 cm for stack
- 89 cm wide plus 20,3 cm for drain

Cooking Chamber dimensions:

- 59 cm deep
- 84 cm tall
- 51 cm wide

Racks:

- Eight, 7,6 cm apart
- 57 cm deep
- 49,5 cm wide
- 0,6 cm Nickel plated round bar

Standard Features:

- Permanent water pan
- Stainless steel doors
- 5 cm insulation
- Commercial fire grate
- Heat diverter
- Heavy gauge racks
- Deep enough to hold a full size steam pan
- Pre-drilled Caster bolt hole pattern on the bottom of the 7,6 cm feet
- **Cooking degrees:** (approx) 80 to 150 °C
- **Amount of charcoal:** (approx) 7 to 9 kg
- **Cooking time:** (approx) 6 to 10 hours {Depending on the temperature used for cooking}
- **Meat:** (approx)
 - Six 5,44 kg turkeys
 - 22 to 26 slabs of baby back ribs
 - 8 to 12 briskets
 - 16 to 18 Boston butts



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