

The Professional



This is, simply put, a monster cooker built for professional BBQ chefs and caterers. This unit is ideal for small businesses that need a large capacity cooker to keep up with the demand. This unit is not for the faint of heart! The cooking surface area of this cooker is 3 m² Square Feet! The standard **Professional** comes with stainless doors and standard smoke stack.

The weight of a Professional unit is 384 kg

Outside dimensions:

- 79 cm deep plus 6,5 cm for the thermometer and latches
- 165 cm tall plus 6,5 cm for stack
- 76 cm wide plus 21 cm for the drain

Cooking Chamber dimensions:

- 71 cm deep
- 112 cm tall
- 67 cm wide

Racks:

- Seven – 13 cm apart
- 69 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)
Eight 9 kg turkeys
35 to 40 slabs of baby back ribs
24 to 28 briskets
55 to 65 Boston butts



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