



No. 2 - 500



SPECIFICATIONS

Overall L x W x H: 159"x 40"x 126"
 Cooking Chamber L x W: 83"x 36"
 Firebox L x Dia: 48" x 24" (Insulated)
 Cooking Racks- Main: 4 (Drop In)
 Top: 2 (Sliding)
 Chimney: 8" Dia - 90" Tall Hinged for Transport
 Weight: 2,214 Lbs
 Temp Gauges: 6 Tel-Tru BBQ Calibrated

COOKING CAPACITY

Cooking Surface - Main: 3,030 Square Inches
 Top: 1,320 Square Inches
 Cooking Doors - 1 Door - 26" Wide
 Hog Doors (double doors) - 40" Wide
 Cooking Quantities:
 Briskets: 13-17 Rib Slabs: 17-20
 Whole Hog: 150 lbs Chickens: 38-42

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 - ADDITIONAL 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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