



No. 3 - 250

SPECIFICATIONS

Overall L x W x H: 84"x 34"x 84"
Cooking Chamber L x W: 63"x 29"
Firebox L x Dia: 36"x 20"
Cooking Racks: 3 20" x 29"

Chimney: 6" Dia x 46" Tall
Weight: 1815 Lbs
Temp Gauges: 2 (Tel Tru - threaded port)

COOKING CAPACITY

Cooking Surface Area: 1,859 Square Inches
Cooking Doors: 2 26" Wide

Cooking Capacity:
Briskets: 6 to 8 Rib Slabs: 6 to 9
Chickens: 16-18

FEATURES & OPTIONS

OFFSET FIREBOX - FLOW THROUGH SMOKER DESIGN - Firewood stick burning, with extended firebox length, heat bounce baffle. Inlet and exit air flow and temperature controls. Insulated firebox. Water pan rails - 3 positions.
HEAVY GAUGE STEEL WELDED CONSTRUCTION - 3/8" and 1/4" rolled plate steel, 3/4"- 3 barrel Hinges, MIG welded.
COOKING RACKS - Angle steel frames with mitered corners and 3/4" No.9 expanded metal mesh cooking surface
HANDLES- Heavy duty easy grip 3/4" handles with offset 1/4" plate steel supports.
SURFACE FINISH - Two (2) application coats of High Temperature BBQ flat black Paint
CUSTOMER SMOKER NAME PLATE - Plasma cut custom smoker "Name Plate" .
SMOKER OPTIONS- standard options include: **SLIDE OUT MAIN COOK RACKS - FIREBOX GRIDDLE & WARMING PLATES**
OTHER OPTIONS - CUSTOM TRAILER (base smoker is on steel skid frame) - **FIREWOOD STORAGE / PREP & SERVING TOP UNIT ON TRAILER - EXTRA STORAGE AREA ON TRAILER**
CUSTOMER OPTIONS - Franklin Smokers and trailers are individually built, which accomodates specific Customer options to be added at time of fabrication.
CONTACT US FOR A PRICE QUOTION

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