



Southern.

The Smoke™ Grill Series

Styled after traditional southern smokers, these barrel smokers and grills are exceptionally well crafted. Thick 2mm/14 gauge steel retains heat for precise temperature control. The Smoke™ offset and grills are must haves for aspiring pit masters who enjoy authentic, smokehouse grilling.



SMOKE™ GRILL STANDARD FEATURES

CONSTRUCTION	2 mm / 14 gauge steel construction
COOKING GRIDS	Heavy-duty cast iron cooking grids
HEAT CONTROL	Cast aluminum Roto-Draft™ dampers
COOKING AREA	Durable steel cooking chamber(s)
THERMOMETER	Deluxe Accu-Temp™ thermometer
ASH TRAYS	Removable stainless steel ash trays
CHIMNEY	Large diameter steel chimney with Roto-Draft™ damper
FRONT SHELF	Removable steel front shelf with integrated tool hooks
BOTTOM SHELF	Durable steel bottom shelf
SIDE DOORS	Steel access doors with stainless steel handles
HANDLES	Stylish and durable stainless steel handles
STAND	Four durable steel legs with two leg levelers
WHEELS	Two large 8-in / 20.3 cm crack-proof wheel
BOTTLE OPENER	Chrome plated steel bottle opener
FINISH	Durable high-heat paint finish



SMOKE™ OFFSET 500

SMOKE™ OFFSET XL FEATURES

TOTAL COOK SPACE	1,000 sq-in / 6,452 sq cm total cooking space including porcelain coated warming rack and offset chamber
PRIMARY COOK SPACE	625 sq-in / 4,032 sq cm primary cooking space
INTERNAL DAMPER	Fully adjustable internal damper
CHARCOAL TRAYS	Two dual-purpose smoke diffusing charcoal trays

SMOKE™ OFFSET 500 FEATURES

TOTAL COOK SPACE	805 sq-in / 5,194 sq cm total cooking space including porcelain coated warming rack and offset chamber
PRIMARY COOK SPACE	500 sq-in / 3,226 sq cm primary cooking space



SMOKE™ GRILL 500

SMOKE™ GRILL XL FEATURES

TOTAL COOK SPACE	825 sq-in / 5,323 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	625 sq-in / 4,032 sq cm primary cooking space
CHARCOAL TRAYS	Two dual-purpose smoke diffusing charcoal trays

SMOKE™ GRILL 500 FEATURES

TOTAL COOK SPACE	630 sq-in / 4,065 sq cm cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	500 sq-in / 3,226 sq cm primary cooking space



DIRECT GRILLING

Fill the trays with charcoal to create a direct heat source for grilling steak, chicken and vegetables.



INDIRECT GRILLING

Fill the small chamber with charcoal and wood to smoke meat like ribs, brisket and pulled pork.

OFFSET XL | 1,000 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 200 SQ INCHES



CAST IRON GRIDS - 625 SQ INCHES

175 SQ INCHES



OFFSET 500 | 805 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 130 SQ INCHES



CAST IRON GRIDS - 500 SQ INCHES

175 SQ INCHES



GRILL XL | 825 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 200 SQ INCHES



CAST IRON COOKING GRIDS - 625 SQ INCHES



GRILL 500 | 630 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 130 SQ INCHES



CAST IRON COOKING GRIDS - 500 SQ INCHES



CAST IRON GRIDS - TWO SIDED



GROOVED SIDE



HEAVY-DUTY CONSTRUCTION



2MM-GAUGE STEEL



LARGE CRACK-PROOF WHEELS



LEVELING FEET



ROTO-DRAFT™ DAMPER



ROTO-DRAFT™ DAMPER



DURABLE STEEL BOTTOM SHELF



EASY-ACCESS CHARCOAL TRAYS



REMOVABLE STEEL SHELF



ACCESSORY HOOKS



STAINLESS STEEL ASH TRAYS



ACCU-TEMP™ THERMOMETER



BOTTLE OPENER

