

The Pro Junior



Customer feedback is one of the most valuable things we have at Backwoods Smoker. Through the years of serving you, we heard it when you suggested to create a model between the Competitor and Professional model cookers. We listened, and created the **Pro Junior** !

We took our Professional cooker and cut down on the size to give people more mobility when transporting this unit. The standard Pro Junior comes with Stainless doors, latches, and slider valve to open and close the butterfly valve on the top of the cooker.

The weight of a Pro Junior unit is 318 kg

Outside dimensions:

- 92 cm deep plus 6,5 cm for the thermometer and latches
- 143 cm tall plus 13 cm for stack
- 102 cm wide plus 21 cm for the drain

Cooking Chamber dimensions:

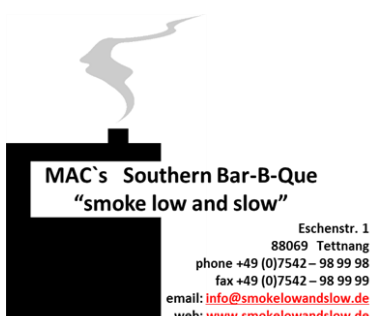
- 69 cm deep
- 76 cm tall
- 66 cm wide

Racks:

- Five, 14,6 cm apart
- 67 cm deep
- 65 cm wide
- 0,6 cm Nickel plated round bar

Standard Features:

- Permanent water pan
- Stainless steel doors
- 5 cm insulation
- 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 8 hours {Depending on the temperature used for cooking}
- **Meat:** (approx)
 - 25 to 30 slabs of baby back ribs
 - 18 to 20 briskets
 - 35 to 45 Boston butts



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