

G3 Fully Insulated Smoker

- **Cooking Chamber**
- **Outer Dimensions:** 48" L x 24" Diameter
- **Inner Dimensions:** 46" L x 22" Diameter
- **Cooking Area:** 1,602 sq in
- **Steel Thickness:**
 - o 3/16" Inner Shell
 - o 1" Insulation
 - o 1/8" Outer Shell
 - (Total: 5/16" Steel + 1" Insulation)
- **Firebox**
- **Outer Diameter:** 24"
- **Inner Diameter:** 20"
- **Length:** 20"
- **Steel Thickness:**
 - o 1/4" Inner Shell
 - o 2" Insulation
 - o 1/8" Outer Shell
 - (Total: 3/8" Steel + 2" Insulation)
- **Finish**
- High-temp black paint
- **Weight**
- 800 lbs



1. Large smokestack with adjustable damper for accurate airflow and temp control

2. Steel welded-on hand grips for safe and easy movement

3. Upper and lower stretched steel cooking grates deliver 1602 square inches of cooking surface

4. Square tubular frame for strength and stability

5. Heavy-duty swivel casters provide stability and easy movement

6. Front lid features spring assisted hinges for "easy open". Ports for accessory temp gauge

7. Constructed from 1/4" carbon steel, fully welded for durability and years of use.

8. Fire box is fully insulated to hold in the heat and extend your cook time from

9. Fire box door features a fully adjustable vent to help control cook temperatures

- Fully welded and no assembly required