



IRONBRAND 250

THE PROFESSIONALS CHOICE

The Ironbrand 250 is a commercial grade offset smoker aimed at catering companies and professional chefs looking to offer authentic Texas style smoked bbq on a professional level.

Hand built to the same high standards of every Ironbrand product, the Ironbrand 250 has a huge 3,000 square inches of cook surface making it large enough for most professional catering activities.

Options include mounting on a skid frame, a heavy duty castor wheel chassis or a fully custom built road tow trailer for the ultimate mobile catering set up.

An 8mm thick cook chamber provides incredible heat retention is one of the thickest in the industry and a double skinned, thermally insulated firebox provides a steady and economical burn whatever the weather.

Adjustable dampers on the smoke stack and vents in the firebox door allow you to infinitely control cooking temperatures in the main chamber, giving you and your customers consistent results every time.

Already trusted by some of the most respected British BBQ chefs in the industry, the Ironbrand 250 is the perfect investment for any catering business looking to add a real wow factor to their operation!

SPECIFICATIONS:

- 250 gallon cook chamber
- 3,000 square inches of cooking surface
- Twin level, easy slide, fully removable grill grates
- Twin water pan shelves
- Cook chamber drain valve
- Thermally insulated twin wall firebox
- Temperature control vents in firebox door
- 6" diameter fold down smoke stack with damper
- Twin thermometers
- Cool touch door handles
- Can be mounted on skids, heavy duty castor wheels, off road package or custom built road tow trailer
- Overall length: 3 metres
- Overall width: 1.4 metres
- Overall height: 2.3 metres
- Weight: 650 kg
- Option of linseed oil or high temp paint finish

**THE PERFECT SMOKER FOR
PROFESSIONAL CATERERS**



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