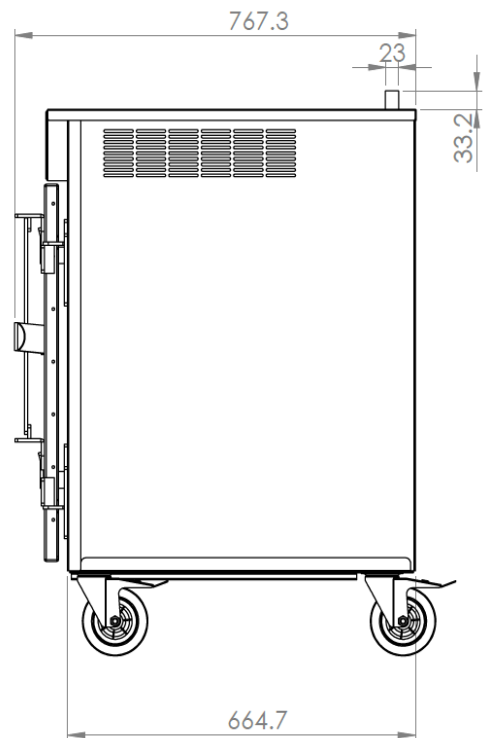
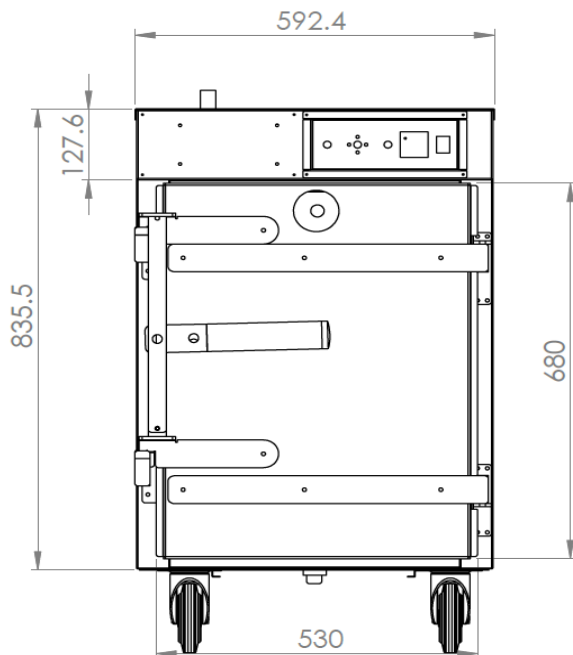


BUDDY 24 SMOKER

Low and Slow Hickory Commercial Smoker ideal for Bars Pubs and Restaurants. Uses real wood for that authentic smoke flavour. Easy to operate, fill the smoke box with hickory wood chips, load your products into the smoker, set the timer, temperature and leave. Timer counts down to succulent ribs, pork or brisket smoked to perfection.



FEATURES

- Real Hickory Wood Smoker
- Low & Slow
- Fully Automatic
- Thermostatic Control
- Stainless Steel Construction
- Built In Timer
- Designed & Manufactured In The UK
- Heavy Duty Lockable Castors
- CE Approved

DIMENSIONS

- Doors: 1 Mild Steel Solid Door
- Shelves: Maximum capacity 6
- Width: 585mm
- Depth: 706mm
- Height: 938/833mm
- Electrical: 240V, 2.6KW, Single Phase
- Type: Solid back
- Exterior Body Construction: Stainless Steel

MAX CAPACITY

- Ribs: 24 racks (40 lbs)
 - Chicken: 24 birds (36 lbs)
 - Brisket: 6 brisket (72 lbs)
 - Pork butts: 12 (120 lbs)
- *Capacities are approximate and will depend on the size of meats cuts.