



(877) 775-4343
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888 Tower Road, Suite H
Mundelein, IL 60060

G2 Fatboy - Backwoods Smokers

Description

The G2 Fatboy is 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.

Weight: 340 pounds



Features

- Permanent water pan
- Stainless steel doors
- 2" insulation
- 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 3 inch feet
- Cooking degrees: (approx) 180 to 300
- Amount of charcoal: (approx) 16 to 20 lb
- Cooking time: (approx) 6 to 10 hours {Depending on the temperature used for cooking}
- Meat: (approx)
 - 8 to 12 slabs of baby back ribs
 - 8 briskets
 - 12 to 16 Boston butts

Dimensions

OUTSIDE DIMENSIONS:

28" deep plus 2 1/2" for the thermometer and latches

38" tall plus 3 1/2" for stack

27" wide plus 8" for the drain

COOKING CHAMBER DIMENSIONS:

23" deep

17 1/2" tall

20" wide

RACKS:

Four, 4 1/2" apart

22 1/2" deep

19 1/2" wide

1/4" nickel plated round wire



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Additional Features

Auto Water: \$810

Castors: \$213 {they will raise the smoker up 6"}

Permanent Stand: \$175 {This will be welded to the bottom of the smoker in place of the three inch feet}

Removable Stand: \$320 {This will be bolted to the existing bolt hole pattern on the bottom of the feet}

Cover \$115

Racks: \$65 {Additional racks can be added}

Sliders: \$35 {Additional sliders can be added, these are what your racks rest on and slide in and out on}

BBQ Guru Digi Q DX 2: \$302 {this includes the adapter door and the 10 cfm fan}

Pellet Feed: \$400 – Includes digital controller, internal meat probe and smoke box. Hopper holds approx 30lbs. Cooking temps 225-250 degrees



NOTE: We prefer not to go over a total of 16 inches in total height on the bottom of the smoker.