



36" Charcoal / Wood-Fired Offset Smoker



Yoder's Smoky Mountain BARBECUE

SeriousBBQs.com

Toll-free: 877-248-7753
2340 Highway 1 SW
Kalona, IA 52247

Measurements

Overall Dimensions	56.5"h x 61.5"l x 29"w
Grate Dimensions	14.5" x 35"
2nd Tier Grate Dimensions	13" x 34"
Cooking Area	3.52 sq. ft. (507.5 sq. in.)
Cooking Area With 2nd Tier Grate	6.59 sq. ft. (949.5 sq. in.)
Grate Style	Wire Grid With 1/2" Spacing
Metal Thickness	13 Gauge
Metal Thickness on Fire Box	1/4" Plate
Net Weight	310 lbs.
Shipping Weight	350 lbs.



Features

Stainless Steel Grate
Slideout Ash Pan in Fire Box
Charcoal Grate in Fire Box
Drain Valve
Stay-Cool Stainless Steel Handles
Thermometer
13" Pneumatic Tires
Vents
Smokestack

Options

Charcoal Grill Pan, 13 ga.
Vinyl Cover
2nd Tier Grate, 5" high
Spare Tire
No Flat Solid Tire

Usage Recommendations: Use approximately 15–20 lbs. of charcoal in the fire box to get started. Once the meat is placed in the smoker, you can add either wood or charcoal as needed to maintain the correct temperature. For grilling, place the optional charcoal grill pan in the smoker below the grate and put in approximately 15 pounds of charcoal.

Stainless Steel: Meadow Creek Welding uses only food grade T-304 stainless steel for parts listed as stainless steel, including grates, racks, shelving, work surfaces, and units made primarily of stainless steel.

Smokers • Pig Cookers • Grills • Sinks • Custom Trailers

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