



IRONBRAND 500

THE ULTIMATE CATERING SMOKER

The Ironbrand 500 is the ultimate commercial grade offset smoker for professional caterers or BBQ restaurants that need the extra capacity that only a 500 gallon pit can provide.

Built from reclaimed propane tanks in true Texas style, these pits retain much of their original features such as manufacturers plates and valve ports so are as unique and individual as you are.

The build options are endless...we can mount them on skids, heavy duty castors, off road wheels or onto a fully custom built road tow trailer for the ultimate mobile catering set up.

Square or round fire box, it's up to you but either option will be fully insulated for fuel economy and feature Ironbrand's unique sliding vent system for managing air flow and temperature control.

Fixed or folding smoke stack, 1, 2 or 3 grate levels, various thermometer options, water tray pan holders, cool touch door handles, fixed or slide out grill grates, side or front cargo baskets...the options are endless, whatever you need, we can build it.

The only thing that is non-negotiable though is the unmatched build quality, passion and attention to detail that we put into every Ironbrand Smoker... that's one thing we'll never change!

SPECIFICATIONS:

- 500 gallon cook chamber with a massive 6,000 square inches of useable grate surface
- Fully insulated twin wall fire box
- Sliding vents and smoke stake damper for finite air flow and temperature control
- Single, double or triple grate levels
- Cook chamber drain valves
- Cool touch door handles
- Fixed or folding smoke stack
- Water pan holders
- Various thermometer options
- Choice of natural patina, oiled or high temp paint finish
- Can be mounted on skids, heavy duty castors, off road wheels or custom built road tow trailer
- Dimensions and weights depend upon final specification.

**CUSTOM BUILT TO
YOUR SPECIFICATION**



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