

Luling 16 Offset Smoker

Single-lid Offset Smoker with Steel Wheels



The **Luling 16 Offset Smoker** transports you beyond simply grilling, into the world of slow smoking and barbecuing **Texas Style**. The difference is this; the heat and smoke are drawn through the cooking chamber indirectly, the indirect heat is the secret to producing moist, super tender meat with that distinctive dark bark and rich smoky flavor. Whether you are feeding your family or a gathering of a dozen people, put the **Luling 16** to work for you and be prepared to enjoy Blue Ribbon results with authentic Texas flavors.



** Shown w/ Optional Fire Box Pot Warmer

INCLUDED

- Framed Grill Grates
- Stay Cool Handles
- Lower Storage Shelf
- Steel Wheels
- Grease Drain
- Offset Firebox
- Fire Box Log Grate
- (1) Temperature Gauge
- (1) Chrome Probe Port
- Ash Clean-out Rake
- 2 Quart Grease Pail

OPTIONAL UPGRADES

- ★ Door Counter Weight
- ★ Heat Management Plate
- ★ Charcoal Grate for Cooking Chamber
- ★ Propane Log Lighter
- ★ All Weather Cover
- ★ Additional 3" Temperature Gauge
- ★ Additional Chrome Temperature Probe Port
- ★ Pot Warmer Over Fire Box **
- ★ Charcoal Basket for Firebox

SPECIFICATIONS

COOKING SURFACE	703 SQ IN
	<ul style="list-style-type: none"> - Two 16.75" x 15" Cooking Grates - One 13.75" x 15" Cooking Grate in Firebox

OVERALL LENGTH	OVERALL HEIGHT	OVERALL DEPTH	WEIGHT
66" 72" **	57" Top of Stack 62" **	26" w/shelf 28" **	350 LBS 372 LBS*
OFFSET FIREBOX	GRILL CHAMBER		SKU
18"	16" x 36"		GFB-163618-SL

* Shipping Dimensions