

Southern Yankee Bar-B-Q

Choosing the right smoker

The ability to customize your shelving is one of the big advantages of Southern Yankee BBQ's products.

Whether you desire to smoker pork shoulder, tri tips, brisket, ribs, chicken or a combination of everything, our smokers can be adjusted to maximize your cooking space. Every 2 ft, 4 ft, 6 ft and 8 ft smoker comes standard with 6 rotisserie shelves and the ability to add shelving up to a maximum of 12 shelves.

Also, rib rack inserts and other inserts are available to maximize your cooking ability.

Square Footage of Cooking

	Square Feet of Cooking Space		Dimension of Each Shelf
	6 Shelves	12 Shelves	
2 Ft Smoker	8.33	16.66	20" L by 10" W
4 Ft Smoker	18.33	36.66	44" L by 10" W
6 Ft Smoker	28.33	56.66	68" L by 10" W
8 Ft Smoker	38.33	76.66	92" L by 10" W

3 ft' smokers are a 4 shelf design and are no additional shelving can be added, although the rib rack and other inserts may be used.

	Sq Ft of Cooking Space	Dimension of Each Shelf
	4 Shelves	
3 Ft Smoker	8.88	32" L by 10" W

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Cooking Capacity	Weight Average	2'		4'		6'		8'		3' 4 Shelves
		6 Shelves	12 Shelves	6 Shelves	12 Shelves	6 Shelves	12 Shelves	6 Shelves	12 Shelves	
Brisket Nose On	15 lb Average	6		12		18		24		8
Brisket Flat	10 lb Average	9	18	18	36	30	60	36	72	12
Pork Shoulders	8 lb Average	6		24		36		48		12
Ribs Full Slab	4 1/2 and Up	6	12	12	24	18	36	30	60	8
Ribs St Louis	2 1/2 and Up	6	12	12	24	18	36	30	60	8
	With Rib Racks	30	36	60	72	90	108	150	180	20
Ribs Baby Back	2 and Down	12	24	24	48	36	72	48	96	8
	With Rib Racks	60	72	120	144	180	216	240	288	40
Rib Tips (Wide)	In Pounds	30	60	60	120	90	180	120	240	28
Whole Chickens	3 lb Average	12		24		36		48		12
Half Chickens	1 1/2 lb Average	24	48	48	96	72	144	96	192	24
Chicken Wing Portions	Jumbo	180	360	400	800	580	1160	800	1600	180
Whole Turkey	12 lb Average	6		18		30		36		4
Turkey Legs	2 lb Average	36	72	72	144	114	228	156	312	36
Potatoes	70 Count	40	80	80	160	120	240	160	320	40
Italian Sausage	5 to lb	78	156	174	348	270	540	366	732	78
Kielbasa	5 to lb	78	156	174	348	270	540	366	732	78
Boneless Pork Chops	8 oz	60	120	120	240	180	360	240	480	60
Hamburgers	4 oz	48	96	96	192	144	288	192	384	48
Ribeyes	8 oz	36	72	72	144	108	216	144	288	36

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No one solution is right for everyone or for every cooking. With our smokers, you can change your cooking set up each and every time you cook to match your needs and maximize the amount of food in one cooking.

By allowing you to maximize the cooking space, you can fit more into a smoker. Thus, this allows you to save on your purchase and the operation of your smoker in the future.

Every shelf is easily removed as well are all inserts.

For additional guidance in selecting your smoker, please contact us.

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